

432 - C003

City of Portland Health Inspection Report

Establishment Name G. Quattrucci Variety		No. of Risk Factor/Intervention Violations		Date
		No. of Repeat Risk Factor/Intervention Violations 99		1-17-08
License/Est. ID# Agriculture 1-323		Address 164 Veranda	City/State PR	Zip Code
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name GAE TANG QUATTRUCCI	Purpose of Inspection Annual	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 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	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	X		
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	X		
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) <i>G. Quattrucci</i>	Date: 1/17/08
Health Inspector (Signature) <i>Suz Ann</i>	Follow-up: YES NO (circle one) Follow-up Date:

