

City of Portland Health Inspection Report

Establishment Name Portland Regency		No. of Risk Factor/Intervention Violations		Date 02/10/09	
License/Est. ID# 02/10		Address 20 Milk St		Time In 1:21	
License Posted 1012		City/State Portland, ME		Time Out 2:10	
Owner Name		Purpose of Inspection Annual		Score (optional) 95	
Telephone		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
Supervision			
51	IN		
Employee Health			
52	IN		
53	IN		
Good Hygienic Practices			
54	IN		
55	IN		
Preventing Contamination by Hands			
56	IN		
27	IN		
58	IN		
Approved Source			
59	IN		
510	IN		
511	IN		
112	IN		
Protection from Contamination			
213	IN		
214	IN		
515	IN		

Compliance Status		COS	R
Potentially Hazardous Food Time/Temperature			
516	IN		
517	IN		
518	IN		
519	IN		
520	IN		
521	IN		
522	IN		
Consumer Advisory			
523	IN		
Highly Susceptible Populations			
524	IN		
Chemical			
525	IN		
526	IN		
Compliance with Approved Procedures			
527	IN		

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

Compliance Status		COS	R
Safe Food and Water			
528			
529			
30			
Food Temperature Control			
531			
532			
533			
134			
Food Identification			
135			
Prevention of Food Contamination			
436			
237			
538			
139			
140			

Compliance Status		COS	R
Proper Use of Utensils			
241			
242			
243			
244			
Utensil, Equipment and Vending			
245			
146			
147			
Physical Facilities			
448			
549			
550			
251			
252			
153			
154			

Person in Charge (Signature)

Date: **02/10/09**

Health Inspector (Signature)

Follow-up: YES NO (circle one)

Follow-up Date:

029 2002

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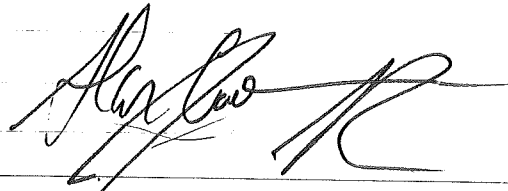
Establishment Name Portland Registry		As Authorized by 22 MRSA § 2496		Date	
License/EST. ID #	Address 20 Milk St	City/State Portland, ME	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Handsock		Cooler # 1	38°F	Eggs	178°F
		Freezer # 2	-05°F		

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.
8	Maintaining/ using a handsock 6-501.14 (COS)
20	In-proper cold hold eggs (COS) 3-501.16

Person in Charge (Signature) 

Health Inspector (Signature)

Date **02/10/05**