

City of Portland Health Inspection Report

Establishment Name Brighton Ave Subway		No. of Risk Factor/Intervention Violations		Date 10/10/07
		No. of Repeat Risk Factor/Intervention Violations		Time In _____
License/Est. ID# 19103		Address 952 Brighton Ave	City/State Portland, ME	Zip Code 04102
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name MTG & Assoc. Inc	Purpose of Inspection Annual	Est. Type FSE
		Score (optional) 100		Time Out _____
				Telephone 207.792-3704
				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				Potentially Hazardous Food Time/Temperature			
5 1	IN <u>OUT</u>			5 16	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
Employee Health				Consumer Advisory			
5 2	IN <u>OUT</u>			5 17	IN OUT N/A N/O		
Management awareness; policy present				Consumer advisory provided for raw or undercooked foods			
5 3	IN <u>OUT</u>			5 18	IN OUT N/A N/O		
Proper use of reporting, restriction & Exclusion				Proper reheating procedures for hot holding			
Good Hygienic Practices				Highly Susceptible Populations			
5 4	IN OUT <u>N/O</u>			5 19	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time & temperature			
5 5	IN OUT <u>N/O</u>			5 20	IN OUT N/A		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Chemical			
5 6	IN <u>OUT</u> N/O			5 21	IN OUT N/A N/O		
Hands clean & properly washed				Proper cold holding temperatures			
2 7	IN OUT N/A <u>N/O</u>			5 22	IN OUT N/A N/O		
No bare hand contact with RTE foods or approved alternate method properly followed				Proper date marking & disposition			
5 8	IN <u>OUT</u>			Time as a public health control: procedures & record			
Adequate handwashing facilities supplied & accessible				Confurance with Approved Procedures			
Approved Source				5 23			
5 9	IN <u>OUT</u>			IN OUT <u>N/A</u>			
Food obtained from approved source				Consumer advisory provided for raw or undercooked foods			
5 10	IN OUT N/A <u>N/O</u>			Highly Susceptible Populations			
Food received at proper temperature				5 24			
5 11	IN <u>OUT</u>			IN OUT <u>N/A</u>			
Food in good condition, safe, & unadulterated				Pasteurized foods used; prohibited foods not offered			
1 12	IN OUT N/A <u>N/O</u>			Chemical			
Required records available: shellstock tags, parasite destruction				5 25			
Protection from Contamination				IN OUT <u>N/A</u>			
2 13	IN <u>OUT</u> N/A			Food additives: approved & properly used			
Food separated & protected				5 26			
2 14	IN <u>OUT</u> N/A			IN OUT			
Food-contact surfaces: cleaned & sanitized				Toxic substances properly identified, stored, & used			
5 15	IN <u>OUT</u>			Confurance with Approved Procedures			
Proper disposition of returned, previously served, reconditioned, & unsafe food				5 27			
				IN OUT <u>N/A</u>			
				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	Proper Use of Utensils		COS	R
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		

Person in Charge (Signature)

Janey M. Holter

Date:

10/10/07

Health Inspector (Signature)

[Signature]

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

