338- MOUL

	VIII.			60	))	O		111001
· ·	C	ity of Portland	H	ea	lth		าร	spection Report Pageof
Establishment Name			No	. of	Risk	Fac	ctor.	Intervention Violations Date & ec 27-6
Au	0 C	. A	No	. of	Repe	at F	Risk	k Factor/Intervention Violations Time In
3 /	The O	80						Score (optional) Time Out
License/Est. ID# ABV CW	Charl Gos License/Est. ID# Address Abriculture 1568 Forus M		he	City/State Zip Code				Zip Code Telephone
License Posted Owner Name							of Inspection Est. Type Risk Category	
[]Yes []No				0	Ne	W	s/luence	
	FOODBC	RNE ILLNESS RISK FA	CT	ORS		5.5 ( 5.5)		BLIC HEALTH INTERVENTIONS
	•	status (IN, OUT, N/O, N/A)						· · · · · · · · · · · · · · · · · · ·
	OUT=not in con	npliance N/O=not observed						COS=corrected on-site during inspection R=repeat violation
Compliance Status	Superv	ision	cos	H	L	<u>com</u>	plia	ance Status cos R Potentially Hazardous Food Time/Temperature
5 1 IN OUT	PIC present, de	monstrates knowledge, and				16	IN	OUTN/A NO Proper cooking time & temperatures
Alikeka a a Lingbag a carakay eve 1905 e e a d	performs duties  Employee	Health				17 18	IN	OUT N/A Proper reheating procedures for hot holding OUT N/A Proper cooling time & temperature
5 2   IN OUT	Management aw	areness; policy present			5	19	IN	OUTN/A N/O Proper hot holding temperatures
5 3 IN OUT	Proper use of re Good Hygien	porting, restriction & Exclusion		(asta				OUT N/A Proper cold holding temperatures OUTN/A Proper date marking & disposition
5 4 IN OUT	Proper eating, ta	asting, drinking, or tobacco use		san it	5	22	IN	OUTN/AMA/ Time as a public health control: procedures
5 5 IN OUT (NA)	No discharge fro	m eyes, nose, and mouth ination by Hands				Щ		& record  Consumer Advisory
5 6   IN OUT (N/0)	Hands clean & p				5	23	IN	OUT (N/A) Consumer advisory provided for raw or
27 IN OUTN/A WO		ontact with RTE foods or						undercooked foods Highly Susceptible Populations
58 IN OUT		ate method properly followed vashing facilities supplied &			5	24	IN	OUT NA Pasteurized foods used; prohibited foods not offered
	Approved			an b			11	Chemical
5 9 JIN OUT N/A N/O		orm approved source						OUT N/A Food additives: approved & properly used OUT Toxic substances properly identified, stored,
5 11 (IN)OUT	Food in good co	ondition, safe, & unadulterated						& used
1 12 IN OUTN/A (1/O	Required record Tags, parasite d	s available: shellstock			5	27	IN	OUT /N/A Compliance with variance, specialized
P	rotection from				٦	2	114	process, & HACCP plan
2 13 IN OUT NA	Food separated				Ī	Risk	c fa	actors are improper practices or procedures identified as the most
2 14 IN OUT (N/A) 5 15 IN QUT)		rfaces: cleaned & sanitized on of returned, previously				prev	/ale	ent contributing factors of foodborne illness or injury. Public Health
	served, recondit	ioned, & unsafe food						ntions are control measures to prevent foodborne illness or injury.
Cood	Detail Desertions	GOOI						TCES pathogens, chemicals, and physical objects into foods.
								and/or R COS=corrected on-site during inspection R=repeat violation
-some scenario y Vicenzia de Santingario Santinga.	Safe Food	and Water	cos	S R				Proper Use of Utensils
5 28 Pasteurized eggs used where required					2	41		In-use utensils: properly stored
5 29 Water & ice from approved source 30 Variance obtained for specialized processing		$\perp$	$\perp$	2	42	X	Utensils, equipment & linens: properly stored, dried & handled Single-use & single-service articles: properly stored & used	
	Food Tempera				2	44		Gloves used properly
5 31 Proper cooling methods used; adequate equipment for temperature control				2	45		Utensil, Equipment and Vending Food & non-food contact surfaces cleanable, properly	
5 32 Plant food proj	perly cooked for h		1					designed, constructed, & used
5 33 Approved thawing methods used 1 34 Thermometers provided & accurate				F		46 47		Warewashing facilities: installed, maintained, & used; test strips  Non-food contact surfaces clean
THE INDITION OF STREET	Food Iden					14/		Physical Facilities
	labeled; original o					48		Hot & cold water available; adequate pressure
4 36 Insects, rodent	s, & animals not	present	1 - 1 - 1	-		49 50		Plumbing installed; proper backflow devices  Sewage & waste water properly disposed
2 37 Contamination	prevented during fo	ood preparation, storage & displa	ay			51		Toilet facilities: properly constructed, supplied, & cleaned
5 38 Personal clear 1 39 Wiping cloths:	properly used & s	stored	-			52 53		Garbage & refuse properly disposed; facilities maintained  Physical facilities installed, maintained, & clean
1 40 Washing fruits						54		Adequate ventilation & lighting; designated areas used
Person in Charge (Sig	gnature)	lajim Live	Z. E	7				Date: Dez 27-07
	0	11 , Dec	27-	0				
Health Inspector (Sign	nature) X	Hunt			Fo	llow	-up	o: YES NO (circle one) Follow-up Date:
<u> </u>								

SIMPLEST. ID # Address 1569 FOREST ME City/State Zip Code Telephone  TEMPERATURE OBSERVATIONS  Item/Location Temp Item/Location Temp Item/Location Temp  - 20  - 0  DESERVATIONS AND CORRECTIVE ACTIONS  Widations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Corrected within the tim	-1		Management of Ma		rized by 22 N	<b>DECTION F</b>		Date	
Temperature Observations  Item/Location Temp Item/Location Temp Item/Location Temp  Observations and corrective actions  Observations  Obse	Claroll-18	<b>&gt;</b>						Dro	27-0
Item/Location Temp Item/Location Ite	nse/EST. ID#	Addr		F Me	City/State		Zip Code	Telephone	9
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