

37-H-2

City of Portland Health Inspection Report

Establishment Name <i>Space Gallery</i>		No. of Risk Factor/Intervention Violations	Date <i>11/17/06</i>
License/Est. ID# <i>7715</i>		No. of Repeat Risk Factor/Intervention Violations	Time In
Address <i>538 Congress St Portland</i>		Score (optional) 99	Time Out
City/State	Zip Code	Telephone	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <i>S Amo, Inc</i>	Purpose of Inspection <i>Regular</i>	Est. Type <i>01</i>
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		
		PIC present, demonstrates knowledge, and performs duties		517		IN OUT N/A N/O	
Employee Health							
52	IN OUT			518		IN OUT N/A N/O	
		Management awareness; policy present		519		IN OUT N/A N/O	
53	IN OUT			520		IN OUT N/A N/O	
		Proper use of reporting, restriction & Exclusion		521		IN OUT N/A N/O	
Good Hygienic Practices							
54	IN OUT	N/O		522		IN OUT N/A N/O	
		Proper eating, tasting, drinking, or tobacco use		523		IN OUT	N/A
55	IN OUT	N/O				Consumer Advisory	
		No discharge from eyes, nose, and mouth		524		IN OUT	N/A
Preventing Contamination by Hands							
56	IN OUT	N/O				Highly Susceptible Populations	
		Hands clean & properly washed		525		IN OUT	N/A
27	IN OUT N/A N/O			526		IN OUT	
		No bare hand contact with RTE foods or approved alternate method properly followed				Chemical	
58	IN OUT			527		IN OUT	N/A
		Adequate handwashing facilities supplied & accessible				Conformance with Approved Procedures	
Approved Source							
59	IN OUT					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.	
		Food obtained from approved source					
510	IN OUT N/A N/O						
		Food received at proper temperature					
511	IN OUT						
		Food in good condition, safe, & unadulterated					
112	IN OUT N/A N/O						
		Required records available: shellstock tags, parasite destruction					
Protection from Contamination							
213	IN OUT	N/A					
		Food separated & protected					
214	IN OUT	N/A					
		Food-contact surfaces: cleaned & sanitized					
515	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
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; <i>test strips</i>		
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) *[Signature]* Date: *11/17/06*

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

37-14-2

State of Maine Health Inspection Report

Page 2 of 2

Establishment Name

Space Gallery

As Authorized by 22 MRSA § 2496

Date

1/17/06

License/EST. ID#

Address

City/State

Zip Code

Telephone

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Refrigerator</i>	<i>35°</i>				
<i>3 bay sink</i>	<i>125°</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

4b

Provide test kit for 3 bay sink

*Shigella
Salmonella
E. Coli ~~0157E~~
Hep A*

Person in Charge (Signature)

Date

Health Inspector (Signature)

Date