

847 NE 19th Avenue, Suite 350

Portland, Oregon 97232 [(503)988-3400]

www.mchealthinspect.org

FOOD SERVICE INSPECTION REPORT

Next Inspection Date

12/26/17

RestaurantStat

Score: 100

Fac Nbr: 26-79-62969-R

Facility: University of Portland/ Pilot House

Facility Address: 5000 N Willamette Blvd
Portland, OR 97203

Phone No. : (503) 943-7339

Owner: University of Portland/ Pilot House

Type: RestaurantStat

Facility Type: Restaurant: Over 150 Seats

Seasonal /Year-Round: Year-Round

Capacity: 200

Inspector: Zachary Orsborne

Inspect Date: 06/29/2017

Total Food Handlers: 53

#FH Employed > 30 days with Certificate: 53

FH Employed > 30 days without Certificate: 0

LICENSES EXPIRE ON DECEMBER 31 OF EACH YEAR. A 50% PENALTY FEE WILL BE APPLIED JANUARY 31. THE LICENSE ISSUED IS NONTRANSFERABLE. THIS INSPECTION REPORT IS A PUBLIC RECORD.

An evaluation of your food service operation has been made on this date. You are hereby notified of violations found. Violations may result in denial, suspension, or revocation of your license. Closure of the restaurant may result from uncorrected Priority/Priority Foundation violations or failure to maintain the minimal acceptable score. You may obtain a contested case hearing for any denial, suspension, or closure by contacting the licensing agency.

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

If you have questions call (503) 988-5257

PIC/Reviewed- Ryan, Pilot House Manager

- Hand sinks stocked and accessible. Hot and cold water; soap and paper towels
- Mechanical, high temp dish machines rinse temperature in kitchen machine measured at 161F, bar high temp dish machine's rinse cycle temperature measured at 160F. Maximum registering thermometer present
- Thermometer present and calibrated
- Date marking consistent and complete
- All cold holding temperatures at or below 41F
- No hot holding observed during inspection
- Time as a Public Health Control paperwork left with PIC

****Please verify that the ice machine in the storage room behind the bar is properly air-gapped****

****The door just outside the storage room where the ice machine is stored is an outer opening door. A small amount of light can be seen under the door. Please ensure that all outer opening doors are tight fitting and sealed. No light should be seen around the perimeter****

Category = 99

Info Low

Points = 0

VIOLATION OF 99V

*RE-CHECK FEE ADVISORY*Multnomah County Environmental Health will charge a \$155.00 re-check fee for more than 2 re-checks in a calendar year connected with a food service facility. The fee for each re-check is \$155.00 (Multnomah County Code).

The updated Oregon Food Sanitation Rules were implemented on September 4, 2012. To view current Oregon Food Sanitation Rules, go to

<http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Documents/foodsantiationrulesweb.pdf>

Be sure and check out our food safety blog at www.chefsconnection.org for the latest in food code updates and explanations, tips for better inspections and ideas for creating more community culture in your food service.

Facility Rep: _____

Inspector: _____
Zachary Orsborne