

847 NE 19th Avenue, Suite 350  
Portland, Oregon 97232 [(503)988-3400]  
www.mchealthinspect.org  
FOOD SERVICE INSPECTION REPORT

Next Inspection Date  
4/17/18  
RestaurantStat  
Score: 100

Fac Nbr: 26-09-12056-R  
Facility: Courtyard at Mt Tabor The Plaza  
Facility Address: 6125 Se Division St  
Portland, OR 97206  
Phone No. : (503) 788-0896  
Owner: Management Integral Senior Living Inc  
Type: RestaurantStat

Facility Type: Restaurant: 0-15 Seats  
Seasonal /Year-Round: Year-Round  
Capacity: 0  
Inspector: Kerry Rupp-Etling, REHS  
Inspect Date: 10/19/2017

Total Food Handlers: 31 #FH Employed > 30 days with Certificate: 25 # FH Employed > 30 days without Certificate: 1

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

**Illness policy, allergen information, thermometer and test papers present. All hand sinks stocked and in use, hot and cold temperatures meet and/or beat code requirements and dishwasher sanitizes at final rinse with 162.9 F measured at tray level. Good date marking observed and kitchen is very neat and tidy. Discussed lowering quat sanitizer water temperature closer to recommendations for product. Overall establishment is well managed. Thank you**

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>

Check out our food safety blog at [www.chefsconnection.org](http://www.chefsconnection.org) for the latest food safety updates and to view our photo gallery of violations and corrections. We welcome you to fill out the questionnaire on the blog to be featured in our new "Who We Are" column which will highlight the diversity of food service workers in our county.

Facility Rep: \_\_\_\_\_

Inspector: \_\_\_\_\_  
Kerry Rupp-Etling, REHS  
EHS