

263A A 001

City of Portland Health Inspection Report

Establishment Name Applebee's	No. of Risk Factor/Intervention Violations	0	Date	5/18/11
	No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:55
	Score (optional)	94	Time Out	12:30
License/Est. ID#	Address 1072 Brighton Ave	City/State Portland	Zip Code	Telephone
License Posted [] Yes [X] No	Owner Name Applebee's	Purpose of Inspection Annual	Est. Type	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			5 16	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties				Potentially Hazardous Food Time/Temperature			
Employee Health							
5 2	IN OUT			5 17	IN OUT N/A N/O		
Management awareness; policy present				Proper reheating procedures for hot holding			
5 3	IN OUT			5 18	IN OUT N/A N/O		
Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature			
Good Hygienic Practices							
5 4	IN OUT N/O			5 19	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
5 5	IN OUT N/O			5 20	IN OUT N/A		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands							
5 6	IN OUT N/O			5 21	IN OUT N/A N/O		
Hands clean & properly washed				Proper date marking & disposition			
2 7	IN OUT N/A N/O			5 22	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			
5 8	IN OUT			Consumer Advisory			
Adequate handwashing facilities supplied & accessible				5 23	IN OUT N/A		
Approved Source							
5 9	IN OUT			Consumer advisory provided for raw or undercooked foods			
Food obtained from approved source				Highly Susceptible Populations			
5 10	IN OUT N/A N/O			5 24	IN OUT N/A		
Food received at proper temperature				Pasteurized foods used; prohibited foods not offered			
5 11	IN OUT			Chemical			
Food in good condition, safe, & unadulterated				5 25	IN OUT N/A		
1 12	IN OUT N/A N/O			Food additives: approved & properly used			
Required records available: shellstock tags, parasite destruction				5 26	IN OUT		
Protection from Contamination							
2 13	IN OUT N/A			Toxic substances properly identified, stored, & used			
Food separated & protected				Conformance with Approved Procedures			
2 14	IN OUT N/A			5 27	IN OUT N/A		
Food-contact surfaces: cleaned & sanitized				Compliance with variance, specialized process, & HACCP plan			
5 15	IN OUT			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.			
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	X In-use utensils: properly stored		X
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							
5 31	Proper cooling methods used; adequate equipment for temperature control			2 44	Gloves used properly		
5 32	Plant food properly cooked for hot holding			Utensil, Equipment and Vending			
5 33	Approved thawing methods used			2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 34	Thermometers provided & accurate			1 46	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
1 35	Food properly labeled; original container			1 47	Non-food contact surfaces clean		
Prevention of Food Contamination							
4 36	Insects, rodents, & animals not present			Physical Facilities			
2 37	Contamination prevented during food preparation, storage & display			4 48	Hot & cold water available; adequate pressure		
5 38	Personal cleanliness			5 49	X Plumbing installed; proper backflow devices		
1 39	Wiping cloths: properly used & stored			5 50	Sewage & waste water properly disposed		
1 40	Washing fruits & vegetables			2 51	Toilet facilities: properly constructed, supplied, & cleaned		
				2 52	Garbage & refuse properly disposed; facilities maintained		
				1 53	X Physical facilities installed, maintained, & clean		
				1 54	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature): *[Signature]* Date: 5/18/2011

Health Inspector (Signature): *[Signature]* Follow-up: YES NO (circle one) Follow-up Date:

263A A001

City of Portland Health Inspection Report

Establishment Name
Apple Bee's

As Authorized by 22 MRSA § 2496

Date 5/18/11

License/EST. ID #

Address 1072 Brighton Ave Portland

City/State

Zip Code

Telephone

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Water temp	115°	Pork salad	40°		
bar wash	120°				
Hot temp DW		Salad dressing	40°		
Wash	160°				
decal ok Rinse	190°	Grilled chx	179-181°		
Soup	140°	Ice bath for spuds	ok		

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.
26	Toxic spray bottle - Industrial at Bar (COS) ok
41	Ice scoop ^{AT BAR} stored in Bin - (COS) Holder is available.
49	Indirect drain Lines (copper) at Bar ^{are} In receptacle drain
53	Walk in Freezer ^{Freezer} - E light cover " " Gaslat torn at Floor water problem when cleaning facility.

Person in Charge (Signature)

[Signature] GM

Date

5/18/11

Health Inspector (Signature)

[Signature]

Date

5/18/11

263AA-4

City of Portland Health Inspection Report

Establishment Name Full Belly Deli		No. of Risk Factor/Intervention Violations	Date 27 Jan 09
License/Est. ID# 1018		No. of Repeat Risk Factor/Intervention Violations	Time In
Address 1060 Brighton Ave		Score (optional) 98	Time Out
City/State Portland ME	Zip Code 04103	Telephone 772-1227	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name Rosen (Kash Cop)	Purpose of Inspection Annual	Est. Type F&B/pep
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

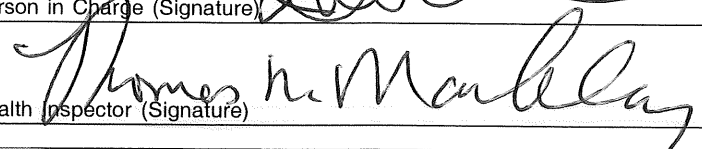
Compliance Status		COS	R	Compliance Status		COS	R				
Supervision											
5 1	IN OUT			5 16	IN OUT N/A N/O						
PIC present, demonstrates knowledge, and performs duties				Potentially Hazardous Food Time/Temperature							
Employee Health											
5 2	IN OUT			5 17	IN OUT N/A N/O						
Management awareness; policy present				Proper cooking time & temperatures							
5 3	IN OUT			5 18	IN OUT N/A N/O						
Proper use of reporting, restriction & Exclusion				Proper reheating procedures for hot holding							
Good Hygienic Practices											
5 4	IN OUT	N/O		5 19	IN OUT N/A N/O						
Proper eating, tasting, drinking, or tobacco use				Proper cooling time & temperature							
5 5	IN OUT	N/O		5 20	IN OUT N/A						
No discharge from eyes, nose, and mouth				Proper hot holding temperatures							
Preventing Contamination by Hands											
5 6	IN OUT	N/O		5 21	IN OUT N/A N/O						
Hands clean & properly washed				Proper cold holding temperatures							
2 7	IN OUT N/A N/O			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 OUT			Time as a public health control: procedures & record							
Adequate handwashing facilities supplied & accessible				Consumer Advisory							
Approved Source											
5 9	IN OUT			5 23	IN OUT	N/A					
Food obtained from approved source				Consumer advisory provided for raw or undercooked foods							
5 10	IN OUT N/A N/O			Highly Susceptible Populations							
Food received at proper temperature				5 24	IN OUT	N/A					
5 11	IN OUT			Pasteurized foods used; prohibited foods not offered							
Food in good condition, safe, & unadulterated				Chemical							
1 12	IN OUT N/A N/O			5 25	IN OUT	N/A					
Required records available: shellstock tags, parasite destruction				Food additives: approved & properly used							
Protection from Contamination											
2 13	IN OUT	N/A		5 26	IN OUT						
Food separated & protected				Toxic substances properly identified, stored, & used							
2 14	IN OUT	N/A		Conformance with Approved Procedures							
Food-contact surfaces: cleaned & sanitized				5 27	IN OUT	N/A					
5 15	IN OUT			Compliance with variance, specialized process, & HACCP plan							
Proper disposition of returned, previously served, reconditioned, & unsafe food				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											
5 31	Proper cooling methods used; adequate equipment for temperature control			2 44	Gloves used properly						
5 32	Plant food properly cooked for hot holding			Utensil, Equipment and Vending							
5 33	Approved thawing methods used			2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used						
1 34	Thermometers provided & accurate			1 46	Warewashing facilities: installed, maintained, & used; test strips						
Food Identification											
1 35	Food properly labeled; original container			1 47	Non-food contact surfaces clean						
Prevention of Food Contamination											
4 36	Insects, rodents, & animals not present			Physical Facilities							
2 37	Contamination prevented during food preparation, storage & display			4 48	Hot & cold water available; adequate pressure						
5 38	Personal cleanliness			5 49	Plumbing installed; proper backflow devices						
1 39	Wiping cloths: properly used & stored			5 50	Sewage & waste water properly disposed						
1 40	Washing fruits & vegetables			2 51	Toilet facilities: properly constructed, supplied, & cleaned						
				2 52	Garbage & refuse properly disposed; facilities maintained						
				1 53	Physical facilities installed, maintained, & clean						
				1 54	Adequate ventilation & lighting; designated areas used						

Person in Charge (Signature)  Date: **27 Jan 09**

Health Inspector (Signature)  Follow-up: YES NO (circle one) Follow-up Date:

263-AA-4

City of Portland Health Inspection Report

Establishment Name Quizno's Sub		No. of Risk Factor/Intervention Violations	Date 07 Jan 09
License/Est. ID# 18649		No. of Repeat Risk Factor/Intervention Violations	Time In 11:30
Address 1030 Brighton Ave		Score (optional) (95)	Time Out 12:10
City/State Portland ME		Zip Code 04103	Telephone 797-5102
License Posted expired <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No 7/3/08	Owner Name RICK ASSOCIATES	Purpose of Inspection Annual	Risk Category
Est. Type Fs prep			

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			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 2	IN OUT			5 18	IN OUT N/A N/O		
	Management awareness; policy present			5 19	IN OUT N/A N/O		
5 3	IN OUT			5 20	IN OUT N/A		
	Proper use of reporting, restriction & Exclusion			5 21	IN OUT N/A N/O		
Good Hygienic Practices							
5 4	IN OUT N/O			5 22	IN OUT N/A N/O		
	Proper eating, tasting, drinking, or tobacco use			Consumer Advisory			
5 5	IN OUT N/O			5 23	IN OUT N/A		
	No discharge from eyes, nose, and mouth				Consumer advisory provided for raw or undercooked foods		
Preventing Contamination by Hands							
5 6	IN OUT N/O			Highly Susceptible Populations			
	Hands clean & properly washed			5 24	IN OUT N/A		
2 7	IN OUT N/A N/O				Pasteurized foods used; prohibited foods not offered		
	No bare hand contact with RTE foods or approved alternate method properly followed			Chemical			
5 8	IN OUT			5 25	IN OUT N/A		
	Adequate handwashing facilities supplied & accessible				Food additives: approved & properly used		
Approved Source							
5 9	IN OUT			5 26	IN OUT		
	Food obtained from approved source				Toxic substances properly identified, stored, & used		
5 10	IN OUT N/A N/O			Conformance with Approved Procedures			
	Food received at proper temperature			5 27	IN OUT N/A		
5 11	IN OUT				Compliance with variance, specialized process, & HACCP plan		
	Food in good condition, safe, & unadulterated			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.			
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							
5 31	Proper cooling methods used; adequate equipment for temperature control			2 44	Gloves used properly		
5 32	Plant food properly cooked for hot holding			Utensil, Equipment and Vending			
5 33	Approved thawing methods used			2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 34	Thermometers provided & accurate			1 46	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
1 35	Food properly labeled; original container			1 47	Non-food contact surfaces clean		
Prevention of Food Contamination							
4 36	Insects, rodents, & animals not present			Physical Facilities			
2 37	Contamination prevented during food preparation, storage & display			4 48	Hot & cold water available; adequate pressure		
5 38	Personal cleanliness			5 49	Plumbing installed; proper backflow devices		
1 39	Wiping cloths: properly used & stored			5 50	Sewage & waste water properly disposed		
1 40	Washing fruits & vegetables			2 51	Toilet facilities: properly constructed, supplied, & cleaned		
				2 52	Garbage & refuse properly disposed; facilities maintained		
				1 53	Physical facilities installed, maintained, & clean		
				1 54	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *Amy Taylor* Date: _____

Health Inspector (Signature) *Thomas K. Kelly*

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

263A-A-4

City of Portland Health Inspection Report

Establishment Name <i>Full Belly Deli</i>		No. of Risk Factor/Intervention Violations	Date
License/Est. ID# <i>1018</i>		No. of Repeat Risk Factor/Intervention Violations	Time In
Address <i>10600 Brighton</i>		Score (optional) <i>95</i>	Time Out
City/State <i>Portland</i>	Zip Code <i>04102</i>	Telephone	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <i>David Rosen</i>	Purpose of Inspection <i>Regular</i>	Est. Type <i>01</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
Supervision							
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT			PIC present, demonstrates knowledge, and performs duties			
Employee Health							
52	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Management awareness; policy present			
53	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Proper use of reporting, restriction & Exclusion			
Good Hygienic Practices							
54	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/O			Proper eating, tasting, drinking, or tobacco use			
55	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/O			No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands							
56	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/O			Hands clean & properly washed			
27	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O			No bare hand contact with RTE foods or approved alternate method properly followed			
58	<input type="radio"/> IN <input checked="" type="radio"/> OUT		<input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			
Approved Source							
59	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Food obtained from approved source			
510	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O			Food received at proper temperature			
511	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Food in good condition, safe, & unadulterated			
112	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O			Required records available: shellstock tags, parasite destruction			
Protection from Contamination							
213	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			Food separated & protected			
214	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			Food-contact surfaces: cleaned & sanitized			
515	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Proper disposition of returned, previously served, reconditioned, & unsafe food			
Potentially Hazardous Food Time/Temperature							
516	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O			Proper cooking time & temperatures			
517	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O			Proper reheating procedures for hot holding			
518	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O			Proper cooling time & temperature			
519	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O			Proper hot holding temperatures			
520	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			Proper cold holding temperatures			
521	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O			Proper date marking & disposition			
522	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O			Time as a public health control: procedures & record			
Consumer Advisory							
523	<input checked="" type="radio"/> IN <input type="radio"/> OUT			N/A Consumer advisory provided for raw or undercooked foods			<input checked="" type="checkbox"/>
Highly Susceptible Populations							
524	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A			Pasteurized foods used; prohibited foods not offered			
Chemical							
525	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A			Food additives: approved & properly used			
526	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Toxic substances properly identified, stored, & used			<input checked="" type="checkbox"/>
Conformance with Approved Procedures							
527	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A			Compliance with variance, specialized process, & HACCP plan			
<p>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.</p>							

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		<input checked="" type="checkbox"/>	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: _____

Health Inspector (Signature) _____

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

City of Portland Health Inspection Report

Establishment Name <i>Marden's</i>		No. of Risk Factor/Intervention Violations		Date <i>3-25-09</i>	
		No. of Repeat Risk Factor/Intervention Violations		Time In <i>9:58</i>	
		Score (optional) <i>100</i>		Time Out <i>10:19</i>	
License/Est. ID# <i>Ag. 1-1331</i>	Address <i>1100 Brighton Ave.</i>	City/State <i>Portland, Me.</i>	Zip Code <i>04102</i>	Telephone <i>761-4078</i>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <i>Marden's Inc.</i>	Purpose of Inspection <i>Yearly</i>	Est. Type	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									
Employee Health											
5 2	IN OUT										
		Management awareness; policy present									
5 3	IN OUT										
		Proper use of reporting, restriction & Exclusion									
Good Hygienic Practices											
5 4	IN OUT	N/O									
		Proper eating, tasting, drinking, or tobacco use									
5 5	IN OUT										
		No discharge from eyes, nose, and mouth									
Preventing Contamination by Hands											
5 6	IN OUT	N/O									
		Hands clean & properly washed									
2 7	IN OUT/N/A	N/O									
		No bare hand contact with RTE foods or approved alternate method properly followed									
5 8	IN OUT										
		Adequate handwashing facilities supplied & accessible									
Approved Source											
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									
Potentially Hazardous Food Time/Temperature											
5 16	IN OUT/N/A	N/O									
		Proper cooking time & temperatures									
5 17	IN OUT/N/A	N/O									
		Proper reheating procedures for hot holding									
5 18	IN OUT	N/A	N/O								
		Proper cooling time & temperature									
5 19	IN OUT/N/A	N/O									
		Proper hot holding temperatures									
5 20	IN OUT	N/A									
		Proper cold holding temperatures									
5 21	IN OUT/N/A	N/O									
		Proper date marking & disposition									
5 22	IN OUT/N/A	N/O									
		Time as a public health control: procedures & record									
Consumer Advisory											
5 23	IN OUT	N/A									
		Consumer advisory provided for raw or undercooked foods									
Highly Susceptible Populations											
5 24	IN OUT	N/A									
		Pasteurized foods used; prohibited foods not offered									
Chemical											
5 25	IN OUT	N/A									
		Food additives: approved & properly used									
5 26	IN OUT										
		Toxic substances properly identified, stored, & used									
Conformance with Approved Procedures											
5 27	IN OUT	N/A									
		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

Compliance Status		COS		R		Compliance Status		COS		R	
Safe Food and Water											
5 28											
		Pasteurized eggs used where required									
5 29											
		Water & ice from approved source									
30											
		Variance obtained for specialized processing									
Food Temperature Control											
5 31											
		Proper cooling methods used; adequate equipment for temperature control									
5 32											
		Plant food properly cooked for hot holding									
5 33											
		Approved thawing methods used									
1 34											
		Thermometers provided & accurate									
Food Identification											
1 35											
		Food properly labeled; original container									
Prevention of Food Contamination											
4 36											
		Insects, rodents, & animals not present									
2 37											
		Contamination prevented during food preparation, storage & display									
5 38											
		Personal cleanliness									
1 39											
		Wiping cloths: properly used & stored									
1 40											
		Washing fruits & vegetables									
Proper Use of Utensils											
2 41											
		In-use utensils: properly stored									
2 42											
		Utensils, equipment & linens: properly stored, dried & handled									
2 43											
		Single-use & single-service articles: properly stored & used									
2 44											
		Gloves used properly									
Utensil, Equipment and Vending											
2 45											
		Food & non-food contact surfaces cleanable, properly designed, constructed, & used									
1 46											
		Warewashing facilities: installed, maintained, & used; test strips									
1 47											
		Non-food contact surfaces clean									
Physical Facilities											
4 48											
		Hot & cold water available; adequate pressure									
5 49											
		Plumbing installed; proper backflow devices									
5 50											
		Sewage & waste water properly disposed									
2 51											
		Toilet facilities: properly constructed, supplied, & cleaned									
2 52											
		Garbage & refuse properly disposed; facilities maintained									
1 53											
		Physical facilities installed, maintained, & clean									
1 54											
		Adequate ventilation & lighting; designated areas used									

Person in Charge (Signature) <i>Michael A. Trumble</i>	Date: <i>3-25-09</i>
Health Inspector (Signature) <i>[Signature]</i>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (circle one) Follow-up Date:

City of Portland Health Inspection Report

Establishment Name <p style="font-size: 1.2em; font-family: cursive;">Quinceo's Sub</p>		No. of Risk Factor/Intervention Violations	10	Date	11/07/07
		No. of Repeat Risk Factor/Intervention Violations	7	Time In	
		Score (optional)		83	Time Out
License/Est. ID#	Address	City/State	Zip Code	Telephone	
	1030 Brighton Ave	Portland, Ore		207.871.1002	
License Posted [] Yes [X] No	Owner Name	Purpose of Inspection	Est. Type	Risk Category	
	RKR Assoc	Annual			

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
				✓					
Employee Health									
52	IN	OUT			517	IN	OUT	N/A	N/O
53	IN	OUT			518	IN	OUT	N/A	N/O
				✓	519	IN	OUT	N/A	N/O
Good Hygienic Practices									
54	IN	OUT	N/O		520	IN	OUT	N/A	N/O
55	IN	OUT	N/O		521	IN	OUT	N/A	N/O
					522	IN	OUT	N/A	N/O
Preventing Contamination by Hands									
56	IN	OUT	N/O		Consumer Advisory				
27	IN	OUT	N/A	N/O	523	IN	OUT	N/A	N/O
58	IN	OUT			Highly Susceptible Populations				
					524	IN	OUT	N/A	N/O
Approved Source									
59	IN	OUT			Chemical				
510	IN	OUT	N/A	N/O	525	IN	OUT	N/A	N/O
511	IN	OUT			526	IN	OUT		
112	IN	OUT	N/A	N/O	Conformance with Approved Procedures				
Protection from Contamination									
213	IN	OUT	N/A		527	IN	OUT	N/A	N/O
214	IN	OUT	N/A		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							

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	OUT	N/A	N/O
529		Water & ice from approved source			242	IN	OUT	N/A	N/O
30		Variance obtained for specialized processing			243	IN	OUT	N/A	N/O
Food Temperature Control									
531		Proper cooling methods used; adequate equipment for temperature control			244	IN	OUT	N/A	N/O
532		Plant food properly cooked for hot holding			Utensil, Equipment and Vending				
533		Approved thawing methods used			245	IN	OUT	N/A	N/O
134		Thermometers provided & accurate			146	IN	OUT	N/A	N/O
Food Identification									
135		Food properly labeled; original container			147	IN	OUT	N/A	N/O
Prevention of Food Contamination									
436		Insects, rodents, & animals not present			Physical Facilities				
237		Contamination prevented during food preparation, storage & display			448	IN	OUT	N/A	N/O
538		Personal cleanliness			549	IN	OUT	N/A	N/O
139		Wiping cloths: properly used & stored			550	IN	OUT	N/A	N/O
140		Washing fruits & vegetables			251	IN	OUT	N/A	N/O
					252	IN	OUT	N/A	N/O
					153	IN	OUT	N/A	N/O
					154	IN	OUT	N/A	N/O

Person in Charge (Signature) <i>Amy Taylor</i>	Date: <u>11/07/07</u> <i>1 month</i>
Health Inspector (Signature) <i>[Signature]</i>	Follow-up: <u>YES</u> NO (circle one) Follow-up Date:

City of Portland Health Inspection Report

Establishment Name Quiznos Sub		No. of Risk Factor/Intervention Violations		Date	
		No. of Repeat Risk Factor/Intervention Violations		Time In	
License/Est. ID# 18649		Address 1030 Brighton		Score (optional) 100	
License Posted [] Yes [] No		City/State Portland, ME		Zip Code	
Owner Name R & R Assoc		Purpose of Inspection Re-Inspl.		Telephone 871.1002	
		Est. Type		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	
Supervision					
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT	PIC present, demonstrates knowledge, and performs duties		<input checked="" type="checkbox"/>	
Employee Health					
52	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Management awareness; policy present		<input checked="" type="checkbox"/>	
53	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of reporting, restriction & Exclusion		<input checked="" type="checkbox"/>	
Good Hygienic Practices					
54	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/O	Proper eating, tasting, drinking, or tobacco use			
55	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/O	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
56	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/O	Hands clean & properly washed			
27	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			
28	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing facilities supplied & accessible		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source					
59	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source			
510	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O	Food received at proper temperature			
511	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe, & unadulterated			
112	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O	Required records available: shellstock tags, parasite destruction			
Protection from Contamination					
213	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	Food separated & protected			
214	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	Food-contact surfaces: cleaned & sanitized			
515	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
Potentially Hazardous Food Time/Temperature					
516	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O	Proper cooking time & temperatures			
517	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O	Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>	
518	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O	Proper cooling time & temperature			
519	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O	Proper hot holding temperatures			
520	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	Proper cold holding temperatures			
521	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O	Proper date marking & disposition			
522	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O	Time as a public health control: procedures & record			
Consumer Advisory					
523	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
524	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	Pasteurized foods used; prohibited foods not offered			
Chemical					
525	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	Food additives: approved & properly used			
526	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures					
527	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	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	
528	Pasteurized eggs used where required				
529	Water & ice from approved source				
30	Variance obtained for specialized processing				
Food Temperature Control					
531	Proper cooling methods used; adequate equipment for temperature control				
532	Plant food properly cooked for hot holding				
533	Approved thawing methods used				
534	Thermometers provided & accurate				
Food Identification					
135	Food properly labeled; original container				
Prevention of Food Contamination					
436	Insects, rodents, & animals not present				
237	Contamination prevented during food preparation, storage & display				
538	Personal cleanliness				
139	Wiping cloths: properly used & stored				
140	Washing fruits & vegetables				

Proper Use of Utensils		COS		R	
241	In-use utensils: properly stored				
242	Utensils, equipment & linens: properly stored, dried & handled				
243	Single-use & single-service articles: properly stored & used				
244	Gloves used properly				
Utensil, Equipment and Vending					
245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
146	Warewashing facilities: installed, maintained, & used; test strips				
147	Non-food contact surfaces clean				
Physical Facilities					
448	Hot & cold water available; adequate pressure				
549	Plumbing installed; proper backflow devices			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
550	Sewage & waste water properly disposed				
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: 01/07/05
Health Inspector (Signature)	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (circle one) Follow-up Date:

263A-A-4

City of Portland Health Inspection Report

Establishment Name CUS Pharmacy # 608		No. of Risk Factor/Intervention Violations		Date 10/20/06	
License/Est. ID# n/a		Address 1096 Brighton		City/State Portland	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name CUS Pharm LLC		Purpose of Inspection Reopen	
Score (optional) 100		Zip Code 07102		Telephone	
Time In		Est. Type 20		Time Out	
Risk Category		Telephone		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			Potentially Hazardous Food Time/Temperature									
Employee Health														
5 2	IN OUT	Management awareness; policy present			5 16	IN OUT N/A N/O	Proper cooking time & temperatures							
5 3	IN OUT	Proper use of reporting, restriction & Exclusion			5 17	IN OUT N/A N/O	Proper reheating procedures for hot holding							
Good Hygienic Practices														
5 4	IN OUT	N/O Proper eating, tasting, drinking, or tobacco use			5 18	IN OUT N/A N/O	Proper cooling time & temperature							
5 5	IN OUT	N/O No discharge from eyes, nose, and mouth			5 19	IN OUT N/A N/O	Proper hot holding temperatures							
Preventing Contamination by Hands														
5 6	IN OUT	N/O Hands clean & properly washed			5 20	IN OUT	N/A Proper cold holding temperatures							
2 7	IN OUT N/A	N/O No bare hand contact with RTE foods or approved alternate method properly followed			5 21	IN OUT N/A	N/O Proper date marking & disposition							
5 8	IN OUT	Adequate handwashing facilities supplied & accessible			5 22	IN OUT N/A	N/O Time as a public health control: procedures & record							
Approved Source														
5 9	IN OUT	Food obtained from approved source			Consumer Advisory									
5 10	IN OUT	N/A N/O Food received at proper temperature			5 23	IN OUT	N/A Consumer advisory provided for raw or undercooked foods							
5 11	IN OUT	Food in good condition, safe, & unadulterated			Highly Susceptible Populations									
1 12	IN OUT N/A	N/O Required records available: shellstock tags, parasite destruction			5 24	IN OUT	N/A Pasteurized foods used; prohibited foods not offered							
Protection from Contamination														
2 13	IN OUT	N/A Food separated & protected			Chemical									
2 14	IN OUT	N/A Food-contact surfaces: cleaned & sanitized			5 25	IN OUT	N/A Food additives: approved & properly used							
5 15	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			5 26	IN OUT	Toxic substances properly identified, stored, & used							
Conformance with Approved Procedures														
					5 27	IN OUT	N/A 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

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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							
		Variance obtained for specialized processing			2 43		Single-use & single-service articles: properly stored & used							
Food Temperature Control														
5 31		Proper cooling methods used; adequate equipment for temperature control			2 44		Gloves used properly							
5 32		Plant food properly cooked for hot holding			Utensil, Equipment and Vending									
5 33		Approved thawing methods used			2 45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used							
1 34		Thermometers provided & accurate			1 46		Warewashing facilities: installed, maintained, & used; test strips							
Food Identification														
1 35		Food properly labeled; original container			1 47		Non-food contact surfaces clean							
Prevention of Food Contamination														
4 36		Insects, rodents, & animals not present			Physical Facilities									
2 37		Contamination prevented during food preparation, storage & display			4 48		Hot & cold water available; adequate pressure							
5 38		Personal cleanliness			5 49		Plumbing installed; proper backflow devices							
1 39		Wiping cloths: properly used & stored			5 50		Sewage & waste water properly disposed							
1 40		Washing fruits & vegetables			2 51		Toilet facilities: properly constructed, supplied, & cleaned							
					2 52		Garbage & refuse properly disposed; facilities maintained							
					1 53		Physical facilities installed, maintained, & clean							
					1 54		Adequate ventilation & lighting; designated areas used							

Person in Charge (Signature) *X Patricia A. Roy* Date: **10/20/06**

Health Inspector (Signature) *[Signature]* Follow-up: YES NO (circle one) Follow-up Date: