

375-C-1

City of Portland Health Inspection Report

Establishment Name <i>Starbucks Coffee</i>		No. of Risk Factor/Intervention Violations		Date <i>11/7/06</i>
License/Est. ID# <i>10725</i>		No. of Repeat Risk Factor/Intervention Violations		Time In
Address <i>91 Auburn St</i>		Score (optional) <i>(100)</i>		Time Out
City/State <i>Portland</i>		Zip Code		Telephone
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <i>Starbucks Coffee Regular</i>		Risk Category
		Purpose of Inspection <i>01</i>		

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
Supervision				
51	IN	OUT		
PIC present, demonstrates knowledge, and performs duties				
Employee Health				
52	IN	OUT		
Management awareness; policy present				
53	IN	OUT		
Proper use of reporting, restriction & Exclusion				
Good Hygienic Practices				
54	IN	OUT	N/O	
Proper eating, tasting, drinking, or tobacco use				
55	IN	OUT	N/O	
No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands				
56	IN	OUT	N/O	
Hands clean & properly washed				
27	IN	OUT	N/A	N/O
No bare hand contact with RTE foods or approved alternate method properly followed				
58	IN	OUT		
Adequate handwashing facilities supplied & accessible				
Approved Source				
59	IN	OUT		
Food obtained from approved source				
510	IN	OUT	N/A	N/O
Food received at proper temperature				
511	IN	OUT		
Food in good condition, safe, & unadulterated				
112	IN	OUT	N/A	N/O
Required records available: shellstock tags, parasite destruction				
Protection from Contamination				
213	IN	OUT	N/A	
Food separated & protected				
214	IN	OUT	N/A	
Food-contact surfaces: cleaned & sanitized				
515	IN	OUT		
Proper disposition of returned, previously served, reconditioned, & unsafe food				

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature				
516	IN	OUT	N/A	N/O
Proper cooking time & temperatures				
517	IN	OUT	N/A	N/O
Proper reheating procedures for hot holding				
518	IN	OUT	N/A	N/O
Proper cooling time & temperature				
519	IN	OUT	N/A	N/O
Proper hot holding temperatures				
520	IN	OUT	N/A	N/O
Proper cold holding temperatures				
521	IN	OUT	N/A	N/O
Proper date marking & disposition				
522	IN	OUT	N/A	N/O
Time as a public health control: procedures & record				
Consumer Advisory				
523	IN	OUT	N/A	
Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
524	IN	OUT	N/A	
Pasteurized foods used; prohibited foods not offered				
Chemical				
525	IN	OUT	N/A	
Food additives: approved & properly used				
526	IN	OUT		
Toxic substances properly identified, stored, & used				
Conformance with Approved Procedures				
527	IN	OUT	N/A	
Compliance with variance, specialized process, & HACCP plan				

Risk factors 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.

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
528		Pasteurized eggs used where required		
529		Water & ice from approved source		
30		Variance obtained for specialized processing		
Food Temperature Control				
531		Proper cooling methods used; adequate equipment for temperature control		
532		Plant food properly cooked for hot holding		
533		Approved thawing methods used		
134		Thermometers provided & accurate		
Food Identification				
135		Food properly labeled; original container		
Prevention of Food Contamination				
436		Insects, rodents, & animals not present		
237		Contamination prevented during food preparation, storage & display		
538		Personal cleanliness		
139		Wiping cloths: properly used & stored		
140		Washing fruits & vegetables		

Proper Use of Utensils			COS	R
241		In-use utensils: properly stored		
242		Utensils, equipment & linens: properly stored, dried & handled		
243		Single-use & single-service articles: properly stored & used		
244		Gloves used properly		
Utensil, Equipment and Vending				
245		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
146		Warewashing facilities: installed, maintained, & used; test strips		
147		Non-food contact surfaces clean		
Physical Facilities				
448		Hot & cold water available; adequate pressure		
549		Plumbing installed; proper backflow devices		
550		Sewage & waste water properly disposed		
251		Toilet facilities: properly constructed, supplied, & cleaned		
252		Garbage & refuse properly disposed; facilities maintained		
153		Physical facilities installed, maintained, & clean		
154		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *[Signature]* Date: *11/07/06*

Health Inspector (Signature) *[Signature]* Follow-up: YES NO (circle one) Follow-up Date:

