

040-022

# City of Portland Health Inspection Report

Establishment Name <b>E1 Rago</b>		No. of Risk Factor/Intervention Violations		Date <b>May 12 09</b>	
License/Est. ID#		No. of Repeat Risk Factor/Intervention Violations		Time In	
Address <b>101 Yuk St</b>		City/State <b>P ORT</b>		Time Out	
License Posted [ ] Yes [ ] No <b>New</b>		Owner Name <b>Thomas Donat + Ale. Gusa</b>		Telephone	
Purpose of Inspection <b>opening</b>		Est. Type		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
<b>Supervision</b>				
51	IN	OUT		
PIC present, demonstrates knowledge, and performs duties				
<b>Employee Health</b>				
52	IN	OUT		
Management awareness; policy present				
53	IN	OUT		
Proper use of reporting, restriction & Exclusion				
<b>Good Hygienic Practices</b>				
54	IN	OUT		
Proper eating, tasting, drinking, or tobacco use				
55	IN	OUT		
No discharge from eyes, nose, and mouth				
<b>Preventing Contamination by Hands</b>				
56	IN	OUT		
Hands clean & properly washed				
27	IN	OUT/N/A		
No bare hand contact with RTE foods or approved alternate method properly followed				
58	IN	OUT		
Adequate handwashing facilities supplied & accessible				
<b>Approved Source</b>				
59	IN	OUT		
Food obtained from approved source				
510	IN	OUT		
Food received at proper temperature				
511	IN	OUT		
Food in good condition, safe, & unadulterated				
112	IN	OUT/N/A		
Required records available: shellstock tags, parasite destruction				
<b>Protection from Contamination</b>				
213	IN	OUT		
Food separated & protected				
214	IN	OUT		
Food-contact surfaces: cleaned & sanitized				
515	IN	OUT		
Proper disposition of returned, previously served, reconditioned, & unsafe food				

Compliance Status			COS	R
<b>Potentially Hazardous Food Time/Temperature</b>				
516	IN	OUT/N/A		
Proper cooking time & temperatures				
517	IN	OUT/N/A		
Proper reheating procedures for hot holding				
518	IN	OUT/N/A		
Proper cooling time & temperature				
519	IN	OUT/N/A		
Proper hot holding temperatures				
520	IN	OUT		
Proper cold holding temperatures				
521	IN	OUT/N/A		
Proper date marking & disposition				
522	IN	OUT/N/A		
Time as a public health control: procedures & record				
<b>Consumer Advisory</b>				
523	IN	OUT		
Consumer advisory provided for raw or undercooked foods				
<b>Highly Susceptible Populations</b>				
524	IN	OUT		
Pasteurized foods used; prohibited foods not offered				
<b>Chemical</b>				
525	IN	OUT		
Food additives: approved & properly used				
526	IN	OUT		
Toxic substances properly identified, stored, & used				
<b>Conformance with Approved Procedures</b>				
527	IN	OUT		
Compliance with variance, specialized process, & HACCP plan				

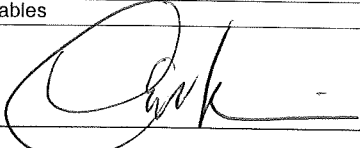
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

## GOOD RETAIL PRACTICES

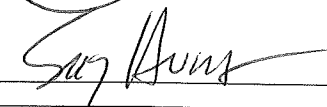
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water			COS	R
528				
Pasteurized eggs used where required				
529				
Water & ice from approved source				
30				
Variance obtained for specialized processing				
<b>Food Temperature Control</b>				
531				
Proper cooling methods used; adequate equipment for temperature control				
532				
Plant food properly cooked for hot holding				
533				
Approved thawing methods used				
134				
Thermometers provided & accurate				
<b>Food Identification</b>				
135				
Food properly labeled; original container				
<b>Prevention of Food Contamination</b>				
436				
Insects, rodents, & animals not present				
237				
Contamination prevented during food preparation, storage & display				
538				
Personal cleanliness				
139				
Wiping cloths: properly used & stored				
140				
Washing fruits & vegetables				

Proper Use of Utensils			COS	R
241				
In-use utensils: properly stored				
242				
Utensils, equipment & linens: properly stored, dried & handled				
243				
Single-use & single-service articles: properly stored & used				
244				
Gloves used properly				
<b>Utensil, Equipment and Vending</b>				
245				
Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
146				
Warewashing facilities: installed, maintained, & used; test strips				
147				
Non-food contact surfaces clean				
<b>Physical Facilities</b>				
448				
Hot & cold water available; adequate pressure				
549				
Plumbing installed; proper backflow devices				
550				
Sewage & waste water properly disposed				
251				
Toilet facilities: properly constructed, supplied, & cleaned				
252				
Garbage & refuse properly disposed; facilities maintained				
153				
Physical facilities installed, maintained, & clean				
154				
Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) 

Date: **5-12-09**

Health Inspector (Signature) 

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

# City of Portland Health Inspection Report

Establishment Name <u>El Rayo</u>		As Authorized by 22 MRSA § 2496		Date <u>May 12, 09</u>	
License/EST. ID #	Address <u>100 York St.</u>	City/State <u>ATL.</u>	Zip Code	Telephone	

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		<u>Sanitativ -</u>			
		<u>3 Bay -</u>			

### OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code.

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code.
<u>51</u>	<u>Self closing doors required in Bathrooms</u>
<u>C.O.S.</u>	<u>Thermometers are required to be readable + accessible</u>
<u>49</u>	<u>Back flow preventer Required mop sink</u>
<u>C.O.S.</u>	<u>NO Sponges on Food Service contact</u>
	<u>I will recheck Back flow next week</u>
	<u>(Call - re during Dining)</u>

Person in Charge (Signature)

Date

Health Inspector (Signature)

Suz Hunt

Date