

City of Portland Health Inspection Report

Establishment Name <i>Pan-A-Hole</i>	No. of Risk Factor/Intervention Violations	Date <i>7-18-08</i>		
	No. of Repeat Risk Factor/Intervention Violations	Time In _____		
	Score (optional) <i>73</i>	Time Out _____		
License/Est. ID#	Address <i>16 Custer House</i>	City/State <i>OR</i>	Zip Code	Telephone <i>831-3521</i>
License Posted [] Yes [] No	Owner Name <i>Oliver Keiraly</i>	Purpose of Inspection <i>reinspect</i>	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					Potentially Hazardous Food Time/Temperature				
5 1	IN	OUT			5 16	IN	OUT	N/A	N/O
PIC present, demonstrates knowledge, and performs duties					Proper cooking time & temperatures				
Employee Health					5 17 IN OUT N/A N/O Proper reheating procedures for hot holding				
5 2	IN	OUT			5 18	IN	OUT	N/A	N/O
Management awareness; policy present					Proper cooling time & temperature				
5 3	IN	OUT			5 19	IN	OUT	N/A	N/O
Proper use of reporting, restriction & Exclusion					Proper hot holding temperatures				
Good Hygienic Practices					5 20 <u>IN</u> OUT N/A Proper cold holding temperatures				
5 4	IN	OUT	N/O		5 21	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Proper date marking & disposition				
5 5	IN	OUT	N/O		5 22	IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth					Time as a public health control: procedures & record				
Preventing Contamination by Hands					Consumer Advisory				
5 6	IN	OUT	N/O		5 23	IN	OUT	N/A	
Hands clean & properly washed					Consumer advisory provided for raw or undercooked foods				
2 7	IN	OUT	N/A	N/O	Highly Susceptible Populations				
No bare hand contact with RTE foods or approved alternate method properly followed					5 24	IN	OUT	N/A	
5 8	<u>IN</u> OUT				Pasteurized foods used; prohibited foods not offered				
Adequate handwashing facilities supplied & accessible					Chemical				
Approved Source					5 25	IN	OUT	N/A	
5 9	<u>IN</u> OUT				Food additives: approved & properly used				
Food obtained from approved source					5 26	IN	OUT		
5 10	IN	OUT	N/A	N/O	Toxic substances properly identified, stored, & used				
Food received at proper temperature					Conformance with Approved Procedures				
5 11	IN	OUT			5 27	IN	OUT	N/A	
Food in good condition, safe, & unadulterated					Compliance with variance, specialized process, & HACCP plan				
1 12	IN	OUT	N/A	N/O	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.				
Required records available: shellstock tags, parasite destruction									
Protection from Contamination									
2 13	IN	OUT	N/A						
Food separated & protected									
2 14	IN	<u>OUT</u>	N/A						
Food-contact surfaces: cleaned & sanitized									
5 15	IN	OUT							
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
5 28					2 41				
Pasteurized eggs used where required					In-use utensils: properly stored				
5 29					2 42				
Water & ice from approved source					Utensils, equipment & linens: properly stored, dried & handled				
5 30					2 43				
Variance obtained for specialized processing					Single-use & single-service articles: properly stored & used				
Food Temperature Control					2 44				
5 31	X				Gloves used properly				
Proper cooling methods used; adequate equipment for temperature control					Utensil, Equipment and Vending				
5 32					2 45				
Plant food properly cooked for hot holding					Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
5 33	X				1 46				
Approved thawing methods used					Warewashing facilities: installed, maintained, & used; test strips				
1 34					1 47				
Thermometers provided & accurate					Non-food contact surfaces clean				
Food Identification					Physical Facilities				
1 35					4 48				
Food properly labeled; original container					Hot & cold water available; adequate pressure				
Prevention of Food Contamination					5 49	X			
4 36					Plumbing installed; proper backflow devices				
Insects, rodents, & animals not present					5 50				
2 37	X				Sewage & waste water properly disposed				
Contamination prevented during food preparation, storage & display					2 51				
5 38					Toilet facilities: properly constructed, supplied, & cleaned				
Personal cleanliness					2 52	X			
1 39					Garbage & refuse properly disposed; facilities maintained				
Wiping cloths: properly used & stored					1 53	X			
1 40					Physical facilities installed, maintained, & clean				
Washing fruits & vegetables					1 54				
					Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) *[Signature]* Date: _____

Health Inspector (Signature) *[Signature]* Follow-up: YES NO (circle one) Follow-up Date: _____

7/10/08

City of Portland Health Inspection Report

Establishment Name <i>Pont Hole</i>		As Authorized by 22 MRSA § 2496		Date <i>2-2</i>	
License/EST. ID #	Address <i>16 Custom House</i>	City/State <i>ME</i>	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>cool pepsi</i>				<i>Potatoes cold</i>	<i>50°</i>
<i>in kitchen</i>	<i>50°</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>33</i>	<i>Thawing Food in properly</i>
<i>37</i>	<i>Break Man wipe knife on apron +</i>
<i>X</i>	<i>then cut the bread dough</i>
<i>49</i>	<i>Looks like heating issue in Bar - Plumbing Code -</i>
	<i>- in Bar area -</i>
<i>49</i>	<i>Outside Bar sinks have no plumbing - drain in</i>
	<i>open bucket</i>
	<i>Green bucket a dock - (Dirty Bar demo)</i>
<i>31</i>	<i>Replace cooler in kitchen Pepsi</i>
<i>53</i>	<i>Clean under cooler ✓</i>
<i>52</i>	<i>IN ARE quite dumpster /</i>
<i>52</i>	<i>grease pick up messy /</i>
<i>37</i>	<i>Screen for window in kitchen</i>
<i>20</i>	<i>Potatoes / Hot Frit Mix out of temp ✓</i>
<i>53</i>	<i>Clean greasy surface / floor</i>
<i>X</i>	<i>HAVE STAFF members take food softly</i>
<i>14</i>	<i>& Sanitizing in properly surface</i>
	<i>Wash use Sanitize</i>

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