

050-A001

# City of Portland Health Inspection Report

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Establishment Name <b>Pont hole / Commercial, Commercial</b>	No. of Risk Factor/Intervention Violations	Date <b>6/05/08</b>
	No. of Repeat Risk Factor/Intervention Violations	Time In
License/Est. ID# <b>881 1/15/08</b>	Address	Score (optional) <b>87</b>
City/State	Zip Code	Telephone
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <b>Oliver Kennedy</b>	Purpose of Inspection <b>RC Inspect</b>
	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>						
51	IN OUT			516	IN OUT N/A N/O	
PIC present, demonstrates knowledge, and performs duties				<b>Potentially Hazardous Food Time/Temperature</b>		
<b>Employee Health</b>						
52	IN OUT			517	IN OUT N/A N/O	
Management awareness; policy present				Proper reheating procedures for hot holding		
53	IN OUT			518	IN OUT N/A N/O	
Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature		
<b>Good Hygienic Practices</b>						
54	IN OUT			519	IN OUT N/A N/O	
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures		
55	IN OUT			520	IN OUT N/A	
No discharge from eyes, nose, and mouth				Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>						
56	IN OUT			521	IN OUT N/A N/O	
Hands clean & properly washed				Proper date marking & disposition		
27	IN OUT N/A N/O			522	IN OUT N/A N/O	
No bare hand contact with RTE foods or approved alternate method properly followed				Time as a public health control; procedures & record		
58	IN OUT			<b>Consumer Advisory</b>		
Adequate handwashing facilities supplied & accessible				523	IN OUT	
<b>Approved Source</b>						
59	IN OUT			Consumer advisory provided for raw or undercooked foods		
Food obtained from approved source				<b>Highly Susceptible Populations</b>		
510	IN OUT N/A N/O			524	IN OUT	
Food received at proper temperature				Pasteurized foods used; prohibited foods not offered		
511	IN OUT			<b>Chemical</b>		
Food in good condition, safe, & unadulterated				525	IN OUT	
112	IN OUT N/A N/O			Food additives: approved & properly used		
Required records available: shellstock tags, parasite destruction				526	IN OUT	
<b>Protection from Contamination</b>						
213	IN OUT N/A			Toxic substances properly identified, stored, & used		
Food separated & protected				<b>Conformance with Approved Procedures</b>		
214	IN OUT N/A			527	IN OUT	
Food-contact surfaces: cleaned & sanitized				Compliance with variance, specialized process, & HACCP plan		
515	IN OUT			<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.		
Proper disposition of returned, previously served, reconditioned, & unsafe food						

## 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		
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>							
531	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>			
533	Approved thawing methods used			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	Thermometers provided & accurate			146	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>							
135	Food properly labeled; original container			147	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
436	Insects, rodents, & animals not present			<b>Physical Facilities</b>			
237	Contamination prevented during food preparation, storage & display			448	Hot & cold water available; adequate pressure		
538	Personal cleanliness			549	Plumbing installed; proper backflow devices		
139	Wiping cloths: properly used & stored			550	Sewage & waste water properly disposed		
140	Washing fruits & vegetables			251	Toilet facilities: properly constructed, supplied, & cleaned		
				252	Garbage & refuse properly disposed; facilities maintained		
				153	Physical facilities installed, maintained, & clean		
				154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

*Heather Lukan*

Date: 6-5-08

Health Inspector (Signature)

*Suz Hunt*

Follow-up: YES NO (circle one)

*check Plumbing Violation*

Follow-up Date:

*3.50 11.6*

# City of Portland Health Inspection Report

Establishment Name <b>Port Hole</b>	As Authorized by 22 MRSA, § 2496 <b>Port Hole</b>	Date <b>6/5/08</b>
License/EST. ID #	Address <b>86 Commercial</b>	City/State <b>OR</b>
	Zip Code	Telephone

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooler	35°	Dishes 50 pp	OK	cooler	50°
		030 - Wood		Cheese (plastic)	50°
				Sausage (meat)	41

### 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.
A C	<p>2 stalls 1 hand sink } Bk K + sink                  2 animal 1 stall 1 hand sink } no Fans</p> <p>2 sinks 2 stalls no floor drain only 1                  missing floor + Res - } Hand saws</p> <p>Men 2 animal 1 stall 1 sink no floor drain</p>
49	Shorter arm on faucet behind CC Bar - MISSING thermometer 5.202.11
49	no trap under hand wash 5.202.11
49	leaky faucet hand sink - Fix all Leaks + Faucets hot/cold
20	cooler off - use ice Buckets under * 3.501.16
53	Floor tiles MISSING 6.501.11-12
53	Ceiling NOT - smooth / easily cleanable
8	Addition Hand wash dispenser in ♀ room C.C.
245	Buy Purchase new vests for walk in - 4.101.110
	<p style="text-align: right;">61 restaurant                  157 Comedy Center                  &lt; 50 outside seating</p>

Person in Charge (Signature) <b>Heather Laha</b>	Date <b>6-05-08</b>
Health Inspector (Signature) <b>[Signature]</b>	Date <b>6-05-08</b>