

City of Portland Health Inspection Report

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Establishment Name ANABICA Coffee		No. of Risk Factor/Intervention Violations		Date 9/04/07	
		No. of Repeat Risk Factor/Intervention Violations		Time In	
License/Est. ID# 7408		Address 16 Free St		City/State AK ME	Zip Code
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name WALSH, Catherine + John		Purpose of Inspection REG	Risk Category
				Score (optional) 92	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									
51	IN	OUT			516	IN	OUT	N/A	N/O
PIC present, demonstrates knowledge, and performs duties					Potentially Hazardous Food Time/Temperature				
Employee Health									
52	IN	OUT			517	IN	OUT	N/A	N/O
Management awareness; policy present					Proper reheating procedures for hot holding				
53	IN	OUT			518	IN	OUT	N/A	N/O
Proper use of reporting, restriction & Exclusion					Proper cooling time & temperature				
Good Hygienic Practices									
54	IN	OUT			519	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Proper hot holding temperatures				
55	IN	OUT			520	IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth					Proper cold holding temperatures				
Preventing Contamination by Hands									
56	IN	OUT			521	IN	OUT	N/A	N/O
Hands clean & properly washed					Proper date marking & disposition				
27	IN	OUT	N/A	N/O	522	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				
58	IN	OUT			Consumer Advisory				
Adequate handwashing facilities supplied & accessible					523	IN	OUT	N/A	
Approved Source									
59	IN	OUT			Consumer advisory provided for raw or undercooked foods				
Food obtained from approved source					Highly Susceptible Populations				
510	IN	OUT	N/A	N/O	524	IN	OUT	N/A	
Food received at proper temperature					Pasteurized foods used; prohibited foods not offered				
511	IN	OUT			Chemical				
Food in good condition, safe, & unadulterated					525	IN	OUT	N/A	
112	IN	OUT	N/A	N/O	Food additives: approved & properly used				
Required records available: shellstock tags, parasite destruction					526	IN	OUT		
Protection from Contamination									
213	IN	OUT	N/A		Toxic substances properly identified, stored, & used				
Food separated & protected					Conformance with Approved Procedures				
214	IN	OUT	N/A		527	IN	OUT	N/A	
Food-contact surfaces: cleaned & sanitized					Compliance with variance, specialized process, & HACCP plan				
515	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.				
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					244		Gloves used properly		
531		Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending				
532		Plant food properly cooked for hot holding			245		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
533		Approved thawing methods used			146		Warewashing facilities: installed, maintained, & used; test strips		
134	X	Thermometers provided & accurate			147		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
135		Food properly labeled; original container			448		Hot & cold water available; adequate pressure		
Prevention of Food Contamination					549		Plumbing installed; proper backflow devices		
436		Insects, rodents, & animals not present			550		Sewage & waste water properly disposed		
237		Contamination prevented during food preparation, storage & display			251	X	Toilet facilities: properly constructed, supplied, & cleaned		
538		Personal cleanliness			252		Garbage & refuse properly disposed; facilities maintained		
139		Wiping cloths: properly used & stored			153		Physical facilities installed, maintained, & clean		
140		Washing fruits & vegetables			154		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) _____

Date: _____

Health Inspector (Signature) **Sig Hunk** **9-04-07**

Follow-up: YES NO (circle one) Follow-up Date: _____

White copy - Inspections Office

Yellow copy - State

Pink copy - Customer