

# City of Portland Health Inspection Report

Establishment Name <b>Portland Travelodge</b>	No. of Risk Factor/Intervention Violations	5	Date	12/28/07
	No. of Repeat Risk Factor/Intervention Violations	2	Time In	
	Score (optional)	13	Time Out	
License/Est. ID# 10635	Address 1200 Brighton Ave	City/State Portland, ME	Zip Code	Telephone
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name Portland Hotels, Inc	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
<b>Supervision</b>							
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT			PIC present, demonstrates knowledge, and performs duties		<input checked="" type="checkbox"/>	
<b>Employee Health</b>							
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"/>	
<b>Good Hygienic Practices</b>							
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			
<b>Preventing Contamination by Hands</b>							
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 checked="" type="radio"/> IN <input type="radio"/> OUT			Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>							
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			
<b>Protection from Contamination</b>							
213	<input checked="" type="radio"/> IN <input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Food separated & protected			
214	<input checked="" type="radio"/> IN <input type="radio"/> OUT	<input checked="" 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			
<b>Potentially Hazardous Food Time/Temperature</b>							
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 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 checked="" 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			
<b>Consumer Advisory</b>							
523	<input type="radio"/> IN <input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>							
524	<input checked="" type="radio"/> IN <input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>							
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			
<b>Compliance with Approved Procedures</b>							
527	<input type="radio"/> IN <input type="radio"/> OUT	<input checked="" type="radio"/> 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	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>							
531	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>			
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		
<b>Food Identification</b>							
135	Food properly labeled; original container			147	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
436	Insects, rodents, & animals not present			<b>Physical Facilities</b>			
237	Contamination prevented during food preparation, storage & display			448	Hot & cold water available; adequate pressure		
538	Personal cleanliness			549	Plumbing installed; proper backflow devices		
539	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) *Reta M. Z...* Date: 12/28/07

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

