City of Portland Health Inspection Report

Establishment Name	No. of Risk Factor/Intervention Violations	1	Date	11/12/15
PREBLE STREET	No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:30
	Score (optional)		Time Out	12:30

License/Est. ID#	Address	City/State	Zip Code	Telephone
615	252 OXFORD ST	PORTLAND		

License Posted	Owner Name	Purpose of Inspection	Est. Type	Risk Category
[X] Yes [ ] No		REGULAR	PREP	HIGH

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			
5	1	IN OUT	PIC present, demonstrates knowledge, and performs duties		
		Employee Health			
5	2	IN OUT	Management awareness; policy present		
5	3	IN OUT	Proper use of reporting, restriction & Exclusion		
		Good Hygienic Practices			
5	4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
5	5	IN OUT N/O	No discharge from eyes, nose, and mouth		
		Preventing Contamination by Hands			
5	6	IN OUT N/O	Hands clean & properly washed		
2	7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed		
5	8	IN OUT	Adequate handwashing facilities supplied & accessible		
		Approved Source			
5	9	IN OUT	Food obtained form approved source		
5	10	IN OUT N/A N/O	Food received at proper temperature		
5	11	IN OUT	Food in good condition, safe, & unadulterated	X	
1	12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction — DENTED CAN		
		Protection from Contamination			
2	13	IN OUT N/A	Food separated & protected		
2	14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized		
5	15	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		

		Compliance Status		COS	R
		Potentially Hazardous Food Time/Temperature			
5	16	IN OUT N/A N/O	Proper cooking time & temperatures		
5	17	IN OUT N/A N/O	Proper reheating procedures for hot holding		
5	18	IN OUT N/A N/O	Proper cooling time & temperature		
5	19	IN OUT N/A N/O	Proper hot holding temperatures		
5	20	IN OUT N/A	Proper cold holding temperatures		
5	21	IN OUT N/A N/O	Proper date marking & disposition		
5	22	IN OUT N/A N/O	Time as a public health control: procedures & record		
		Consumer Advisory			
5	23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
		Highly Susceptible Populations			
5	24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
		Chemical			
5	25	IN OUT N/A	Food additives: approved & properly used		
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

				COS	R
			Safe Food and Water		
5	28		Pasteurized eggs used where required		
5	29		Water & ice from approved source		
	30		Variance obtained for specialized processing		
			Food Temperature Control		
5	31		Proper cooling methods used; adequate equipment for temperature control		
5	32		Plant food properly cooked for hot holding		
5	33		Approved thawing methods used		
1	34		Thermometers provided & accurate		
			Food Identification		
1	35		Food properly labeled; original container		
			Prevention of Food Contamination		
4	36		Insects, rodents, & animals not present		
2	37	X	Contamination prevented during food preparation, storage & display		
5	38		Personal cleanliness — FOOD IN PAINT BUCKET		
1	39		Wiping cloths: properly used & stored		
1	40		Washing fruits & vegetables		

				COS	R
			Proper Use of Utensils		
2	41		In-use utensils: properly stored		
2	42		Utensils, equipment & linens: properly stored, dried & handled		
2	43		Single-use & single-service articles: properly stored & used		
2	44		Gloves used properly		
			Utensil, Equipment and Vending		
2	45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1	46		Warewashing facilities: installed, maintained, & used; test strips		
1	47		Non-food contact surfaces clean		
			Physical Facilities		
4	48		Hot & cold water available; adequate pressure		
5	49		Plumbing installed; proper backflow devices		
5	50		Sewage & waste water properly disposed		
2	51		Toilet facilities: properly constructed, supplied, & cleaned		
2	52		Garbage & refuse properly disposed; facilities maintained		
1	53		Physical facilities installed, maintained, & clean		
1	54	X	Adequate ventilation & lighting; designated areas used — LIGHT SHIELD.		

Person in Charge (Signature) [signature] Date: 11/12/15

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

White copy - Inspections Office Yellow copy - State Pink copy - Customer