

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|------------------------------|------------|------------|-------|---------------|---|----------|
| PORTLAND REGENCY HOTEL & SPA | REGULAR | 2018-02-02 | No | 3-603.11.(B) | Consumer advisory does not contain proper warning of raw or undercooked animal foods. | C |
| | | | | 7-102.11 | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PORTLAND REGENCY HOTEL & SPA | REGULAR | 2018-02-02 | No | | No Violations | |
| PORTLAND REGENCY HOTEL & SPA | REGULAR | 2019-03-27 | No | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PORTLAND REGENCY HOTEL & SPA | REGULAR | 2019-03-27 | No | | No Violations | |
| PORTLAND REGENCY HOTEL & SPA | REGULAR | 2021-06-30 | No | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 3-603.11.(B) | Consumer advisory does not contain proper warning of raw or undercooked animal foods. | C |
| | | | | 7-102.11 | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PORTLAND REGENCY HOTEL & SPA | REGULAR | 2021-06-30 | No | | No Violations | |
| PORTLAND REGENCY HOTEL & SPA | REGULAR | 2022-03-08 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 3-603.11.(B) | Consumer advisory does not contain proper warning of raw or undercooked animal foods. | C |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PORTLAND REGENCY HOTEL & SPA | REGULAR | 2022-10-26 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |

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| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PORTLAND REGENCY | REGULAR | 2023-04-26 | No | | No Violations | |
| PORTLAND REGENCY | REGULAR | 2023-11-14 | No | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.14.(A) | Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code. | C |
| | | | | 3-603.11.(B) | Consumer advisory does not contain proper warning of raw or undercooked animal foods. | C |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 6-101.11.(A) | Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture. | N |