	tate of Maine Hea	Ith I	nsp	ectio	n Repo	rt	Page/_of_	2
Establishment Name As Authorized by 22 MRSA §2496 MAGARMINAS				actor/Interv	Date 3	0/07		
		No. o	f Repea	t Risk Fact	or/Interventio		Time In	
License/EST. ID#	T	Cit	y/State	1	Sc	ore (optional) Zip Code	Time Out Telephone	
7675	Address St.	CIL	y/State	Par	CANL	Zip Code	reteptione	
License Posted	Owner Name	Pu	rpose of	Inspection	1,	Est. Type	/ Risk Ca	tegory
[]Yes []No			Cm	Inspection	<u> </u>	2 f		
	RNE ILLNESS RISK FACTO		ND PU	BLIC HE			_	
•	tus (IN, OUT, N/O, N/A) for each number		hla			(" in appropriate bo on-site during inspension	ox for COS and/or R	dalatian
IN=in compliance OUT=not in compliance Status		ot applica		mpliance		m-site during inspi	ection R=repeat	cos
	ervision					dous Food Time	e/Temperature	
1 PIC present, demor	nstrates knowledge, and performs					ting time & tempe		
duties		\perp				ating procedures		
	yee Health					ing time & tempe nolding temperatu		
_ / / / / / / / / / / / / / / / / / / /	eness; policy present ting, restriction & exclusion	-	20 IN	OUT N/A		holding temperate		
	ienic Practices					marking & dispo		
	ng, drinking, or tobacco use						l: procedures & rec	ord
5 NOUT N/O No discharge from 6			_^			sumer Advisory		
	amination by Hands		23 IN	A/N TUC	1	dvisory provided	for raw or	
	erly washed act with RTE foods or approved		1		undercooke	d foods sceptible Popul	ations	14 468
7 IN OUT NAME alternate method pr			- 0			foods used; prof		
	hing facilities supplied & accessible		24 IN	A/N TUC	offered	, ,		
	ved Source		X			Chemical		
9 INOUT Food obtained from				OUT N/A		es: approved & p		
10 IN OUT N/A/N/O Food received at pro			26 IN			nces properly ider with Approved F	ntified, stored, & use	ed
Damilia di sanguda ai	ion, safe, & unadulterated vailable: shellstock tags,		1	_			pecialized process,	
12 IN OUT (N/A)N/O Parasite destruction	The state of the s		27 IN ((ANA)TUC	& HACCP p		, , , , , , , , , , , , , , , , , , ,	
	m Contamination							
13 INOUT N/A Food separated & p.								
1 - Consequence of			ì			•	res identified as the	1
1 INOUTN/A Food-contact surfac	es: cleaned & sanitized		pi	evalent cont	ributing factors	of foodborne illnes	ss or injury. Public H	ealth
14 INOUT N/A Food-contact surfact Proper disposition o	es: cleaned & sanitized f returned, previously served,		pi	evalent cont	ributing factors	of foodborne illnes		ealth
1 INOUTN/A Food-contact surfac	es: cleaned & sanitized f returned, previously served,	TAIL PI	pr In	revalent cont terventions a	ributing factors	of foodborne illnes	ss or injury. Public H	ealth
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