

084-2032

# City of Portland Health Inspection Report

Establishment Name <i>Peaks Island House</i>		No. of Risk Factor/Intervention Violations	Date
License/Est. ID# <i>Stone Spin Class 1</i>		No. of Repeat Risk Factor/Intervention Violations	Time In
Address <i>Peaks Island</i>		Score (optional) <b>88</b>	Time Out
City/State <i>RI</i>	Zip Code	Telephone	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <i>W W Inc</i>	Purpose of Inspection <i>annual</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
<b>Supervision</b>						
51	IN OUT			516	IN OUT N/A N/O	
PIC present, demonstrates knowledge, and performs duties				<b>Potentially Hazardous Food Time/Temperature</b>		
<b>Employee Health</b>						
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		
<b>Good Hygienic Practices</b>						
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		
<b>Preventing Contamination by Hands</b>						
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		X	<b>Consumer Advisory</b>		
Adequate handwashing facilities supplied & accessible				Consumer advisory provided for raw or undercooked foods		
<b>Approved Source</b>						
59	IN OUT			<b>Highly Susceptible Populations</b>		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered		
510	IN OUT N/A N/O			<b>Chemical</b>		
Food received at proper temperature				Food additives: approved & properly used		
511	IN OUT			526	IN OUT	
Food in good condition, safe, & unadulterated				Toxic substances properly identified, stored, & used		
112	IN OUT N/A N/O			<b>Conformance with Approved Procedures</b>		
Required records available: shellstock tags, parasite destruction				Compliance with variance, specialized process, & HACCP plan		
<b>Protection from Contamination</b>						
213	IN OUT N/A			<b>Risk factors</b> 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.		
Food separated & protected						
214	IN OUT N/A					
Food-contact surfaces: cleaned & sanitized						
515	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
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		
<b>Food Temperature Control</b>				244	Gloves used properly		
531	Proper cooling methods used; adequate equipment for temperature control			<b>Utensil, Equipment and Vending</b>			
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	Thermometers provided & accurate			147	Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
135	Food properly labeled; original container			448	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				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		X	251	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)

*[Signature]*

Date:

*6-19-08*

Health Inspector (Signature)

*[Signature]*

*6-19-08*

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

# City of Portland Health Inspection Report

Establishment Name <i>Peaks Island House</i>		As Authorized by 22 MRSA § 2496		Date <i>June</i>	
License/EST. ID #	Address <i>203 Blms</i>	City/State <i>ME</i>	Zip Code	Telephone	

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>cooler</i>	<i>50</i>			<i>dessert food</i>	<i>50</i>
	<i>40</i>			<i>mayo</i>	<i>40</i>
	<i>40</i>	<i>Dishwasher</i>	<i>160°</i>		
		<i>Su</i>			

### 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.
<i>2</i>	<i>42</i> single serve items stored less than 6" of floor <i>4.903.11-12</i>
<i>37</i>	<i>37</i> serving scoops in food - no handle <i>3.307.11 C.O.S.</i>
<i>49</i>	<i>49</i> food on counter not being held on ice - <i>C.O.S.</i>
<i>8</i>	<i>8</i> no air gap on ICE sink @ bar <i>5.203.14</i>
<i>8</i>	<i>8</i> no soap & towels @ Bar sink <i>C.O.S. 3.601.11</i>
<i>20</i>	<i>20</i> <del>Food</del> Cooler needs service @ 50 <i>3.501.16</i>

*- Service cooler*  
*- Put Air Gap on ICE sink + machine?*

Person in Charge (Signature)

*JWS*  
*Seiz House*

Date

*6-19-05*

Health Inspector (Signature)

Date

*6-19-05*