

FOOD SERVICE INSPECTION REPORT
 Clackamas County Environmental Health, 2051 Kaen Road Suite 367 Oregon City, OR 97045
 (503) 655-8384

Facility: Realtime Coffee
 38424 Pioneer Blvd
 Sandy, OR 97055

Inspection Type: Pre-Opening
Inspection Result: Complied
Facility ID #: 033301
Seats:

Owner: Mandy Hutchinson
 PO BOX 1027
 , 97055

County:
Inspector: Christy Yeomans
Inspection Date: 12/06/2022

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

FOODBORNE ILLNESS RISK FACTORS

IN=In Compliance		OUT=Out of Compliance		N/O=Not Observed during inspection		N/A=Not Applicable to this facility	
Supervision				PHF/TCS Food-Time/Temperature			
1	PIC present, demonstrates knowledge, performs duties	16		Proper cooking time and temperatures			
Employee Health				Consumer Advisory			
2	Management awareness; policy present	17		Proper reheating procedures for hot holding			
3	Proper use of restriction & exclusion	18		Proper cooling time and temperatures			
Good Hygienic Practices				Highly Susceptible Populations			
4	Proper eating, tasting, drinking, or tobacco use	19		Proper hot and cold holding temperatures			
5	No discharge from eyes, nose, and mouth	20		RESERVED			
Preventing Contamination by Hands				Chemical			
6	Hands clean and properly washed	21		Proper date marking and disposition			
7	Minimize bare hand contact with ready-to-eat foods	22		Time as a public health control: procedures & records			
8	Adequate handwashing sinks, properly supplied and accessible	23		Consumer advisory provided for raw or undercooked foods			
Approved Source				Conformance with Approved Procedures			
9	Food obtained from approved source	24		RESERVED			
10	Food received at proper temperature	25		Food additives: approved and properly used			
11	Food in good condition, safe and unadulterated	26		Toxic substances properly identified, stored & used			
12	Required records available: shellstock tags, parasite destr.	27		Compliance with variance, spec. process, ROP or HACCP plan			
Protection From Contamination				<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. </div>			
13	Food separated and protected						
14	Food-contact surfaces: cleaned and sanitized						
15	Proper disp. of returned, prev. served, recondit. & unsafe food						

ADDITIONAL ITEMS OF PUBLIC HEALTH CONCERN

OUT=Out of Compliance			
Safe Food and Water		Proper Use of Utensils	
28	Pasteurized eggs used where required	41	In-use utensils: properly stored
29	Water and ice from approved source	42	Utensils, equipment & linens: properly stored, dried, and handled
30	Variance obtained for specialized processing methods	43	Single-use & single-service articles: properly stored & used
Food Temperature Control		44	Gloves used properly
31	Proper cooling methods used; adequate equip. for temp control	Utensils, Equipment and Vending	
32	Plant food properly cooked for hot holding	45	Food & non-food contact surf. cleanable, proper design/constr/use
33	Approved thawing methods used	46	Warewashing facilities: installed, maintained, and used; test strips
34	Thermometers provided and accurate	47	Non-food contact surfaces clean
Food Identification		Physical Facilities	
35	Food properly labeled; original container	48	Hot and cold water available; adequate pressure
Prevention of Food Contamination		49	Plumbing installed; proper backflow devices
36	Insects, rodents, and animals not present	50	Sewage and waste water properly disposed
37	Contam prevented during food preparation, storage & display	51	Toilet facilities: properly constructed, supplied, & clean
38	Personal cleanliness	52	Garbage/refuse properly disposed; facilities maintained
39	Wiping cloths: properly used and stored	53	Physical facilities installed, maintained, & clean
40	Washing fruits and vegetables	54	Adequate ventilation and lighting; designated areas used
		55	Oregon-specific violations

Priority item (P) means a provision that has a direct connection to preventing foodborne illness and compliance is a priority.

Priority foundation item (Pf) includes an item that requires specific actions, equipment or procedures by management to control risk factors such as; personnel training, equipment, documentation, record keeping, and labeling.

Priority and Priority Foundation Score = N/A

Core item includes an item that is usually related to general sanitation, operational controls, sanitation standard operating procedures (SOPs), facilities or structures, equipment design or general maintenance.

Core Item Total = N/A

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Core Item Total: N/A

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OBSERVED VIOLATIONS:

Observed Priority Violations

Total #: 0

Repeated #: 0

Observed Priority Foundation Violations

Total #: 0

Repeated #: 0

Observed Core Violations

Total #: 0

Repeated #: 0

FOOD SERVICE INSPECTION REPORT

of Certified Food Managers

Total # of Food Managers

of Certified Food Handlers

Total # of Food Handlers

COMMENTS:

BUILT ACCORDING TO SPEC
HANDWASH SINK FULLY STOCKED AND ACCESSIBLE
ICE AND ESPRESSO MACHINE / INDIRECTLY PLUMBED INTO FLOOR
3 COMP SINK - USING CHLORINE
TEST STRIPS ONSITE
COLD HOLDING AT OR BELOW 41°F
DISCUSSED ILLNESS POLICY AND EXCLUSION



Person in Charge:



Inspected By: Christy Yeumans, REHS
(503) 841-4800

ADDITIONAL INSPECTION INFORMATION

Warewashing Info

Machine Name	Sanitization Method	PPM	Sanitizer Type	Temp. (°F)
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Food Temperatures

Food Item	Food State	Equipment Description	Temp. (°F)
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