

City of Portland Health Inspection Report

Establishment Name
CASA BLANCA

License/Est. ID#
18713

Address
1844th Ave SE

City/State
AK ME

Zip Code

Telephone

License Posted
EXPIRES 1/1/10

Owner Name
OWNER

Purpose of Inspection
Regula

Est Type

Risk Category

No. of Risk Factor/Intervention Violations
No. of Repeat Risk Factor/Intervention Violations

Date
Time In
Time Out
8.16.07

Score (optional) **97**

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

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	Utensils, equipment & linens: properly stored, dried & handled	
30	Variance obtained for specialized processing		2 43	Single-use & single-service articles: properly stored & used	
	Food Temperature Control		2 44	Gloves used properly	
5 31	Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending	
5 32	Plant food properly cooked for hot holding		2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
5 33	Approved thawing methods used		1 46	Warewashing facilities: installed, maintained, & used; test strips	
1 34	Thermometers provided & accurate		1 47	Non-food contact surfaces clean	
	Food Identification			Physical Facilities	
1 35	Food properly labeled: original container		4 48	Hot & cold water available; adequate pressure	
	Prevention of Food Contamination		5 49	Plumbing installed; proper backflow devices	
4 36	Insects, rodents, & animals not present		5 50	Sewage & waste water properly disposed	
2 37	Contamination prevented during food preparation, storage & display		5 51	Toilet facilities: properly constructed, supplied, & cleaned	
5 38	Personal cleanliness		2 52	Garage & refuse properly disposed; facilities maintained	
1 39	Wiping cloths: properly used & stored		1 53	Physical facilities installed, maintained, & clean	
1 40	Washing fruits & vegetables		1 54	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature)



Date:

8.15.07

Health Inspector (Signature)



Follow-up: YES NO (circle one)

Follow-up Date:

City of Portland Health Inspection Report

Establishment Name
Casa Blanca

License/Est. ID# *18713* Address *16 Custom Hw. Way Portland* City/State *Portland, OR* Telephone _____
 License Posted Yes No Owner Name *Wally D. Neguba* Purpose of Inspection *Regular* Est. Type *OR* Risk Category *RY*

No. of Risk Factor/Intervention Violations _____ Date *9/27/06*
 No. of Repeat Risk Factor/Intervention Violations _____ Time In _____ Time Out _____
 Score (optional) *100*

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 IN= in compliance OUT=not in compliance N/A=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status	Supervision	Employee Health	Good Hygienic Practices	Preventing Contamination by Hands	Approved Source	Potentially Hazardous Food Time/Temperature	Consumer Advisory	Chemical	Highly Susceptible Populations	Compliance with Approved Procedures
51	IN OUT	PI/C present; demonstrates knowledge, and performs duties				516 IN OUT/N/A N/O Proper cooking time & temperatures	523 IN OUT N/A Consumer advisory provided for raw or undercooked foods		524 IN OUT N/A Pasteurized foods used; prohibited foods not offered	
52	IN OUT	Management awareness; policy present				517 IN OUT/N/A N/O Proper reheating procedures for hot holding			525 IN OUT N/A Food additives: approved & properly used	
53	IN OUT	Proper use of reporting, restriction & exclusion				518 IN OUT/N/A N/O Proper cooling time & temperatures			526 IN OUT Toxic substances properly identified, stored, & used	
54	IN OUT	Proper eating, tasting, drinking or tobacco use				519 IN OUT/N/A N/O Proper hot holding temperatures			527 IN OUT N/A Compliance with variance, specialized process, & HACCP plan	
55	IN OUT	No discharge from eyes, nose, and mouth				520 IN OUT N/A Proper cold holding temperatures				
56	IN OUT	Hands clean & properly washed				521 IN OUT/N/A N/O Proper date marking & disposition				
27	IN OUT/N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed				522 IN OUT/N/A N/O Time as a public health control: procedures & record				
58	IN OUT	Adequate handwashing facilities supplied & accessible								
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								
213	IN OUT	Food separated & protected								
214	IN OUT	Food-contact surfaces: cleaned & sanitized								
515	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food								

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Safe Food and Water	Food Temperature Control	Food Identification	Prevention of Food Contamination	Proper Use of Utensils	Physical Facilities
528 Pasteurized eggs used where required	531 Proper cooling methods used; adequate equipment for temperature control	135 Food properly labeled; original container	436 Insects, rodents, & animals not present	241 In-use utensils; properly stored	448 Hot & cold water available; adequate pressure
529 Water & ice from approved source	532 Plant food properly cooked for hot holding	337 Contamination prevented during food preparation, storage & display	338 Personal cleanliness	242 Utensils, equipment & linens; properly stored, dried & handled	449 Plumbing installed; proper backflow devices
30 Variance obtained for specialized processing	533 Approved thawing methods used	139 Wiping cloths; properly used & stored	140 Washing fruits & vegetables	243 Single-use & single-service articles; properly stored & used	550 Sewage & waste water properly disposed
	534 Thermometers provided & accurate			244 Gloves used properly	551 Toilet facilities; properly constructed, supplied, & cleaned
				245 Food & non-food contact surfaces cleanable, properly designed, constructed, & used	252 Garbage & refuse properly disposed; facilities maintained
				146 Warewashing facilities; installed, maintained, & used; test strips	153 Physical facilities installed, maintained, & clean
				147 Non-food contact surfaces clean	154 Adequate ventilation & lighting; designated areas used

Person in Charge (Signature) *[Signature]* Date: *9/27/06*

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