

MULTNOMAH COUNTY ENVIRONMENTAL HEALTH
3653 SE 34th Avenue
Portland, Oregon 97202 [(503) 988-3400]
www.mchealthinspect.org
SCHOOL INSPECTION REPORT

Next Inspection Date

Next Inspection Type

None

Fac Nbr: 26004522
 Facility: Community Transition Center at Green Thumb NSLP Facility Type: Schools
 Address : 6801 SE 60th Ave Capacity :
 City : Portland, OR 97206 (503) 916-5817 Inspector : 321
 Owner : Portland Public School Inspect Date : 9/28/2011
 Type : SchoolSemi

Total Food Handlers: 4 # FH Employed > 30 days with Certificate: 4 # FH Employed > 30 days without Certificate: 0

At the time of inspection, this school was found to be: In compliance, no critical violations cited.

Number of Critical Violations Cited: 0

National School Lunch Program (NSLP) HACCP Inspection Report

HACCP Checklist

Training	Do workers possess appropriate knowledge and training to correctly monitor	Yes
Ill Employee Policy	Are policies in place which discourage ill employees from working?	Yes
Double Hand Washing	Do workers wash their hands after using bathroom and again in the kitchen? Do workers wash their hands twice after contacting body fluids and discharges, or handling waste containing fecal matter, body fluids, or body discharges?	Yes
Hand Washing Facility	Are there adequate facilities for hand washing (warm water, soap and towels)?	Yes
Thermometer	Are temp monitoring devices present, calibrated, sanitized and used properly?	Yes
Sanitizing Solution	Sanitizing solution meets requirement as stated in rules.	Yes
Monitoring and Recording	Are the CCPS regularly monitored and recorded?	Yes
Corrective Action Plan	Is a corrective action plan provided which describes procedures to follow when critical limits are exceeded?	Yes
Review of Corrective Action	Does a review of deviations from critical limits show that problems are resolved and foods are disposed of correctly?	Yes
Time Control	Since time is the control for holding foods during lunch service, is the total time that foods are in the 41 - 140 degrees F. temperature range being monitored and	Yes
Hot Holding	If time is not monitored/recorded, is 140 degrees minimum temperature maintained?	N/A
Cold Holding	If time is not monitored/recorded, is 41 degrees maximum temperature maintained?	N/A
Potentially Hazardous Foods (PHF)	Are PHF being discarded after 4 hours in the temperature danger zone (41 - 140 degrees F.)?	Yes
Leftovers	Are potentially hazardous foods kept as leftovers?	Yes
Rapid Cooling	Are cooling procedures for leftovers adequate, i.e. shallow, loosely covered, single layer, etc.?	N/A
Rapid Reheat	Are cooled leftovers properly reheated?	N/A
HACCP	HACCP? [Recipes categorized (No Cook, Same Day, Complex), final cooking temperatures documented, SOPs in place and Corrective Action Documented at NSLP]	Yes

DOUBLE HANDWASHING PREVENTS FOODBORNE ILLNESS

All employees are required to wash their hands in the restroom after using the toilet or urinal and they are required to wash their hands a SECOND time in the work area before resuming work duties. Employees are also required to wash their hands TWICE after contacting body fluids and discharges, or handling waste containing fecal matter, body fluids, or body discharges, and before beginning or returning to work.

MULTNOMAH COUNTY NOW HAS ONLINE FOOD HANDLER TRAINING AND TESTING CAPABILITY IN SEVEN LANGUAGES.

To use this service and print a Food Handler card after passing the test go to the following site:

www.foodhandleroregon.com

Violation = 17G

VIOLATION OF SECTION 4-302.14

POINTS = 0

A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically:

NO CHLORINE TEST PAPERS PRESENT - GET & USE PLEASE

A test kit or other device that accurately measures the concentration in ppm (mg/l) of sanitizer shall be provided.

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**HAND WASHING STATION I S STOCKE AND USED, TEMPERATURES BEING LOGGED AND REFRIG IS
ON TEMP. ALL OF THE FOOD COMES FROM CENTRAL KITCHEN THROUGHT LANE MIDDLE SCHOOL.
NO CHANGES.**

***** New Food Handler office hours starting January 1, 2010 *****
Open Tuesday and Thursday 8:30AM - 5:00PM
3653 SE 34th Ave Portland, OR 97202 (503) 988-5257

Facility Rep:

ALLISON ADAMS

Inspector:

Kerry Rupp-Etling, REHS