

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PORTLAND CC - POOL KITCHEN	REGULAR	2019-08-14	Yes	2-102.12	No Certified Food Protection Manager.	N
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				5-202.13	Air gap required.	C
PORTLAND CC - POOL KITCHEN	FOLLOW_UP_FULL	2019-08-28	No	5-202.13	Air gap required.	C
PORTLAND CC - POOL KITCHEN	REGULAR	2023-07-19	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N