

037-4014

City of Portland Health Inspection Report

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Establishment Name Marcy's		No. of Risk Factor/Intervention Violations		Date 2-20-09
License/Est. ID# 882		Address 47 Oak St.		Time In
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name 47 Oak St.		Time Out 10 AM
City/State RT - ME.		Zip Code		Telephone
Score (optional) 100				

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							
PIC present, demonstrates knowledge, and performs duties									
Employee Health									
5 2	IN	OUT							
Management awareness; policy present									
5 3	IN	OUT							
Proper use of reporting, restriction & Exclusion									
Good Hygienic Practices									
5 4	IN	OUT							
Proper eating, tasting, drinking, or tobacco use									
5 5	IN	OUT							
No discharge from eyes, nose, and mouth									
Preventing Contamination by Hands									
5 6	IN	OUT							
Hands clean & properly washed									
2 7	IN	OUT							
No bare hand contact with RTE foods or approved alternate method properly followed									
5 8	IN	OUT							
Adequate handwashing facilities supplied & accessible									
Approved Source									
5 9	IN	OUT							
Food obtained from approved source									
5 10	IN	OUT							
Food received at proper temperature									
5 11	IN	OUT							
Food in good condition, safe, & unadulterated									
1 12	IN	OUT							
Required records available: shellstock tags, parasite destruction									
Protection from Contamination									
2 13	IN	OUT							
Food separated & protected									
2 14	IN	OUT							
Food-contact surfaces: cleaned & sanitized									
5 15	IN	OUT							
Proper disposition of returned, previously served, reconditioned, & unsafe food									
Potentially Hazardous Food Time/Temperature									
5 16	IN	OUT							
Proper cooking time & temperatures									
5 17	IN	OUT							
Proper reheating procedures for hot holding									
5 18	IN	OUT							
Proper cooling time & temperature									
5 19	IN	OUT							
Proper hot holding temperatures									
5 20	IN	OUT							
Proper cold holding temperatures									
5 21	IN	OUT							
Proper date marking & disposition									
5 22	IN	OUT							
Time as a public health control: procedures & record									
Consumer Advisory									
5 23	IN	OUT							
Consumer advisory provided for raw or undercooked foods									
Highly Susceptible Populations									
5 24	IN	OUT							
Pasteurized foods used; prohibited foods not offered									
Chemical									
5 25	IN	OUT							
Food additives: approved & properly used									
5 26	IN	OUT							
Toxic substances properly identified, stored, & used									
Conformance with Approved Procedures									
5 27	IN	OUT							
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	X	In-use utensils: properly stored		X
5 29		Water & ice from approved source			2 42		Utensils, equipment & linens: properly stored, dried & handled		
		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)

Jeely Sparks

Date:

2-20-09

Health Inspector (Signature)

Suzanne Hunt

Follow-up: YES NO (circle one)

Follow-up Date: