

152 B001-001

City of Portland Health Inspection Report

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Establishment Name Wick Inn		No. of Risk Factor/Intervention Violations 15	Date 9-16-09
License/Est. ID#		No. of Repeat Risk Factor/Intervention Violations	Time In
Address 12097 Forest Ave		Score (optional)	Time Out
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name	Purpose of Inspection re inspect	Est. Type
	City/State OR		Risk Category
	Zip Code		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					Proper cooking time & temperatures				
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	N/O		519	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Proper hot holding temperatures				
55	IN	OUT	N/O		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	N/O		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	
					Consumer advisory provided for raw or undercooked foods				
Approved Source									
59	IN	OUT			Highly Susceptible Populations				
Food obtained from approved source					524	IN	OUT	N/A	
510	IN	OUT	N/A	N/O	Pasteurized foods used; prohibited foods not offered				
Food received at proper temperature					Chemical				
511	IN	OUT			525	IN	OUT	N/A	
Food in good condition, safe, & unadulterated					Food additives: approved & properly used				
112	IN	OUT	N/A	N/O	526	IN	OUT		
Required records available: shellstock tags, parasite destruction					Toxic substances properly identified, stored, & used				
Protection from Contamination									
213	IN	OUT	N/A		Conformance with Approved Procedures				
Food separated & protected					527	IN	OUT	N/A	
214	IN	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	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		
Food Temperature Control									
531		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		Thermometers provided & accurate			146		Warewashing facilities: installed, maintained, & used; test strips		
Food Identification									
135		Food properly labeled; original container			147		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		Physical facilities installed, maintained, & clean		
					154		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date:

9-16-09

Health Inspector (Signature)

Follow-up: YES NO (circle one)

Follow-up Date:

City of Portland Health Inspection Report

Establishment Name Wdk Inn		As Authorized by 22 MRSA § 2496		Date 2	
License/EST. ID #	Address	City/State	Zip Code	Telephone 9-16-09	

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Sanitation		Temp	Good
		Budget		Food	-
		OK			

OBSERVATIONS AND CORRECTIVE ACTIONS

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.				
49 45	Dmg @ No	Sink Grease	TRAP	- This is REQUIRED	- Permit REQUIRED -
		WITH	30 DAYS		
	Food dated		OK		
	Lamp Cons		U Holding		
			New Code		

Person in Charge (Signature)	Date
Health Inspector (Signature)	Date