

City of Portland Health Inspection Report

Establishment Name <i>Portland Comedy Connection</i>		No. of Risk Factor/Intervention Violations		Date <i>5-29-08</i>	
		No. of Repeat Risk Factor/Intervention Violations		Time In _____	
License/Est. ID# <i>881</i>		Address		City/State <i>OR</i>	Zip Code
License Posted [] Yes [<input checked="" type="checkbox"/>] No		Owner Name		Purpose of Inspection <i>ANNUAL</i>	Est. Type
				Score (optional) (77)	
				Time Out _____	
				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
Supervision							
51	IN OUT			516	IN OUT N/A N/O		
Employee Health							
52	IN OUT			517	IN OUT N/A N/O		
53	IN OUT			518	IN OUT N/A N/O		
Good Hygienic Practices							
54	IN OUT	N/O		519	IN OUT N/A N/O		
55	IN OUT	N/O		520	IN OUT	N/A	
Preventing Contamination by Hands							
56	IN OUT	N/O		521	IN OUT N/A N/O		
27	IN OUT N/A N/O			522	IN OUT N/A N/O		
58	IN OUT			Consumer Advisory			
Approved Source							
59	IN OUT			523	IN OUT	N/A	
510	IN OUT N/A N/O			Highly Susceptible Populations			
511	IN OUT			524	IN OUT	N/A	
12	IN OUT N/A N/O			Chemical			
Protection from Contamination							
213	IN OUT	N/A		525	IN OUT	N/A	
214	IN OUT	N/A		526	IN OUT		
515	IN OUT			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		COS	R	Proper Use of Utensils		COS	R
528	Pasteurized eggs used where required			241	In-use utensils: properly stored		
529	Water & ice from approved source			242	Utensils, equipment & linens: properly stored, dried & handled		X
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
Food Temperature Control				244	Gloves used properly		
531	Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending			
532	Plant food properly cooked for hot holding			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
533	Approved thawing methods used			146	Warewashing facilities: installed, maintained, & used; test strips		
134	Thermometers provided & accurate			147	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
135	Food properly labeled; original container			448	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				549	Plumbing installed; proper backflow devices		
436	Insects, rodents, & animals not present			550	Sewage & waste water properly disposed		
237	Contamination prevented during food preparation, storage & display			251	Toilet facilities: properly constructed, supplied, & cleaned		
538	Personal cleanliness			252	Garbage & refuse properly disposed; facilities maintained		
139	Wiping cloths: properly used & stored			153	Physical facilities installed, maintained, & clean		
140	Washing fruits & vegetables			154	Adequate ventilation & lighting; designated areas used		

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) *Heather Lalar*

Date:

Health Inspector (Signature) *Sev Hunt*

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

City of Portland Health Inspection Report

Establishment Name Panhandle Comedy Connection		As Authorized by 22 MRSA § 2496		Date May 21-08	
License/EST. ID #	Address	City/State	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
milk juic in Bar	50°	Dishwasher	off	mayo soup	40° 150°
cooler #2	40	Bucket	off		
cooler behind counter	50°				

OBSERVATIONS AND CORRECTIVE ACTIONS

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.
	Com com 1 but 2 men's - How many B.R.?
37	SODA TUBES appear to have STAINS inside. (Com Com) 3.307.11
200	cooler @ 50° - w/ milk - 3.50.16 OK
8	hand sink require behind bar - OK 5.204.11
49	no repair air gap below sink in 3 Bay 5.203.14 OK
49	no DUCT TAPE allowed on pipes 5.202.11 OK
42	No product can be stored on floor Bleach 4.903.11-12
53	missing floor tiles 6.501.11-12
53	Holes in ceiling must be sealed 6.501.11-12
45	Cutting Board must be smooth / replace 4.202.11-12
49	Repair Air gap below 3 Bay in back kitchen 5.202.11
14	too much sanitizer in DSH wash 4.501.114
14	" " " IN sanitizer bucket 4.501.114
45	Repair racks in cooler / not cleanable - 4.202.11-12
49	Repair 3 Bay sink 5.202.11
40	Designate Prep sink as Prep Sink only - 3.302.15
53	Floor Tiles need to be replaced - 6.501.11-12
53	No shelf paper allowed OK
20	Cooler key break bar off Temp 3.50.11.6

Person in Charge (Signature) Heather Laha	Date
Health Inspector (Signature) Suz Huns	Date 5-29-08