Portland, Oregon

Food establishments in Portland are inspected by Multnomah County using the 1999 Food Code. The city’s approximately 5,000 establishments are visited biannually by 16 full-time and four on-call inspectors. Without the on-call help, each full-time inspector would be responsible for 313 food establishments.

Inspection results are scored, and critical violations receive more weight than non-critical violations. Restaurants that pass inspection display a “Complied” sign, and inspection scores are available online.

Portland restaurants received equal numbers of violations for unclean food contact surfaces and appeared in fairly high numbers on Portland’s inspection reports. Portland averaged 0.9 violations per establishment, with a weighted violation score of 2.5.

Portland restaurants were cited for, among other violations:
- Hose stored in utility sink, creating cross-connection between sewer and water supply
- Cooler in bar storing milk reaching only 45°F
- Thick algae build-up on top interior of ice machine

Restaurants studied: Morton's, The Steakhouse, Rath's Chris Steak House, Andina, Hurley's Portland, Jake's Famous Crawfish, Olae Restaurant, Salty's on the Columbia, Shula's Steakhouse, Wildwood Restaurant and Bar, clarklewis, Bay 13, Fenouil, Chili's, Applebee's, Jake's Grill, Masu Sushi, Red Star Tavern & Roast House, Oba, Three Degrees, Porto Terra - The Hilton, McDonald's, Subway, Jamba Juice, Hot Lips Pizza, Good Dog/Bad Dog, Mazatlan Taqueria, Wendy's, Arby's, Pizza Hut, Burgerville

<table>
<thead>
<tr>
<th>Total violations= 25</th>
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<tbody>
<tr>
<td>CDC Top 5 Violations (80%)</td>
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<td>CSPI Top 5 Violations (12%)</td>
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<td>Non-critical Violations (8%)</td>
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![Bar chart showing violations by category]

- Handwashing: 5 violations
- Improper Holding Temp: 7 violations
- Unsafe Food Source: 1 violation
- Improper Cooking Time/Temperature: 4 violations
- Unclean Food Surfaces: 7 violations
- Employee Hygiene: 3 violations
- Rodents/Insects: 2 violations
- Barehand Contact with Food: 2 violations
- Ill Employees Present: 2 violations
- Improper use of wiping cloths: 2 violations

(Bar chart details not transcribed due to image constraints)