

City of Portland Health Inspection Report

Establishment Name Geo's Pastascia Co		No. of Risk Factor/Intervention Violations		Date 01/20/09	
		No. of Repeat Risk Factor/Intervention Violations		Time In 11:10	
License/Est. ID# 19012		Address 27 Forest Ave		City/State Portland ME	
License Posted 02 11 07		Owner Name		Zip Code	
[X] Yes [] No		Purpose of Inspection Annual		Est. Type	
				Telephone (207) 409-6187	
				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

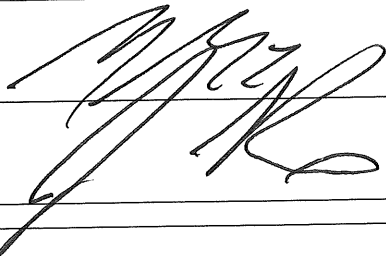
Compliance Status		COS	R	Compliance Status		COS	R				
Supervision											
51	OUT			516	IN						
PIC present, demonstrates knowledge, and performs duties				Potentially Hazardous Food Time/Temperature							
Employee Health											
52	OUT			517	IN						
Management awareness; policy present				Proper reheating procedures for hot holding							
53	OUT			518	IN						
Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature							
Good Hygienic Practices											
54	IN			519	IN						
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures							
55	IN			520	IN						
No discharge from eyes, nose, and mouth				Proper cold holding temperatures							
Preventing Contamination by Hands											
56	OUT			521	IN						
Hands clean & properly washed				Proper date marking & disposition							
27	OUT			522	IN						
No bare hand contact with RTE foods or approved alternate method properly followed				Time as a public health control: procedures & record							
58	OUT			Consumer Advisory							
Adequate handwashing facilities supplied & accessible				523 IN OUT Consumer advisory provided for raw or undercooked foods							
Approved Source											
59	IN			Highly Susceptible Populations							
Food obtained from approved source				524 IN OUT Pasteurized foods used; prohibited foods not offered							
510	OUT			Chemical							
Food received at proper temperature				525 IN OUT Food additives: approved & properly used							
511	OUT			526 IN OUT Toxic substances properly identified, stored, & used							
Food in good condition, safe, & unadulterated				Conformance with Approved Procedures							
112	OUT			527 IN OUT Compliance with variance, specialized process, & HACCP plan							
Required records available: shellstock tags, parasite destruction				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.							
Protection from Contamination											
213	OUT										
Food separated & protected											
214	OUT										
Food-contact surfaces: cleaned & sanitized											
515	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
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		
Food Temperature Control							
531	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			Utensil, Equipment and Vending			
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		
Food Identification							
135	Food properly labeled; original container			147	Non-food contact surfaces clean		
Prevention of Food Contamination							
436	Insects, rodents, & animals not present			Physical Facilities			
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)



Date:

01/20/09

Health Inspector (Signature)

Follow-up: YES NO (circle one)

Follow-up Date: