

263-AA-5

# City of Portland Health Inspection Report

Establishment Name <b>LITTLE Caesars</b>	No. of Risk Factor/Intervention Violations	Date <b>07 Jan 09</b>		
	No. of Repeat Risk Factor/Intervention Violations	Time In <b>1:00</b>		
	Score (optional) <b>100</b>	Time Out <b>1:35</b>		
License/Est. ID# <b>20074</b>	Address <b>1080 Brighton Ave</b>	City/State <b>Portland ME</b>	Zip Code <b>04103</b>	Telephone <b>415-2061</b>
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <b>Wacklesh Food Services</b>	Purpose of Inspection <b>Annual</b>	Est. Type <b>Fsw/Prep</b>	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
<b>Supervision</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
51	IN			516	IN		
	OUT			517	IN		
				518	IN		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
<b>Employee Health</b>				Proper reheating procedures for hot holding			
52	IN			519	IN		
	OUT			520	IN		
				521	IN		
Management awareness; policy present				Proper cooling time & temperature			
53	IN			522	IN		
	OUT			Proper hot holding temperatures			
				Proper cold holding temperatures			
Proper use of reporting, restriction & Exclusion				Proper date marking & disposition			
<b>Good Hygienic Practices</b>				Time as a public health control: procedures & record			
54	IN			<b>Consumer Advisory</b>			
	OUT	N/O		523	IN		
					OUT	N/A	
Proper eating, tasting, drinking, or tobacco use				Consumer advisory provided for raw or undercooked foods			
55	IN			<b>Highly Susceptible Populations</b>			
	OUT	N/O		524	IN		
					OUT	N/A	
No discharge from eyes, nose, and mouth				Pasteurized foods used; prohibited foods not offered			
<b>Preventing Contamination by Hands</b>				<b>Chemical</b>			
56	IN			525	IN		
	OUT	N/O			OUT	N/A	
				Food additives: approved & properly used			
Hands clean & properly washed				526	IN		
27	IN				OUT		
	OUT	N/A		Toxic substances properly identified, stored, & used			
				<b>Conformance with Approved Procedures</b>			
No bare hand contact with RTE foods or approved alternate method properly followed				527	IN		
58	IN				OUT	N/A	
	OUT			Compliance with variance, specialized process, & HACCP plan			
Adequate handwashing facilities supplied & accessible				<b>Risk factors</b> 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.			
<b>Approved Source</b>							
59	IN						
	OUT						
Food obtained from approved source							
510	IN						
	OUT	N/A					
Food received at proper temperature							
511	IN						
	OUT						
Food in good condition, safe, & unadulterated							
112	IN						
	OUT	N/A					
Required records available: shellstock tags, parasite destruction							
<b>Protection from Contamination</b>							
213	IN						
	OUT	N/A					
Food separated & protected							
214	IN						
	OUT	N/A					
Food-contact surfaces: cleaned & sanitized							
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		
<b>Food Temperature Control</b>				244	Gloves used properly		
531	Proper cooling methods used; adequate equipment for temperature control			<b>Utensil, Equipment and Vending</b>			
532	Plant food properly cooked for hot holding			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
533	Approved thawing methods used			146	Warewashing facilities: installed, maintained, & used; test strips		
134	Thermometers provided & accurate			147	Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
135	Food properly labeled; original container			448	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				549	Plumbing installed; proper backflow devices		
436	Insects, rodents, & animals not present			550	Sewage & waste water properly disposed		
237	Contamination prevented during food preparation, storage & display			251	Toilet facilities: properly constructed, supplied, & cleaned		
538	Personal cleanliness			252	Garbage & refuse properly disposed; facilities maintained		
139	Wiping cloths: properly used & stored			153	Physical facilities installed, maintained, & clean		
140	Washing fruits & vegetables			154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *[Signature]* Date: **07 Jan 09**

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

