

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PORTLAND HARBOR HOTEL	REGULAR	2018-02-02	No	3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
PORTLAND HARBOR HOTEL	REGULAR	2018-02-02	No	5-A.(3)	Ice crushers are not maintained in a sanitary condition.	N
				9-A.(7)	Toxic materials are not properly labeled and stored.	C
PORTLAND HARBOR HOTEL	REGULAR	2019-05-07	No	5-A.(3)	Ice crushers are not maintained in a sanitary condition.	N
PORTLAND HARBOR HOTEL	REGULAR	2019-05-07	Yes	5-205.11.(A)	Hand wash facility not accessible.	N
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				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
				3-502.12.(B)	Reduced oxygen packing without required safeguards in place.	C
				3-502.12.(C)	Unfrozen fish being packaged using a Reduced Oxygen Packaging method.	C
				3-502.12.(D)	Establishment using a cook-chill or sous vide process without a HACCP plan or adequate safeguards in place.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
PORTLAND HARBOR HOTEL	REGULAR	2019-09-27	No	4-204.112.(A)	Temperature measuring device not properly located.	N
				6-501.14.(A)	Ventilation not clean.	N
PORTLAND HARBOR HOTEL	REGULAR	2020-01-27	Yes	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-502.12.(B)	Reduced oxygen packing without required safeguards in place.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
PORTLAND HARBOR HOTEL	FOLLOW_UP_FULL	2020-02-10	No		No Violations	
PORTLAND HARBOR HOTEL	REGULAR	2022-02-08	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
PORTLAND HARBOR HOTEL	REGULAR	2022-02-08	No		No Violations	
PORTLAND HARBOR HOTEL	REGULAR	2022-11-14	No	3-603.11.(A)	There is no consumer advisory.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
PORTLAND HARBOR HOTEL	REGULAR	2023-12-08	Yes	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
				3-501.17.(B). (E).(F)	Refrigerated, Ready-to-Eat PHF prepared and packaged by a Food processing Plant not clearly date marked according to code at the time the original container was opened and held for more than 24 hours.	C
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	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
				3-501.15	Cooked foods improperly cooled.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-501.11	Equipment in disrepair.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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 HARBOR HOTEL	REGULAR	2023-12-08	No	5-A.(3)	Ice crushers are not maintained in a sanitary condition.	N
PORTLAND HARBOR HOTEL	FOLLOW_UP_FULL	2023-12-26	No	6-501.12	The physical facilities are not clean.	N
PORTLAND HARBOR HOTEL	REGULAR	2024-04-17	Yes	2-103.11.(N)	Person in Charge did not ensure employees were informed of their responsibility to report to the Person in Charge about their health.	N
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N