

030-A001

# City of Portland Health Inspection Report

Establishment Name <i>Gilberts Charder</i>	No. of Risk Factor/Intervention Violations	12	Date	8-15-08
	No. of Repeat Risk Factor/Intervention Violations	19	Time In	
	Score (optional)	31	Time Out	
License/Est. ID# 6827	Address 92 Commercial	City/State	Zip Code 69	Telephone
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name TREBLIG Enterp.	Purpose of Inspection Annual & Complaint	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>					<b>Potentially Hazardous Food Time/Temperature</b>				
5 1	IN OUT	PIC present, demonstrates knowledge, and performs duties			5 16	IN OUT N/A N/O	Proper cooking time & temperatures		
<b>Employee Health</b>					<b>Consumer Advisory</b>				
5 2	IN OUT	Management awareness; policy present			5 23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
5 3	IN OUT	Proper use of reporting, restriction & Exclusion			<b>Highly Susceptible Populations</b>				
<b>Good Hygienic Practices</b>					<b>Chemical</b>				
5 4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			5 25	IN OUT N/A	Food additives: approved & properly used		
5 5	IN OUT N/O	No discharge from eyes, nose, and mouth			5 26	IN OUT	Toxic substances properly identified, stored, & used		
<b>Preventing Contamination by Hands</b>					<b>Conformance with Approved Procedures</b>				
5 6	IN OUT N/O	Hands clean & properly washed			5 27	IN OUT N/A	Compliance with variance, specialized process, & HACCP plan		
2 7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			<b>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.</b>				
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							

## 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	X	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	X	Approved thawing methods used			1 46	X	Warewashing facilities: installed, maintained, & used; test strips		
1 34	X	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	X	Plumbing installed; proper backflow devices		
4 36		Insects, rodents, & animals not present			5 50	X	Sewage & waste water properly disposed		
2 37	X	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) *[Signature]* Date: *10 Days*

Health Inspector (Signature) *[Signature]* 8-15-08 Follow-up: YES NO (circle one) Follow-up Date:

Jamie 939-2754  
Gilbert

Jan 20

Ryan - 207 332 2907

# City of Portland Health Inspection Report

Establishment Name <b>Gilbert's</b>		As Authorized by 22 MRSA § 2496		Date <b>Aug 15-08</b>	
License/EST. ID #	Address	City/State	Zip Code	Telephone	

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooler	52° 40°	Dishwasher not sanitizing		clean mix	40
		3 Bay not used properly no sanitation		clean cloths	160
				clean cooler	140°

### 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	Hand sink being used for prep <b>5.205.11</b> no towel @ hand sink <b>C.O.S.</b> <i>not sanit.</i>
33	Improper thawing <b>3.501.13</b> inner water not running <b>(in cooler in the)</b>
53	Clean covers to bread crumbs <b>6.501.12</b>
37	CAN BOARD boxes layed over floor for prep <b>3.307.11</b>
20	<del>37</del> cooler at 50° - Remove food Relocate <b>3.501.16</b>
37	Food product stored in place
53	clean grease for surfaces in kitchen prep.
49	Prep Sink requires <b>5.202.11</b>
31	Repair cooler / <b>4.301.11</b>
34	Missing thermometers in coolers <b>4.204.112</b>
8	Hand sink being used for <b>5.205.11</b> water draw for clothes
14	3 Bay <sup>not sanitizing</sup> sink use for washing <b>4.601.11</b> (sanitizer + test strips) must have
53	Clean interior surfaces of walk in -
X	Sanitara Buckets - to mock chlorine <b>C.O.S.</b>
20	<del>37</del> Food cooling process needs to be <b>3.501.14</b> #18 revised - <b>100°</b> after cooling 45 minutes as 3 probes
14	Dishwasher not sanitizing <b>4.203.11</b>
39	Wet clothes on counters in prep <b>3.304.11</b>
36	<del>37</del> Screen door prep area needs to self close <b>6.202.15-16</b>
46	Get test strips for 3 Bay + santi bucket <b>4.204.1</b>

Person in Charge (Signature)	Date
Health Inspector (Signature)	Date