

28-D-1

# City of Portland Health Inspection Report

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Establishment Name <i>Rite Aid # 3277</i>		No. of Risk Factor/Intervention Violations		Date <i>11/6/06</i>	
License/Est. ID# <i>N/A</i>		Address <i>290 Congress St - Portland</i>		City/State <i>Portland</i>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <i>Rite Aid of ME</i>		Purpose of Inspection <i>Regular</i>	
		Zip Code		Est. Type <i>20</i>	
		Telephone		Risk Category	

## FOODBORNE ILLNESS, RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R					
<b>Supervision</b>														
5 1	IN OUT	PIC present, demonstrates knowledge, and performs duties			<b>Potentially Hazardous Food/Time/Temperature</b>									
<b>Employee Health</b>														
5 2	IN OUT	Management awareness; policy present			5 16	IN OUT/N/A N/O	Proper cooking time & temperatures							
5 3	IN OUT	Proper use of reporting, restriction & Exclusion			5 17	IN OUT/N/A N/O	Proper reheating procedures for hot holding							
<b>Good Hygienic Practices</b>														
5 4	IN OUT	N/O Proper eating, tasting, drinking, or tobacco use			5 18	IN OUT N/A N/O	Proper cooling time & temperature							
5 5	IN OUT	N/O No discharge from eyes, nose, and mouth			5 19	IN OUT/N/A N/O	Proper hot holding temperatures							
<b>Preventing Contamination by Hands</b>														
5 6	IN OUT	N/O Hands clean & properly washed			5 20	IN OUT N/A	Proper cold holding temperatures							
2 7	IN OUT/N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			5 21	IN OUT/N/A N/O	Proper date marking & disposition							
5 8	IN OUT	Adequate handwashing facilities supplied & accessible			5 22	IN OUT/N/A N/O	Time as a public health control: procedures & record							
<b>Approved Source</b>														
5 9	IN OUT	Food obtained from approved source			<b>Consumer Advisory</b>									
5 10	IN OUT N/A N/O	Food received at proper temperature			5 23	IN OUT	N/A Consumer advisory provided for raw or undercooked foods							
5 11	IN OUT	Food in good condition, safe, & unadulterated			<b>Highly Susceptible Populations</b>									
1 12	IN OUT/N/A N/O	Required records available: shellstock tags, parasite destruction			5 24	IN OUT	N/A Pasteurized foods used; prohibited foods not offered							
<b>Protection from Contamination</b>														
2 13	IN OUT	N/A Food separated & protected			<b>Chemical</b>									
2 14	IN OUT	N/A Food-contact surfaces: cleaned & sanitized			5 25	IN OUT	N/A Food additives: approved & properly used							
5 15	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			5 26	IN OUT	Toxic substances properly identified, stored, & used							
<b>Conformance with Approved Procedures</b>														
5 27	IN OUT	N/A Compliance with variance, specialized process, & HACCP plan			<b>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.</b>									

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R					
5 28		Pasteurized eggs used where required			2 41		In-use utensils: properly stored							
5 29		Water & ice from approved source			2 42		Utensils, equipment & linens: properly stored, dried & handled							
30		Variance obtained for specialized processing			2 43		Single-use & single-service articles: properly stored & used							
<b>Food Temperature Control</b>														
5 31		Proper cooling methods used; adequate equipment for temperature control			2 44		Gloves used properly							
5 32		Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>									
5 33		Approved thawing methods used			2 45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used							
1 34		Thermometers provided & accurate			1 46		Warewashing facilities: installed, maintained, & used; test strips							
<b>Food Identification</b>														
1 35		Food properly labeled; original container			1 47		Non-food contact surfaces clean							
<b>Prevention of Food Contamination</b>														
4 36		Insects, rodents, & animals not present			<b>Physical Facilities</b>									
2 37		Contamination prevented during food preparation, storage & display			4 48		Hot & cold water available; adequate pressure							
5 38		Personal cleanliness			5 49		Plumbing installed; proper backflow devices							
1 39		Wiping cloths: properly used & stored			5 50		Sewage & waste water properly disposed							
1 40		Washing fruits & vegetables			2 51		Toilet facilities: properly constructed, supplied, & cleaned							
					2 52		Garbage & refuse properly disposed; facilities maintained							
					1 53		Physical facilities installed, maintained, & clean							
					1 54		Adequate ventilation & lighting; designated areas used							

Person in Charge (Signature)

Date:

*11/6/06*

Health Inspector (Signature)

Follow-up: YES NO (circle one)

Follow-up Date: