

State of Maine Health Inspection Report

Establishment Name MAGARITA'S		As Authorized by 22 MRSA §2496		No. of Risk Factor/Intervention Violations		Date 5/30/07	
License/EST. ID# 7575		Address BROWN ST		City/State PORTLAND		Zip Code	
License Posted <input type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name		Purpose of Inspection Complaints		Est. Type EP	
				No. of Repeat Risk Factor/Intervention Violations		Time In	
				Score (optional)		Time Out	
						Telephone	

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						Potentially Hazardous Food Time/Temperature					
1	IN	OUT				16	IN	OUT	N/A	N/O	
PIC present, demonstrates knowledge, and performs duties						Proper cooking time & temperatures					
Employee Health						Highly Susceptible Populations					
2	IN	OUT				24	IN	OUT	N/A		
Management awareness; policy present						Pasteurized foods used; prohibited foods not offered					
3	IN	OUT				Chemical					
Proper use of reporting, restriction & exclusion						25					
Good Hygienic Practices						Conformance with Approved Procedures					
4	IN	OUT	N/O			27	IN	OUT	N/A		
Proper eating, tasting, drinking, or tobacco use						Compliance with variance, specialized process, & HACCP plan					
5	IN	OUT	N/O			<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> 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. </div>					
No discharge from eyes, nose, and mouth											
Preventing Contamination by Hands											
6	IN	OUT	N/O								
Hands clean & properly washed											
7	IN	OUT	N/A	N/O							
No bare hand contact with RTE foods or approved alternate method properly followed											
8	IN	OUT	N/A	N/O							
Adequate handwashing facilities supplied & accessible											
Approved Source											
9	IN	OUT									
Food obtained from approved source											
10	IN	OUT	N/A	N/O							
Food received at proper temperature											
11	IN	OUT									
Food in good condition, safe, & unadulterated											
12	IN	OUT	N/A	N/O							
Required records available: shellstock tags, parasite destruction											
Protection from Contamination											
13	IN	OUT	N/A								
Food separated & protected											
14	IN	OUT	N/A								
Food-contact surfaces: cleaned & sanitized											
15	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	
28	Pasteurized eggs used where required					41	In-use utensils: properly stored				
29	Water & ice from approved source					42	Utensils, equipment & linens: properly stored, dried, & handled				
30	Variance obtained for specialized processing methods					43	Single-use & single-service articles: properly stored & used				
Food Temperature Control						44	Gloves used properly				
31	Proper cooling methods used; adequate equipment for temperature control					Utensils, Equipment and Vending					
32	Plant food properly cooked for hot holding					45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
33	Approved thawing methods used					46	Warewashing facilities: installed, maintained, & used; test strips				
34	Thermometers provided & accurate					47	Non-food contact surfaces clean				
Food Identification						Physical Facilities					
35	Food properly labeled; original container					48	Hot & cold water available; adequate pressure				
Prevention of Food Contamination						49	Plumbing installed; proper backflow devices				
36	Insects, rodents, & animals not present					50	Sewage & waste water properly disposed				
37	Contamination prevented during food preparation, storage & display					51	Toilet facilities: properly constructed, supplied, & cleaned				
38	Personal cleanliness					52	Garbage & refuse properly disposed; facilities maintained				
39	Wiping cloths: properly used & stored					53	Physical facilities installed, maintained, & clean				
40	Washing fruits & vegetables					54	Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) <i>[Signature]</i>	Date: 5/30/07
Health Inspector (Signature) <i>[Signature]</i>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one) Follow-up Date:

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 PORTS MOUTH, NH 03801