

268-A-11

City of Portland Health Inspection Report

Establishment Name ITALIAN Heritage Center	No. of Risk Factor/Intervention Violations	Date 09 Dec 09
	No. of Repeat Risk Factor/Intervention Violations	Time In 10:50
License/Est. ID# 940	Address 40 Westland Ave	City/State PORTLAND
License Posted [] Yes [] No	Owner Name ITALIAN Heritage Center	Purpose of Inspection ANNUAL
	Zip Code 04103	Telephone 772-2500
	Score (optional) 98	Time Out 11:35
	Est. Type FSE 1	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									
5 1	IN OUT	PIC present, demonstrates knowledge, and performs duties			5 16	IN OUT N/A N/O	Proper cooking time & temperatures		
Employee Health									
5 2	IN OUT	Management awareness; policy present			5 17	IN OUT N/A N/O	Proper reheating procedures for hot holding		
5 3	IN OUT	Proper use of reporting, restriction & Exclusion			5 18	IN OUT N/A N/O	Proper cooling time & temperature		
Good Hygienic Practices									
5 4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			5 19	IN OUT N/A N/O	Proper hot holding temperatures		
5 5	IN OUT N/O	No discharge from eyes, nose, and mouth			5 20	IN OUT N/A	Proper cold holding temperatures		
Preventing Contamination by Hands									
5 6	IN OUT N/O	Hands clean & properly washed			5 21	IN OUT N/A N/O	Proper date marking & disposition		
2 7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			5 22	IN OUT N/A N/O	Time as a public health control: procedures & record		
5 8	IN OUT	Adequate handwashing facilities supplied & accessible			Consumer Advisory				
Approved Source									
5 9	IN OUT	Food obtained from approved source			5 23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
5 10	IN OUT N/A N/O	Food received at proper temperature			Highly Susceptible Populations				
5 11	IN OUT	Food in good condition, safe, & unadulterated			5 24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
1 12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			Chemical				
Protection from Contamination									
2 13	IN OUT N/A	Food separated & protected			5 25	IN OUT N/A	Food additives: approved & properly used		
2 14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized			5 26	IN OUT	Toxic substances properly identified, stored, & used		
5 15	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures				
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					Proper Use of Utensils				
5 28		Pasteurized eggs used where required			2 41		In-use utensils: properly stored		
5 29		Water & ice from approved source			2 42		Utensils, equipment & linens: properly stored, dried & handled		
30		Variance obtained for specialized processing			2 43		Single-use & single-service articles: properly stored & used		
Food Temperature Control					2 44		Gloves used properly		
5 31		Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending				
5 32		Plant food properly cooked for hot holding			2 45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
5 33		Approved thawing methods used			1 46		Warewashing facilities: installed, maintained, & used; test strips		
1 34		Thermometers provided & accurate			1 47		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
1 35		Food properly labeled; original container			4 48		Hot & cold water available; adequate pressure		
Prevention of Food Contamination					5 49		Plumbing installed; proper backflow devices		
4 36		Insects, rodents, & animals not present			5 50		Sewage & waste water properly disposed		
2 37		Contamination prevented during food preparation, storage & display			2 51		Toilet facilities: properly constructed, supplied, & cleaned		
5 38		Personal cleanliness			2 52		Garbage & refuse properly disposed; facilities maintained		
1 39		Wiping cloths: properly used & stored			1 53		Physical facilities installed, maintained, & clean		
1 40		Washing fruits & vegetables			1 54		Adequate ventilation & lighting; designated areas used		

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.

Person in Charge (Signature) *Edward F. Fata* Date: **12/9/08**

Health Inspector (Signature) *Thomas H. Markley*

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

