

260-3-14

City of Portland Health Inspection Report

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Establishment Name La Familia	No. of Risk Factor/Intervention Violations	Date 27 Jan 09
	No. of Repeat Risk Factor/Intervention Violations	Time In
License/Est. ID# 19313	Address 906 Brighton Ave	City/State Portland ME
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name La Familia	Zip Code 04103
	Purpose of Inspection Annual	Est. Type Bulper
		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 OUT			5 16	IN OUT N/A N/O		
	PIC present, demonstrates knowledge, and performs duties			5 17	IN OUT N/A N/O		
Employee Health				5 18	IN OUT N/A N/O		
5 2	IN OUT			5 19	IN OUT N/A N/O		
	Management awareness; policy present			5 20	IN OUT N/A		
5 3	IN OUT			5 21	IN OUT N/A N/O		
	Proper use of reporting, restriction & Exclusion			5 22	IN OUT N/A N/O		
Good Hygienic Practices				Consumer Advisory			
5 4	IN OUT N/O			5 23	IN OUT N/A		
	Proper eating, tasting, drinking, or tobacco use				Consumer advisory provided for raw or undercooked foods		
5 5	IN OUT N/O			Highly Susceptible Populations			
	No discharge from eyes, nose, and mouth			5 24	IN OUT N/A		
Preventing Contamination by Hands				Chemical			
5 6	IN OUT N/O			5 25	IN OUT N/A		
	Hands clean & properly washed			5 26	IN OUT		
2 7	IN OUT N/A N/O				Toxic substances properly identified, stored, & used		
	No bare hand contact with RTE foods or approved alternate method properly followed			Conformance with Approved Procedures			
5 8	IN OUT			5 27	IN OUT N/A		
	Adequate handwashing facilities supplied & accessible				Compliance with variance, specialized process, & HACCP plan		
Approved Source				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.			
5 9	IN OUT						
	Food obtained from approved source						
5 10	IN OUT N/A N/O						
	Food received at proper temperature						
5 11	IN OUT						
	Food in good condition, safe, & unadulterated						
1 12	IN OUT N/A N/O						
	Required records available: shellstock tags, parasite destruction						
Protection from Contamination							
2 13	IN OUT N/A						
	Food separated & protected						
2 14	IN OUT N/A						
	Food-contact surfaces: cleaned & sanitized						
5 15	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
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) *Thomas R. Markley* Date: **27 Jan 09**

Health Inspector (Signature) *Thomas R. Markley* Follow-up: YES NO Follow-up Date: _____

