

429-2007

City of Portland Health Inspection Report

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Establishment Name Beals / New owner		No. of Risk Factor/Intervention Violations		Date 6-1-10
License/Est. ID# New		No. of Repeat Risk Factor/Intervention Violations		Time In
Address Vernonia St		Score (optional)		Time Out
City/State OR		Zip Code		Telephone
License Posted [] Yes [] No		Owner Name		Purpose of Inspection New license
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
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R					
Supervision														
5 1	IN OUT	PIC present, demonstrates knowledge, and performs duties			Potentially Hazardous Food Time/Temperature									
Employee Health														
5 2	IN OUT	Management awareness; policy present			5 16	IN OUT N/A N/O	Proper cooking time & temperatures							
5 3	IN OUT	Proper use of reporting, restriction & Exclusion			5 17	IN OUT N/A N/O	Proper reheating procedures for hot holding							
Good Hygienic Practices														
5 4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			5 18	IN OUT N/A N/O	Proper cooling time & temperature							
5 5	IN OUT N/O	No discharge from eyes, nose, and mouth			5 19	IN OUT N/A N/O	Proper hot holding temperatures							
Preventing Contamination by Hands														
5 6	IN OUT N/O	Hands clean & properly washed			5 20	IN OUT N/A N/O	Proper cold holding temperatures							
2 7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			5 21	IN OUT N/A N/O	Proper date marking & disposition							
5 8	IN OUT	Adequate handwashing facilities supplied & accessible			5 22	IN OUT N/A N/O	Time as a public health control: procedures & record							
Approved Source														
5 9	IN OUT	Food obtained from approved source			Consumer Advisory									
5 10	IN OUT N/A N/O	Food received at proper temperature			5 23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods							
5 11	IN OUT	Food in good condition, safe, & unadulterated			Highly Susceptible Populations									
1 12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			5 24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered							
Protection from Contamination														
2 13	IN OUT N/A	Food separated & protected			Chemical									
2 14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized			5 25	IN OUT N/A	Food additives: approved & properly used							
5 15	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			5 26	IN OUT	Toxic substances properly identified, stored, & used							
Conformance with Approved Procedures														
					5 27	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	Proper Use of Utensils			COS	R					
5 28		Pasteurized eggs used where required			2 41		In-use utensils: properly stored							
5 29		Water & ice from approved source			2 42	X	Utensils, equipment & linens: properly stored, dried & handled							
		Variance obtained for specialized processing			2 43		Single-use & single-service articles: properly stored & used							
Food Temperature Control														
5 31		Proper cooling methods used; adequate equipment for temperature control			2 44		Gloves used properly							
5 32		Plant food properly cooked for hot holding			Utensil, Equipment and Vending									
5 33		Approved thawing methods used			2 45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used							
1 34		Thermometers provided & accurate			1 46		Warewashing facilities: installed, maintained, & used; test strips							
Food Identification														
1 35		Food properly labeled; original container			1 47		Non-food contact surfaces clean							
Prevention of Food Contamination														
4 36		Insects, rodents, & animals not present			4 48		Hot & cold water available; adequate pressure							
2 37		Contamination prevented during food preparation, storage & display			5 49	X	Plumbing installed; proper backflow devices <i>miss sink</i>							
5 38		Personal cleanliness			5 50		Sewage & waste water properly disposed							
1 39		Wiping cloths: properly used & stored			2 51		Toilet facilities: properly constructed, supplied, & cleaned							
1 40		Washing fruits & vegetables			2 52		Garbage & refuse properly disposed; facilities maintained							
					1 53	X	Physical facilities installed, maintained, & clean							
					1 54		Adequate ventilation & lighting; designated areas used							

Person in Charge (Signature)

Date: 6/1/2010

Health Inspector (Signature)

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