



Date of Inspection: 17 May 20

Facility Name: <u>RED & WHITE MARKET</u>		Phone Number: <u>832-1508</u>	PR ID #: <u>250</u>
Facility Site Address: <u>165 COMMERCIAL</u>		City: <u>PORTOLA</u>	Zip: <u>96122</u>
Permit #: <u>20-219</u>	Exp Date: <u>4/18/21</u>	Permit Holder: <u>Simple Market LLC</u>	
			Type of Inspection: SPECIAL

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT=Out of Compliance					
In	N/O-N/A		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE					
X		1. Demonstration of knowledge; food safety certification			
		Food Safety Cert Name: <u>ANGREJ SINGH</u> Exp. Date: <u>4/23/21</u>			
		2. All food handlers have valid Food Handler Cards			X
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
X		3. Communicable disease; reporting, restrictions & exclusions			
X		4. No discharge from eyes, nose, and mouth			
X		5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
X		6. Hands clean and properly washed; gloves used properly			
X		7. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
X		8. Proper hot and cold holding temperatures			
X	X	9. Time as a public health control; procedures & records			
X		10. Proper cooling methods			
X		11. Proper cooking time & temperatures			
X		12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
X		13. Returned and re-service of food			
X		14. Food in good condition, safe and unadulterated			
X		15. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
X		16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
X		17. Takeout, Curbside Pickup, or Delivery Only			
X		18. Social Distancing Implemented			
X		19. Face Covering Used	X		
Highly Susceptible Populations					
X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
X		21. Hot and cold water available			
LIQUID WASTE DISPOSAL					
X		22. Sewage and wastewater properly disposed			
VERMIN					
X		23. No rodents, insects, birds, or animals			

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

#2) ENSURE EACH EMPLOYEE HAS EITHER A FOOD HANDLER CERTIFICATION OR A FOOD HANDLER CARD

#19) FACE COVERINGS WORN AFTER INSPECTION START

- OWNER WANTS TO DISMIS A VENTLESS HOOD AND ELECTRIC COOKING UNIT. THE FOLLOWING ARE REQUESTED:

- 1) RELOCATE ICE MACHINE TO FRONT KITCHEN w/ Indirect drain to COOL SINK
- 2) RELOCATE CHICKEN ROASTER TO FRONT KITCHEN AREA
- 3) ENSURE EACH FIRE SUPPRESSION CERTIFICATION IS CURRENT.

Received by (Print)

Title

Email:

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Facility Name: <u>Red B White Market</u>	FA ID # _____	Pg <u>2</u> of <u>2</u>
		Date of Inspection: _____

OBSERVATIONS AND CORRECTIVE ACTIONS

Continued

- WORK WITH THE CITY OF PORTLAND TO ENSURE EACH APPLIANCE HAS A DEDICATED POWER OUTLET WITHOUT EXTENSION CORD

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Robb Chumate

Specialist (Signature)

[Signature]

Re-inspection Date: