

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><b>Supervision</b></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><b>Employee Health</b></p> <p>2. 2-201.11 Responsibility of PIC, Conditional &amp; Food Employees *</p> <p>3. 2-201.12 Exclusions &amp; Restrictions *</p> <p>2-201.13 Removal of Exclusions &amp; Restrictions</p> <p><b>Good Hygienic Practices</b></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><b>Control of Hands as a Vehicle of Contamination</b></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 &amp; Devices, Use Restrictions</p> <p>6-301.14 Handwashing Signage</p> <p>6-501.18 Maintaining &amp; Using Handwashing Sinks</p> <p><b>Approved Source</b></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 &amp; 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 &amp; 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 &amp; 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, &amp; Retention</p> <p><b>Protection from Contamination</b></p> <p>13. 3-302.11 Separation, Packaging, &amp; Segregation *</p> <p>3-304.11 Food Contact with Equipment &amp; Utensils *</p> <p>3-306.13(A) Consumer Self Service Operations *</p>	<p><b>Protection from Contamination</b></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 &amp; Touch *</p> <p>4-602.11 Food Contact Surface-Cleaning Frequency *</p> <p>4-602.12 Cooking &amp; 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 &amp; Re-service of Food *</p> <p>3-701.11 Discarding/Reconditioning Adulterated Food *</p> <p><b>Potentially Hazardous Food (Time/Temperature Control for Safety Food)</b></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><b>Consumer Advisory</b></p> <p>23. 3-603.11 Consumer Advisory for Raw/ Undercooked Food *</p> <p><b>Highly Susceptible Populations</b></p> <p>24. 3-801.11 Pasteurized Foods &amp; Prohibited Food *</p> <p><b>Chemical</b></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 &amp; 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 &amp; Monitoring *</p> <p>7-207.11 Restriction &amp; 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><b>Conformance with Approved Procedures</b></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
<b>Whole Roasts</b>	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

Page 1 of 2

~~042 D044~~      030-A001

Establishment Name <i>Portland Public Health Services</i>		No. of Risk Factor/Intervention Violations		3	Date	7/1/07
		No. of Repeat Risk Factor/Intervention Violations			Time In	
		Score (optional)		16	Time Out	
License/Est. ID#	Address	City/State	Zip Code	Telephone		
License Posted [ ] Yes [ ] No	Owner Name	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	
<b>Supervision</b>											
5 1	IN OUT	PIC present, demonstrates knowledge, and performs duties		<input checked="" type="checkbox"/>							
<b>Employee Health</b>											
5 2	IN OUT	Management awareness; policy present		<input checked="" type="checkbox"/>							
5 3	IN OUT	Proper use of reporting, restriction & Exclusion		<input checked="" type="checkbox"/>							
<b>Good Hygienic Practices</b>											
5 4	IN OUT	N/O	Proper eating, tasting, drinking, or tobacco use								
5 5	IN OUT	N/O	No discharge from eyes, nose, and mouth								
<b>Preventing Contamination by Hands</b>											
5 6	IN OUT	N/O	Hands clean & properly washed								
2 7	IN OUT	N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed								
5 8	IN OUT		Adequate handwashing facilities supplied & accessible								
<b>Approved Source</b>											
5 9	IN OUT		Food obtained from approved source								
5 10	IN OUT	N/A N/O	Food received at proper temperature								
5 11	IN OUT		Food in good condition, safe, & unadulterated								
1 12	IN OUT	N/A N/O	Required records available: shellstock tags, parasite destruction								
<b>Protection from Contamination</b>											
2 13	IN OUT	N/A	Food separated & protected								
2 14	IN OUT	N/A	Food-contact surfaces: cleaned & sanitized								
5 15	IN OUT		Proper disposition of returned, previously served, reconditioned, & unsafe food								
						<b>Potentially Hazardous Food Time/Temperature</b>					
5 16	IN OUT	N/A N/O	Proper cooking time & temperatures								
5 17	IN OUT	N/A N/O	Proper reheating procedures for hot holding								
5 18	IN OUT	N/A N/O	Proper cooling time & temperature								
5 19	IN OUT	N/A N/O	Proper hot holding temperatures								
5 20	IN OUT	N/A	Proper cold holding temperatures								
5 21	IN OUT	N/A N/O	Proper date marking & disposition								
5 22	IN OUT	N/A N/O	Time as a public health control: procedures & record								
						<b>Consumer Advisory</b>					
5 23	IN OUT	N/A	Consumer advisory provided for raw or undercooked foods								
						<b>Highly Susceptible Populations</b>					
5 24	IN OUT	N/A	Pasteurized foods used; prohibited foods not offered								
						<b>Chemical</b>					
5 25	IN OUT	N/A	Food additives: approved & properly used								
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								
<p><b>Risk factors</b> 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.</p>											

## 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>						2 44	Gloves used properly				
5 31	Proper cooling methods used; adequate equipment for temperature control					<b>Utensil, Equipment and Vending</b>					
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	Warewashing facilities: installed, maintained, & used; test strips				
1 34	Thermometers provided & accurate					1 47	Non-food contact surfaces clean				
<b>Food Identification</b>						<b>Physical Facilities</b>					
1 35	Food properly labeled; original container					4 48	Hot & cold water available; adequate pressure				
<b>Prevention of Food Contamination</b>						5 49	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	Physical facilities installed, maintained, & clean				
1 40	Washing fruits & vegetables					1 54	Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) \_\_\_\_\_

Date: 7/26/07

Health Inspector (Signature) \_\_\_\_\_

Follow-up: YES NO (circle one)

Follow-up Date: 7/27/07

042042 D0844

# State of Maine Health Inspection Report

Page 1 of 2

Establishment Name <i>Pomorie Post/Condo/Comm</i>		As Authorized by 22 MRSA § 2496		Date <i>7/1/17</i>	
License/EST. ID # <i>07503</i>	Address	City/State	Zip Code	Telephone	

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Case 42</i>	<i>41</i>				
<i>Case</i>	<i>41</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.
<i>37</i>	<i>Public Restroom - no hand sanitizer</i>
<i>42</i>	<i>Hand sanitizer - 4.953</i>
<i>53</i>	<i>Hand sanitizer - 6.501.11</i>
<i>53</i>	<i>Flammable liquid - [iron]</i>
<i>53</i>	<i>Hand sanitizer - 6.501.11</i>
<i>13</i>	<i>Hand sanitizer - 6.501.12</i>
<i>53</i>	<i>Hand sanitizer - 6.501.11</i>
<i>51</i>	<i>Hand sanitizer - 5.501.17</i>
<i>54</i>	<i>Hand sanitizer - 6.504.11</i>
<i>34</i>	<i>Hand sanitizer - 4-203.11-12</i>
<i>49</i>	<i>Hand sanitizer - 6.501.11</i>
	<i>Hand sanitizer - 6.501.11</i>
	<i>Hand sanitizer - 6.501.11</i>
<i>18</i>	<i>Hand sanitizer - 6.501.11</i>
<i>45</i>	<i>Hand sanitizer - 6.501.11</i>
<i>36</i>	<i>Hand sanitizer - 6.503.15-16</i>
<i>13</i>	<i>Hand sanitizer - 6.501.11</i>
<i>8</i>	<i>Hand sanitizer - 6.501.11</i>
<i>53</i>	<i>Facilities need to be cleaned - 6.501.11</i>

Person in Charge (Signature) <i>[Signature]</i>	Date <i>7/1/17</i>
Health Inspector (Signature) <i>[Signature]</i>	Date <i>7/1/17</i>

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Health Inspector (Signature) <i>[Signature]</i>	Date <i>7/1/17</i>