

037 H002 001

City of Portland Health Inspection Report

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Establishment Name <i>Mame Sailing Adventures</i>	No. of Risk Factor/Intervention Violations		Date	
	No. of Repeat Risk Factor/Intervention Violations		Time In	
	Score (optional) <i>100</i>		Time Out	
License/Est. ID#	Address <i>Mc St. Pier</i>	City/State <i>Portland</i>	Zip Code <i>09107</i>	Telephone <i>749-9169</i>
License Posted [] Yes [X] No	Owner Name <i>Megan Jones A</i>	Purpose of Inspection <i>New Business</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									
5 1	IN	OUT			5 16	IN	OUT	N/A	N/O
PIC present, demonstrates knowledge, and performs duties				<input checked="" type="checkbox"/>	Proper cooking time & temperatures				
Employee Health									
5 2	IN	OUT			5 17	IN	OUT	N/A	N/O
Management awareness; policy present				<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				
5 3	IN	OUT			5 18	IN	OUT	N/A	N/O
Proper use of reporting, restriction & Exclusion				<input checked="" type="checkbox"/>	Proper cooling time & temperature				
Good Hygienic Practices									
5 4	IN	OUT	N/O		5 19	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Proper hot holding temperatures				
5 5	IN	OUT	N/O		5 20	IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth					Proper cold holding temperatures				
Preventing Contamination by Hands									
5 6	IN	OUT	N/O		5 21	IN	OUT	N/A	N/O
Hands clean & properly washed					Proper date marking & disposition				
2 7	IN	OUT	N/A	N/O	5 22	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				
5 8	IN	OUT			Consumer Advisory				
Adequate handwashing facilities supplied & accessible					5 23	IN	OUT	N/A	
Approved Source									
5 9	IN	OUT			Consumer advisory provided for raw or undercooked foods				
5 10	IN	OUT	N/A	N/O	Highly Susceptible Populations				
Food obtained from approved source					5 24	IN	OUT	N/A	
5 11	IN	OUT			Pasteurized foods used; prohibited foods not offered				
1 12	IN	OUT	N/A	N/O	Chemical				
Required records available: shellstock tags, parasite destruction					5 25	IN	OUT	N/A	
Protection from Contamination									
2 13	IN	OUT	N/A		Food additives: approved & properly used				
2 14	IN	OUT	N/A		5 26	IN	OUT		
Food separated & protected					Toxic substances properly identified, stored, & used				
5 15	IN	OUT			Conformance with Approved Procedures				
Food-contact surfaces: cleaned & sanitized					5 27	IN	OUT	N/A	
Proper disposition of returned, previously served, reconditioned, & unsafe food					Compliance with variance, specialized process, & HACCP plan				

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.

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		
Food Temperature Control									
5 31		Proper cooling methods used; adequate equipment for temperature control			2 44		Gloves used properly		
5 32		Plant food properly cooked for hot holding			Utensil, Equipment and Vending				
5 33		Approved thawing methods used			2 45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 34		Thermometers provided & accurate			1 46		Warewashing facilities: installed, maintained, & used; test strips		
Food Identification									
1 35		Food properly labeled; original container			1 47		Non-food contact surfaces clean		
Prevention of Food Contamination									
4 36		Insects, rodents, & animals not present			Physical Facilities				
2 37		Contamination prevented during food preparation, storage & display			4 48		Hot & cold water available; adequate pressure		
5 38		Personal cleanliness			5 49		Plumbing installed; proper backflow devices		
1 39		Wiping cloths: properly used & stored			5 50		Sewage & waste water properly disposed		
1 40		Washing fruits & vegetables			2 51		Toilet facilities: properly constructed, supplied, & cleaned		
					2 52		Garbage & refuse properly disposed; facilities maintained		
					1 53		Physical facilities installed, maintained, & clean		
					1 54		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Megan Jones

Date:

6-27-07

Health Inspector (Signature)

[Signature] 6-27-07

Follow-up: YES NO (circle one)

Follow-up Date: