

338-0001

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# City of Portland Health Inspection Report

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Establishment Name <i>General Gas</i>		No. of Risk Factor/Intervention Violations		Date <i>Dec 27-07</i>
License/Est. ID# <i>Agriculture</i>		No. of Repeat Risk Factor/Intervention Violations		Time In
Address <i>1569 Bond Ave</i>		Score (optional) <i>97</i>		Time Out
License Posted [ ] Yes [ ] No		City/State	Zip Code	Telephone
Owner Name		Purpose of Inspection <i>New Home</i>	Est. Type	Risk Category

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R  
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
<b>Supervision</b>									
51	IN	OUT			516	IN	OUT	N/A	N/O
PIC present, demonstrates knowledge, and performs duties					<b>Potentially Hazardous Food Time/Temperature</b>				
<b>Employee Health</b>									
52	IN	OUT			517	IN	OUT	N/A	N/O
Management awareness; policy present					Proper reheating procedures for hot holding				
53	IN	OUT			518	IN	OUT	N/A	N/O
Proper use of reporting, restriction & Exclusion					Proper cooling time & temperature				
<b>Good Hygienic Practices</b>									
54	IN	OUT			519	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Proper hot holding temperatures				
55	IN	OUT			520	IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth					Proper cold holding temperatures				
<b>Preventing Contamination by Hands</b>									
56	IN	OUT			521	IN	OUT	N/A	N/O
Hands clean & properly washed					Proper date marking & disposition				
27	IN	OUT	N/A	N/O	522	IN	OUT	N/A	N/O
No bare hand contact with RTE foods or approved alternate method properly followed					Time as a public health control: procedures & record				
58	IN	OUT			<b>Consumer Advisory</b>				
Adequate handwashing facilities supplied & accessible					523	IN	OUT	N/A	
<b>Approved Source</b>									
59	IN	OUT			Consumer advisory provided for raw or undercooked foods				
510	IN	OUT	N/A	N/O	<b>Highly Susceptible Populations</b>				
Food obtained from approved source					524	IN	OUT	N/A	
511	IN	OUT			Pasteurized foods used; prohibited foods not offered				
Food received at proper temperature					<b>Chemical</b>				
512	IN	OUT	N/A	N/O	525	IN	OUT	N/A	
Food in good condition, safe, & unadulterated					Food additives: approved & properly used				
112	IN	OUT	N/A	N/O	526	IN	OUT		
Required records available: shellstock tags, parasite destruction					Toxic substances properly identified, stored, & used				
<b>Protection from Contamination</b>									
213	IN	OUT	N/A		<b>Conformance with Approved Procedures</b>				
Food separated & protected					527	IN	OUT	N/A	
214	IN	OUT	N/A		Compliance with variance, specialized process, & HACCP plan				
Food-contact surfaces: cleaned & sanitized					<b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				
515	IN	OUT							
Proper disposition of returned, previously served, reconditioned, & unsafe food									

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
528					241				
Pasteurized eggs used where required					In-use utensils: properly stored				
529					242	X			
Water & ice from approved source					Utensils, equipment & linens: properly stored, dried & handled				
30					243	X			
Variance obtained for specialized processing					Single-use & single-service articles: properly stored & used				
<b>Food Temperature Control</b>									
531					244				
Proper cooling methods used; adequate equipment for temperature control					Gloves used properly				
532					<b>Utensil, Equipment and Vending</b>				
Plant food properly cooked for hot holding					245				
533					Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
Approved thawing methods used					146				
134	X				Warewashing facilities: installed, maintained, & used; test strips				
Thermometers provided & accurate					147				
<b>Food Identification</b>									
135					Non-food contact surfaces clean				
Food properly labeled; original container					<b>Physical Facilities</b>				
<b>Prevention of Food Contamination</b>									
436					448				
Insects, rodents, & animals not present					Hot & cold water available; adequate pressure				
237					549				
Contamination prevented during food preparation, storage & display					Plumbing installed; proper backflow devices				
538					550				
Personal cleanliness					Sewage & waste water properly disposed				
139					251				
Wiping cloths: properly used & stored					Toilet facilities: properly constructed, supplied, & cleaned				
140					252				
Washing fruits & vegetables					Garbage & refuse properly disposed; facilities maintained				
					153				
					Physical facilities installed, maintained, & clean				
					154				
					Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) *Najim Fuzgel* Date: *Dec 27-07*

Health Inspector (Signature) *Sig Hunt* *Dec 27-07*

Follow-up: YES NO (circle one) Follow-up Date: \_\_\_\_\_

