



Date of Inspection: 24 APR 19

Facility Name: PUSD PORTOLA HS Phone Number: 832-5384 PR ID #: 148  
 Facility Site Address: 155 514th St City: PORTOLA Zip: 96122  
 Permit #: 19-114 Exp Date: 2/1/20 Permit Holder: PUSD Type of Inspection: Re-insure

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	In	N/O-N/A	COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>					<b>FOOD FROM APPROVED SOURCES</b>				
X					X				
1. Demonstration of knowledge; food safety certification					15. Food obtained from approved source				
Food Safety Cert. Name: <u>ROBIN MURRAY</u> Exp. Date: <u>3/30/23</u>					16. Compliance with shell stock tags, condition, display				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
X					X				
2. Communicable disease; reporting, restrictions & exclusions					17. Compliance with Gulf Oyster Regulations				
X					X				
3. No discharge from eyes, nose, and mouth					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X					<b>CONSUMER ADVISORY</b>				
X					19. Consumer advisory provided for raw or undercooked foods				
X					<b>Highly Susceptible Populations</b>				
X					X				
4. Proper eating, tasting, drinking or tobacco use					20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
<b>PREVENTING CONTAMINATION BY HANDS</b>					<b>WATER/HOT WATER</b>				
X					X				
5. Hands clean and properly washed; gloves used properly					21. Hot and cold water available Temp: <u>7/20 of</u>				
X					<b>LIQUID WASTE DISPOSAL</b>				
X					X				
6. Adequate handwashing facilities supplied & accessible					22. Sewage and wastewater properly disposed				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					<b>VERMIN</b>				
X					X				
7. Proper hot and cold holding temperatures					23. No rodents, insects, birds, or animals				
X									
X									
8. Time as a public health control; procedures & records									
9. Proper cooling methods									
10. Proper cooking time & temperatures									
11. Proper reheating procedures for hot holding									
<b>PROTECTION FROM CONTAMINATION</b>									
X									
12. Returned and re-service of food									
X									
13. Food in good condition, safe and unadulterated									
X									
14. Food contact surfaces: clean and sanitized									

<b>SUPERVISION</b>		<b>OUT</b>	<b>OUT</b>	
24. Person in charge present and performs duties			39. Thermometers provided and accurate	
<b>PERSONAL CLEANLINESS</b>			40. Wiping cloths: properly used and stored	
25. Personal cleanliness and hair restraints			<b>PHYSICAL FACILITIES</b>	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>			41. Plumbing: proper backflow devices	
26. Approved thawing methods used, frozen food			42. Garbage and refuse properly disposed; facilities maintained	
27. Food separated and protected			43. Toilet facilities: properly constructed, supplied, cleaned	
28. Washing fruits and vegetables			44. Premises; personal/cleaning items; vermin-proofing	
29. Toxic substances properly identified, stored, used			<b>PERMANENT FOOD FACILITIES</b>	
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>			45. Floor, walls and ceilings: built, maintained, and clean	
30. Food storage; food storage containers identified			46. No unapproved private homes/ living or sleeping quarters	
31. Consumer self-service			<b>SIGNS/ REQUIREMENTS</b>	
32. Food properly labeled & honestly presented			47. Signs posted; last inspection report available	
<b>EQUIPMENT/ UTENSILS/ LINENS</b>			<b>COMPLIANCE &amp; ENFORCEMENT</b>	
33. Nonfood contact surfaces clean			48. Plan Review	
34. Warewashing facilities: installed, maintained, used; test strips			49. Permits Available	
35. Equipment/ Utensils approved; installed; clean; good repair, capacity			50. Impoundment	
36. Equipment, utensils and linens: storage and use			51. Permit Suspension	
37. Vending machines				
38. Adequate ventilation and lighting; designated areas, use				

Received by (Print) ROBIN ADRIAN MURRAY Title Cafe Cook Manager  
 Received by (Signature) [Signature]  
 Specialist (Print) Rob Robynette Specialist (Signature) [Signature] Re-inspection Date: 26 MAY 03