

028-#001 028-#001

City of Portland Health Inspection Report

Page 1 of 2

Establishment Name <i>Old Post Sandwich</i>		No. of Risk Factor/Intervention Violations		Date <i>March 21-08</i>	
		No. of Repeat Risk Factor/Intervention Violations		Time In _____	
License/Est. ID# <i>5580</i>		Address <i>89 Market</i>		City/State <i>PT</i>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <i>Sterns En.</i>		Purpose of Inspection <i>Re-inspection</i>	
		Zip Code		Est. Type <i>FS/P</i>	
		Telephone <i>939-0902 cell</i>		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		Compliance Status			COS					
Supervision													
51	IN	OUT	PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	Potentially Hazardous Food Time/Temperature								
Employee Health													
52	IN	OUT	Management awareness; policy present	<input checked="" type="checkbox"/>	516	IN	OUT/N/A	N/O	Proper cooking time & temperatures				
53	IN	OUT	Proper use of reporting, restriction & Exclusion	<input checked="" type="checkbox"/>	517	IN	OUT/N/A	N/O	Proper reheating procedures for hot holding				
Good Hygienic Practices													
54	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	518	IN	OUT	N/A	N/O			
55	IN	OUT	N/O	No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	519	IN	OUT/N/A	N/O	Proper cooling time & temperature			
Preventing Contamination by Hands													
56	IN	OUT	N/O	Hands clean & properly washed	<input checked="" type="checkbox"/>	520	IN	OUT	N/A	Proper hot holding temperatures			
27	IN	OUT/N/A	N/O	No bare hand contact with RTE foods or approved alternate method properly followed	<input checked="" type="checkbox"/>	521	IN	OUT	N/A	N/O			
58	IN	OUT		Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>	522	IN	OUT/N/A	N/O	Proper cold holding temperatures			
Approved Source													
59	IN	OUT		Food obtained from approved source	<input checked="" type="checkbox"/>	523	IN	OUT	N/A	Proper date marking & disposition			
510	IN	OUT	N/A	Food received at proper temperature	<input checked="" type="checkbox"/>	524	IN	OUT	N/A	Time as a public health control: procedures & record			
511	IN	OUT		Food in good condition, safe, & unadulterated	<input checked="" type="checkbox"/>	Consumer Advisory							
112	IN	OUT/N/A	N/O	Required records available: shellstock tags, parasite destruction	<input checked="" type="checkbox"/>	523	IN	OUT	N/A	Consumer advisory provided for raw or undercooked foods			
Protection from Contamination													
213	IN	OUT	N/A	Food separated & protected	<input checked="" type="checkbox"/>	Highly Susceptible Populations							
214	IN	OUT	N/A	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	524	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered			
515	IN	OUT		Proper disposition of returned, previously served, reconditioned, & unsafe food	<input checked="" type="checkbox"/>	Chemical							
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		Proper Use of Utensils					COS	
528				Pasteurized eggs used where required	<input type="checkbox"/>	241				In-use utensils: properly stored	<input type="checkbox"/>		
529				Water & ice from approved source	<input type="checkbox"/>	242				Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>		
30				Variance obtained for specialized processing	<input type="checkbox"/>	243	X			Single-use & single-service articles: properly stored & used	<input checked="" type="checkbox"/>		
Food Temperature Control						244				Gloves used properly	<input type="checkbox"/>		
531				Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	Utensil, Equipment and Vending							
532				Plant food properly cooked for hot holding	<input type="checkbox"/>	245				Food & non-food contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>		
533				Approved thawing methods used	<input type="checkbox"/>	146				Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>		
134				Thermometers provided & accurate	<input type="checkbox"/>	147				Non-food contact surfaces clean	<input type="checkbox"/>		
Food Identification						Physical Facilities							
135				Food properly labeled; original container	<input type="checkbox"/>	448				Hot & cold water available; adequate pressure	<input type="checkbox"/>		
Prevention of Food Contamination						549				Plumbing installed; proper backflow devices	<input type="checkbox"/>		
436				Insects, rodents, & animals not present	<input type="checkbox"/>	550				Sewage & waste water properly disposed	<input type="checkbox"/>		
237	X			Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	251				Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>		
538				Personal cleanliness	<input type="checkbox"/>	252				Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>		
139				Wiping cloths: properly used & stored	<input type="checkbox"/>	153	X			Physical facilities installed, maintained, & clean	<input type="checkbox"/>		
140				Washing fruits & vegetables	<input type="checkbox"/>	154				Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>		

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.

Person in Charge (Signature) <i>Philly</i>	Date: <i>3/21/08</i>
Health Inspector (Signature) <i>Sejourne Hunt</i>	Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (circle one) Follow-up Date: <i>June 30/08</i>

City of Portland Health Inspection Report

Establishment Name <i>Old Port + Sandwich</i>		As Authorized by 22 MRSA § 2496		Date <i>3.21.08</i>	
License/EST. ID #	Address <i>89 Market</i>	City/State <i>PT Me</i>	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Cool 1</i>	<i>40°</i>			<i>Soup</i>	<i>140°</i>
<i>2</i>	<i>40°</i>	<i>SANITATION</i>	<i>400ppm</i>	<i>Sausage</i>	<i>50° 45°</i>
<i>3</i>	<i>50°</i>			<i>Mayo</i>	<i>50° 45°</i>
<i>4</i>	<i>10°</i>			<i>Cucumber</i>	<i>50° 45°</i>
<i>#3</i>	<i>40°</i>				
		<i>Handsink Temp</i>	<i>130°</i>		
		<i>Water</i>	<i>130°</i>		

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code.

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code.
1	<i>Discuss 2/28/08 + 3/05/08 inspector asked to leave</i>
<i>2</i>	<i>43 Single serve utensils front cooler NOT properly sanitized</i> <i>4.94.11</i>
<i>2</i>	<i>13 STORE meat product in cooler to prevent contamination</i> <i>3.302.11</i>
<i>2</i>	<i>53 microwaves are to be cleaned once each 24 hrs</i> <i>6.501.12</i>
2	<i>Cover electric box + no strip plug in</i>
<i>2</i>	<i>53 replace shelving to be cleanable / smooth surface</i> <i>6.101.11</i>
<i>2</i>	<i>14 A 2 Bay N.S.F. sink is REQUIRED</i> <i>4.702.11</i>
1	<i>Jun 30 2008</i>
1	<i>All electric appliances to be plugged directly into service NO EXTENSION CORDS</i>
<i>2</i>	<i>37 Separate all Food + paper products from chemicals</i> <i>3.307.11</i>
<i>20</i>	<i>Hand owner turn down cooler #3</i> <i>3.501.16</i>
	<i>remove fly strip - C.O.S.</i>

Person in Charge (Signature)

Date

Health Inspector (Signature)

Date

[Signatures]

3-21-08

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City of Portland Health Inspection Report

Page 1 of 2

Establishment Name <i>Port Arms</i> <i>015 Cont</i> <i>Samswise</i>	No. of Risk Factor/Intervention Violations	Date		
	No. of Repeat Risk Factor/Intervention Violations	Time In		
	Score (optional) 81	Time Out		
License/Est. ID#	Address <i>89 Market</i>	City/State <i>PL. Me.</i>	Zip Code	Telephone
License Posted [] Yes [] No	Owner Name <i>STEVENS</i>	Purpose of Inspection	Est. Type	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
Supervision							
5 1	IN OUT			5 16	IN OUT N/A N/O		
				5 17	IN OUT N/A N/O		
Employee Health							
5 2	IN OUT			5 18	IN OUT N/A N/O		
5 3	IN OUT			5 19	IN OUT N/A N/O		
Good Hygienic Practices							
5 4	IN OUT	N/O		5 20	IN <u>OUT</u> N/A		
5 5	IN OUT	N/O		5 21	IN OUT N/A N/O		
Preventing Contamination by Hands							
5 6	IN OUT	N/O		5 22	IN OUT N/A N/O		
2 7	IN OUT N/A N/O			Consumer Advisory			
5 8	IN OUT			5 23	IN OUT N/A		
Approved Source							
5 9	<u>IN</u> OUT			Highly Susceptible Populations			
5 10	IN OUT N/A N/O			5 24	IN OUT N/A		
5 11	IN OUT			Chemical			
1 12	IN OUT N/A N/O			5 25	IN OUT N/A		
Protection from Contamination							
2 13	IN OUT	N/A		5 26	IN OUT		
2 14	<u>OUT</u>	N/A		Conformance with Approved Procedures			
5 15	IN OUT			5 27	IN OUT N/A		
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.							

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	<input checked="" type="checkbox"/> In-use utensils: properly stored		
5 29	Water & ice from approved source			2 42	<input checked="" type="checkbox"/> Utensils, equipment & linens: properly stored, dried & handled		
	Variance obtained for specialized processing			2 43	<input checked="" type="checkbox"/> Single-use & single-service articles: properly stored & used		
Food Temperature Control							
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			Utensil, Equipment and Vending			
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	<input checked="" type="checkbox"/> Warewashing facilities: installed, maintained, & used <u>test strips</u>		
Food Identification							
1 35	Food properly labeled; original container			1 47	Non-food contact surfaces clean		
Prevention of Food Contamination							
4 36	Insects, rodents, & animals not present			Physical Facilities			
2 37	Contamination prevented during food preparation, storage & display			4 48	Hot & cold water available; adequate pressure		
5 38	Personal cleanliness			5 49	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> Physical facilities installed, maintained, & clean		
				1 54	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date:

3-05-08

Health Inspector (Signature)

Follow-up: YES NO (circle one) Follow-up Date:

City of Portland Health Inspection Report

Establishment Name <i>010 Pont Sandwich</i>		As Authorized by 22 MRSA § 2496		Date <i>3-05-08</i>	
License/EST. ID #	Address	City/State	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>may</i>	48				
<i>Shop</i>	<i>48°</i>	<i>Blacks Sanitation</i>			
	<i>140°</i>	<i>not measure</i>			

OBSERVATIONS AND CORRECTIVE ACTIONS

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Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code.
<i>2</i>	<i>14</i> 14 <i>Dishes are not able to sanitize without proper sink 7.702.11</i>
<i>2</i>	<i>42</i> 42 <i>All dishes must be stored off floor - but rim of equipment not being used 4.903.11</i>
<i>2</i>	<i>43</i> 43 <i>All paper products associated w/ food must be stored off floor 4.903.11</i>
<i>1</i>	<i>53</i> <i>Clean grease traps surfaces 6.501.11-12</i>
<i>2</i>	<i>37</i> 37 <i>All food product must be stored off floor 3.305.11</i>
<i>5</i>	<i>49</i> <i>Repair sink / replace with adequate 2 Bay within 6 months. 5.202.11</i>
<i>5-20</i>	<i>may at 48° 3.501.16</i>

WAS UNABLE TO COMPLETE - CONVERSATION
 w/ owner JMA.
 Ben Wine Fire Department witnessed
 owner behavior

Person in Charge (Signature)	Date
Health Inspector (Signature)	Date

City of Portland Health Inspection Report

Establishment Name <i>Port... Sam... 215 Dont</i>	No. of Risk Factor/Intervention Violations	Date <i>3/05/08</i>		
	No. of Repeat Risk Factor/Intervention Violations	Time In		
	Score (optional) <i>81</i>		Time Out	
License/Est. ID#	Address <i>89 Mark...</i>	City/State <i>Port. Me.</i>	Zip Code	Telephone
License Posted [] Yes [] No	Owner Name <i>STERN</i>	Purpose of Inspection	Est. Type	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
Supervision									
5 1	IN OUT	PIC present, demonstrates knowledge, and performs duties			5 16	IN OUT N/A N/O	Proper cooking time & temperatures		
Employee Health									
5 2	IN OUT	Management awareness; policy present			5 17	IN OUT N/A N/O	Proper reheating procedures for hot holding		
5 3	IN OUT	Proper use of reporting, restriction & Exclusion			5 18	IN OUT N/A N/O	Proper cooling time & temperature		
Good Hygienic Practices									
5 4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			5 19	IN OUT N/A N/O	Proper hot holding temperatures		
5 5	IN OUT N/O	No discharge from eyes, nose, and mouth			5 20	IN OUT N/A	Proper cold holding temperatures		
Preventing Contamination by Hands									
5 6	IN OUT N/O	Hands clean & properly washed			5 21	IN OUT N/A N/O	Proper date marking & disposition		
2 7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			5 22	IN OUT N/A N/O	Time as a public health control: procedures & record		
5 8	IN OUT	Adequate handwashing facilities supplied & accessible			Consumer Advisory				
Approved Source									
5 9	IN OUT	Food obtained from approved source			5 23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
5 10	IN OUT N/A N/O	Food received at proper temperature			Highly Susceptible Populations				
5 11	IN OUT	Food in good condition, safe, & unadulterated			5 24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
1 12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			Chemical				
Protection from Contamination									
2 13	IN OUT N/A	Food separated & protected			5 25	IN OUT N/A	Food additives: approved & properly used		
2 14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized			5 26	IN OUT	Toxic substances properly identified, stored, & used		
5 15	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures				
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					Proper Use of Utensils				
5 28		Pasteurized eggs used where required			2 41	X	In-use utensils: properly stored		
5 29		Water & ice from approved source			2 42	X	Utensils, equipment & linens: properly stored, dried & handled		
		Variance obtained for specialized processing			2 43	X	Single-use & single-service articles: properly stored & used		
Food Temperature Control					Utensil, Equipment and Vending				
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			2 45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
5 33		Approved thawing methods used			1 46	X	Warewashing facilities: installed, maintained, & used; test strips		
1 34		Thermometers provided & accurate			1 47		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
1 35		Food properly labeled; original container			4 48		Hot & cold water available; adequate pressure		
Prevention of Food Contamination					5 49	X	Plumbing installed; proper backflow devices		
4 36		Insects, rodents, & animals not present			5 50		Sewage & waste water properly disposed		
2 37		Contamination prevented during food preparation, storage & display			2 51		Toilet facilities: properly constructed, supplied, & cleaned		
5 38		Personal cleanliness			2 52		Garbage & refuse properly disposed; facilities maintained		
1 39		Wiping cloths: properly used & stored			1 53	X	Physical facilities installed, maintained, & clean		
1 40		Washing fruits & vegetables			1 54		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) _____	Date: _____
Health Inspector (Signature) _____	Follow-up: YES NO (circle one) Follow-up Date: _____

State of Maine
Center for Disease Control
Eating and Lodging Program
**Food Code References for Risk Factors/Interventions Specified
on the State of Maine Health Inspection Report**

<p>Supervision</p> <p>1. 2-101.11 Assignment *</p> <p>2-102.11 Demonstration *</p> <p>2-103.11 Person-In-Charge (PIC) Duties</p> <p>Employee Health</p> <p>2. 2-201.11 Responsibility of PIC, Conditional & Food Employees *</p> <p>3. 2-201.12 Exclusions & Restrictions *</p> <p>2-201.13 Removal of Exclusions& Restrictions</p> <p>Good Hygienic Practices</p> <p>4. 2-401.11 Eating, Drinking, or Using Tobacco *</p> <p>3-301.12 Preventing Contamination when Tasting *</p> <p>5. 2-401.12 Discharges from the Eyes, Nose, and Mouth *</p> <p>Control of Hands as a Vehicle of Contamination</p> <p>6. 2-301.11 Clean condition *</p> <p>2-301.12 Cleaning Procedure *</p> <p>2-301.14 When to Wash *</p> <p>2-301.15 Where to Wash</p> <p>2-301.16 Hand Antiseptics</p> <p>7. 3-301.11 Preventing Contamination from Hands *</p> <p>8. 5-203.11 Handwashing Sinks (nos./capacities) *</p> <p>5-204.11 Handwashing Sinks (loc./placement) *</p> <p>5-205.11 Using a Handwashing Sink</p> <p>6-301.11 Handwashing Cleanser, Availability</p> <p>6-301.12 Hand Drying Provision</p> <p>6-301.13 Handwashing Aids & Devices, Use Restrictions</p> <p>6-301.14 Handwashing Signage</p> <p>6-501.18 Maintaining & Using Handwashing Sinks</p> <p>Approved Source</p> <p>9. 3-201.11 Compliance with Food Law *</p> <p>3-201.12 Food in Hermetically Sealed Container *</p> <p>3-201.13 Fluid Milk & Milk Products *</p> <p>3-201.14 Fish *</p> <p>3-201.15 Molluscan Shellfish *</p> <p>3-201.16 Wild Mushrooms *</p> <p>3-201.17 Game Animals *</p> <p>3-202.13 Eggs *</p> <p>3-202.14 Eggs & Milk Products, Pasteurized *</p> <p>3-202.110 Prepackaged Juice-Treated</p> <p>5-101.13 Bottled Drinking Water *</p> <p>10. 3-202.11 Temperature *</p> <p>11. 3-101.11 Safe, Unadulterated & Honestly Presented *</p> <p>3-202.15 Package Integrity *</p> <p>12. 3-202.18 Shellstock Identification *</p> <p>3-203.12 Shellstock, Maintaining Identification *</p> <p>3-402.11 Parasite Destruction *</p> <p>3-402.12 Records, Creation, & Retention</p> <p>Protection from Contamination</p> <p>13. 3-302.11 Separation, Packaging, & Segregation *</p> <p>3-304.11 Food Contact with Equipment & Utensils *</p> <p>3-306.13(A) Consumer Self Service Operations *</p>	<p>Protection from Contamination</p> <p>14. 4-501.111 Manual Warewashing, Hot Water Sanitization *</p> <p>4-501.112 Mechanical Warewashing, Hot Water Sanitization</p> <p>4-501.113 Mechanical Warewashing, Sanitization Pressure</p> <p>4-501.114 Chemical Sanitization-Temp, pH, Concentration, Hardness *</p> <p>4-501.115 Manual Warewashing Eq, Detergent Sanitizers</p> <p>4-601.11(A) Food Contact Surface Clean to Sight & Touch *</p> <p>4-602.11 Food Contact Surface-Cleaning Frequency *</p> <p>4-602.12 Cooking & Baking Equipment</p> <p>4-702.11 Before Use After Cleaning *</p> <p>4-703.11 Hot Water and Chemical *</p> <p>15. 3-306.14 Returned Food & Re-service of Food *</p> <p>3-701.11 Discarding/Reconditioning Adulterated Food *</p> <p>Potentially Hazardous Food (Time/Temperature Control for Safety Food)</p> <p>16. 3-401.11 Cooking Raw Animal Foods *</p> <p>3-401.12 Microwave Cooking *</p> <p>17. 3-403.11 Reheating for Hot Holding *</p> <p>18. 3-501.14 Cooling *</p> <p>19. 3-501.16 Hot Holding *</p> <p>20. 3-501.16 Cold Holding *</p> <p>21. 3-501.17 RTE PHF (TCS Food), Date Marking *</p> <p>3-501.18 RTE PHF (TCS Food), Disposition *</p> <p>22. 3-501.19 Time as a Public Health Control *</p> <p>Consumer Advisory</p> <p>23. 3-603.11 Consumer Advisory for Raw/ Undercooked Food *</p> <p>Highly Susceptible Populations</p> <p>24. 3-801.11 Pasteurized Foods & Prohibited Food *</p> <p>Chemical</p> <p>25. 3-202.12 Approved Additives *</p> <p>3-302.14 Protection from Unapproved Additives *</p> <p>26. 7-101.11 Identifying Information*</p> <p>7-102.11 Common Name, Working Containers *</p> <p>7-201.11 Separation, Storage *</p> <p>7-202.11 Restriction *</p> <p>7-202.12 Conditions of use *</p> <p>7-203.11 Poisonous or Toxic Material Containers *</p> <p>7-204.11 Sanitizers, Criteria *</p> <p>7-204.12 Chemicals for Washing Fruits & Vegetables *</p> <p>7-204.13 Boiler Water Additives *</p> <p>7-204.14 Drying Agents *</p> <p>7-205.11 Incidental Food Contact, Criteria*</p> <p>7-206.11 Restricted Use Pesticides *</p> <p>7-206.12 Rodent Bait Stations *</p> <p>7-206.13 Tacking Powders, Pest Control & Monitoring *</p> <p>7-207.11 Restriction & Storage; medicines *</p> <p>7-207.12 Refrigerated Medicines, Storage *</p> <p>7-208.11 Storage-First Aid Supplies *</p> <p>7-209.11 Storage-Personal Care Items</p> <p>7-301.11 Separation for Retail Sale *</p> <p>Conformance with Approved Procedures</p> <p>27. 8-103.12 Compliance with Variance and HACCP Plan *</p> <p>3-502.11 Variance Requirement *</p> <p>3-502.12 Reduced Oxygen Packaging, Criteria *</p> <p>3-404.11 Treating Juice</p>
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Internal Cooking Temperature Specifications

145°F for 15 seconds	Raw eggs cooked for immediate service Fish, except as listed below	Meat, except as listed below Commercially raised game animals, rabbits
155°F for 15 seconds:	Ratites (Ostrich, Rhea and Emu) Injected meats	Comminuted meat, fish, or commercially raised game animals
165°F for 15 seconds:	Wild game animals Poultry Raw eggs not for immediate service	Stuffed fish, meat, pork, pasta, ratites & poultry Stuffing containing fish, meat, ratites & poultry
Whole Roasts	Refer to cooking charts in the <i>Food Code</i> § 3-401.11(B)	

Asterisk (*) items are listed as critical items in the *Food Code*.

City of Portland Health Inspection Report

Establishment Name <u>010 Post Sanitary</u>		As Authorized by 22 MRSA § 2496		Date <u>3-05-08</u>	
License/EST. ID #	Address	City/State	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>mayo</u>	<u>49°</u>				
<u>SSOP</u>	<u>1450</u>	<u>Blends Sanitizer</u>			
		<u>not visible</u>			

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code.

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code.
<u>2</u> 14	14 Dishes are not able to sanitize using proper sink 7.702.11
<u>2</u> 42	All dishes must be stored off floor - Get rid of equipment not being used 4.903.11
<u>2</u> 43	All Paper products associated w/ food must be stored off floor 4.903.11
<u>1</u> 53	Clean grease laden surfaces 6.501.11-12
<u>2</u> 37	ALL food product must be stored off floor 3.305.11
<u>5</u> 49	Repair Sink / Replace with adequate 2 Bay within 6 months. 5.202.11
<u>5</u> 20	mayo 49° 3.501.16
<p>was unable to complete - conversation w/ owner JMH. Bon Wade Fire Department witnessed owner behavior</p>	

Person in Charge (Signature)	Date
Health Inspector (Signature)	Date