



Date of Inspection: 4/28/15

Facility Name: <u>BLUE DOOR CAFE</u>	Phone Number: _____	PR ID #: _____
Facility Site Address: <u>145 N. PINE ST</u>	City: <u>PORTOLA</u>	Zip: <u>96122</u>
Permit #: <u>25-1337</u>	Exp Date: <u>4/10/26</u>	Permit Holder: <u>J. GREENGLINE</u>
		Type of Inspection: <u>PREOPENING</u>

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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
	<input checked="" type="checkbox"/>			
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Pending - within 60 days</u> Exp. Date: _____				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
	<input checked="" type="checkbox"/>			
2. Communicable disease; reporting, restrictions & exclusions				
	<input checked="" type="checkbox"/>			
3. No discharge from eyes, nose, and mouth				
	<input checked="" type="checkbox"/>			
4. Proper eating, tasting, drinking or tobacco use				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
	<input checked="" type="checkbox"/>			
5. Hands clean and properly washed; gloves used properly				
	<input checked="" type="checkbox"/>			
6. Adequate handwashing facilities supplied & accessible				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
	<input checked="" type="checkbox"/>			
7. Proper hot and cold holding temperatures <u>Cold</u>				
	<input checked="" type="checkbox"/>			
8. Time as a public health control; procedures & records				
	<input checked="" type="checkbox"/>			
9. Proper cooling methods				
	<input checked="" type="checkbox"/>			
10. Proper cooking time & temperatures				
	<input checked="" type="checkbox"/>			
11. Proper reheating procedures for hot holding				
<b>PROTECTION FROM CONTAMINATION</b>				
	<input checked="" type="checkbox"/>			
12. Returned and re-service of food				
	<input checked="" type="checkbox"/>			
13. Food in good condition, safe and unadulterated				
	<input checked="" type="checkbox"/>			
14. Food contact surfaces: clean and sanitized <u>Over 200ppm Chlorine 300ppm Dishwasher</u>				

In	N/O-N/A	COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>				
	<input checked="" type="checkbox"/>			
15. Food obtained from approved source				
	<input checked="" type="checkbox"/>			
16. Compliance with shell stock tags, condition, display				
	<input checked="" type="checkbox"/>			
17. Compliance with Gulf Oyster Regulations				
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
	<input checked="" type="checkbox"/>			
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
<b>CONSUMER ADVISORY</b>				
	<input checked="" type="checkbox"/>			
19. Consumer advisory provided for raw or undercooked foods				
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>				
	<input checked="" type="checkbox"/>			
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
<b>WATER/HOT WATER</b>				
	<input checked="" type="checkbox"/>			
21. Hot and cold water available Temp <u>126</u> F				
<b>LIQUID WASTE DISPOSAL</b>				
	<input checked="" type="checkbox"/>			
22. Sewage and wastewater properly disposed				
<b>VERMIN</b>				
	<input checked="" type="checkbox"/>			
23. No rodents, insects, birds, or animals				

In	N/O-N/A	COS	MAJ	OUT
<b>SUPERVISION</b>				
	<input checked="" type="checkbox"/>			
24. Person in charge present and performs duties				
<b>PERSONAL CLEANLINESS</b>				
	<input checked="" type="checkbox"/>			
25. Personal cleanliness and hair restraints				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				
	<input checked="" type="checkbox"/>			
26. Approved thawing methods used, frozen food				
	<input checked="" type="checkbox"/>			
27. Food separated and protected				
	<input checked="" type="checkbox"/>			
28. Washing fruits and vegetables				
	<input checked="" type="checkbox"/>			
29. Toxic substances properly identified, stored, used				
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				
	<input checked="" type="checkbox"/>			
30. Food storage; food storage containers identified				
	<input checked="" type="checkbox"/>			
31. Consumer self-service				
	<input checked="" type="checkbox"/>			
32. Food properly labeled & honestly presented				
<b>EQUIPMENT/ UTENSILS/ LINENS</b>				
	<input checked="" type="checkbox"/>			
33. Nonfood contact surfaces clean				
	<input checked="" type="checkbox"/>			
34. Warewashing facilities: installed, maintained, used; test strips				
	<input checked="" type="checkbox"/>			
35. Equipment/ Utensils approved; installed; clean; good repair, capacity				
	<input checked="" type="checkbox"/>			
36. Equipment, utensils and linens: storage and use				
	<input checked="" type="checkbox"/>			
37. Vending machines				
	<input checked="" type="checkbox"/>			
38. Adequate ventilation and lighting; designated areas, use				

In	N/O-N/A	COS	MAJ	OUT
	<input checked="" type="checkbox"/>			
39. Thermometers provided and accurate				
	<input checked="" type="checkbox"/>			
40. Wiping cloths: properly used and stored				
<b>PHYSICAL FACILITIES</b>				
	<input checked="" type="checkbox"/>			
41. Plumbing: proper backflow devices				
	<input checked="" type="checkbox"/>			
42. Garbage and refuse properly disposed; facilities maintained				
	<input checked="" type="checkbox"/>			
43. Toilet facilities: properly constructed, supplied, cleaned				
	<input checked="" type="checkbox"/>			
44. Premises; personal/cleaning items; vermin-proofing				
<b>PERMANENT FOOD FACILITIES</b>				
	<input checked="" type="checkbox"/>			
45. Floor, walls and ceilings: built, maintained, and clean				
	<input checked="" type="checkbox"/>			
46. No unapproved private homes/ living or sleeping quarters				
<b>SIGNS/ REQUIREMENTS</b>				
	<input checked="" type="checkbox"/>			
47. Signs posted; last inspection report available				
<b>COMPLIANCE &amp; ENFORCEMENT</b>				
	<input checked="" type="checkbox"/>			
48. Plan Review				
	<input checked="" type="checkbox"/>			
49. Permits Available				
	<input checked="" type="checkbox"/>			
50. Impoundment				
	<input checked="" type="checkbox"/>			
51. Permit Suspension				
	<input checked="" type="checkbox"/>			
52. SB1383 Food Diversion Program				
	<input checked="" type="checkbox"/>			
➤ Written contract with food recovery organizations				
	<input checked="" type="checkbox"/>			
➤ Monthly edible foods donation records				

Received by (Print): <u>Solen Chen</u>	Title: _____
Received by (Signature): <u>Solen Chen</u>	
Specialist (Print): <u>Dennis Eck</u>	Specialist (Signature): <u>[Signature]</u>
Re-inspection Date: <u>1st Routine - 30 days</u>	

→ Ensure all food handling employees have food handlers cards within 30 days.  
→ Obtain manager's cert. within 60 days.  
• Approval to operate contingent on Business license from City.