

City of Portland Health Inspection Report

Establishment Name <i>Holiday Inn By The Bay</i>		No. of Risk Factor/Intervention Violations		Date <i>1-9-09</i>	
		No. of Repeat Risk Factor/Intervention Violations		Time In <i>10:48</i>	
License/Est. ID# <i>883</i>		Address <i>88 Spring St.</i>		City/State <i>Portland, Me.</i>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <i>Harper Hotels, Inc.</i>		Purpose of Inspection <i>Yearly</i>	
		Score (optional) <i>87</i>		Time Out <i>12:00</i>	
Zip Code <i>04102</i>		Telephone <i>288-8422</i>		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							
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT			516	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
Employee Health							
52	<input checked="" type="radio"/> IN <input type="radio"/> OUT			517	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Management awareness; policy present				Proper reheating procedures for hot holding			
53	<input checked="" type="radio"/> IN <input type="radio"/> OUT			518	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature			
Good Hygienic Practices							
54	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/O			519	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
55	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/O			520	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands							
56	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/O			521	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Hands clean & properly washed				Proper date marking & disposition			
27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O			522	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
No bare hand contact with RTE foods or approved alternate method properly followed				Time as a public health control: procedures & record			
58	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Consumer Advisory			
Adequate handwashing facilities supplied & accessible				523		<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	
				Consumer advisory provided for raw or undercooked foods			
Approved Source							
59	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Highly Susceptible Populations			
Food obtained from approved source				524		<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	
510	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Chemical			
511	<input checked="" type="radio"/> IN <input type="radio"/> OUT			525		<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	
Food in good condition, safe, & unadulterated				Food additives: approved & properly used			
112	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O			526		<input checked="" type="radio"/> IN <input type="radio"/> OUT	
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, & used			
Protection from Contamination							
213	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			Conformance with Approved Procedures			
Food separated & protected				527		<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	
214	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			Compliance with variance, specialized process, & HACCP plan			
Food-contact surfaces: cleaned & sanitized				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.			
515	<input checked="" type="radio"/> IN <input type="radio"/> 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
528	<input checked="" type="checkbox"/> 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							
531	<input checked="" type="checkbox"/> Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			Utensil, Equipment and Vending			
533	Approved thawing methods used			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	<input checked="" type="checkbox"/> Thermometers provided & accurate			146	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
135	<input checked="" type="checkbox"/> Food properly labeled; original container			147	<input checked="" type="checkbox"/> Non-food contact surfaces clean		
Prevention of Food Contamination							
436	Insects, rodents, & animals not present			Physical Facilities			
237	Contamination prevented during food preparation, storage & display			448	Hot & cold water available; adequate pressure		
538	Personal cleanliness			549	Plumbing installed; proper backflow devices		
139	Wiping cloths: properly used & stored			550	Sewage & waste water properly disposed		
140	Washing fruits & vegetables			251	Toilet facilities: properly constructed, supplied, & cleaned		
				252	Garbage & refuse properly disposed; facilities maintained		
				153	<input checked="" type="checkbox"/> Physical facilities installed, maintained, & clean		
				154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) <i>[Signature]</i>	Date: <i>1-9-09</i>
Health Inspector (Signature) <i>[Signature]</i>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (circle one) Follow-up Date: