

Fire Inspection

265- A009

City of Portland Health Inspection Report

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Establishment Name

Denny's

As Authorized by 22 MRSA § 2496

Date

7/14/10

License/EST. ID #

Address

1220 BRIGHTON

City/State

ALC

Zip Code

Telephone

TEMPERATURE OBSERVATIONS

Item/Location

Temp

Item/Location

Temp

Item/Location

Temp

AmelTAG March/2011 Interstate Fire Protection 800-
 EXHAUST system cleaned 7/12/10 644-9881
 Blaze- 1-877-539-4627

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

Discard { All Food & Paper Products
 within area cooks line + Top of
 surface between cook line & waitress aisle

Clean { All surfaces + utilities + walls + utensils
 cooks line & waitress aisle
 clean all EXISTING grease -
 WASH + Sanitize All surfaces + utensils

Have licensed GAS TECHNICIAN

Verify that GAS SHUT OFF IS 100% FUNCTIONAL

~~Verify that~~
~~Replaces / replace~~

GAS Line REPLACED ~~RE~~ IF this will not
 undermine RATING of PRODUCT.

Get Hand held EXTINGUISHER RETAGGED

I recommend manager notify insurance company

Person in Charge (Signature)

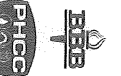
Patty Brown
 SUTHER

Health Inspector (Signature)

(773-9030)
 (874-8707)

Date

Date



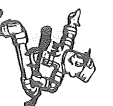
RICHARD P. WALTZ Plumbing & Heating Co. Inc.
Family Owned and Operated-Since 1936 www.richardpwaltz.com

LIC #

PNT 3810

179 Presumpscot St. Portland, ME 04103

772-2801



Bill To Information: DENNY01

Work At Information:

Time Frame:

PO#

Terms:

Not Due on Receipt of Invoice

DENNY'S RESTAURANT BRIGHTON AV
1220 BRIGHTON AVENUE
PORTLAND, ME 04102

DENNY'S RESTAURANT BRIGHTON AV
1220 BRIGHTON AVENUE
PORTLAND, ME 04102

Work Date: Wed, Jul 14, 2010

Ordered By:
ARTHUR BROWN

773-9030

Sales Order #:

PORTLAND

0021422
MARKET#

Order Info: 7/14/2010 9:02AM TIM

Special Instructions / Directions / Contact Info:

PLEASE CALL FIRST

SPEAK WITH JOSH PRIOR TO GOING

Workman:

Dan

Start Time:

10:15

End Time:

12:30

Total Time:

2:15

Start/End Lunch:

Service Requested: REPIPE GAS LINE

Code Violations:

Code violations have been fully explained and I understand the recommendations.

Customer Signature:

All rates carry a one hour minimum, plus travel time both ways, loading/unloading, and cleaning of equipment.
Warranty: Repairs-30 days; New Fixtures Supplied by Company-1 year; Customer Supplied Materials-No Warranty; Sewer/Drain Cleaning-No Warranty.

Category	Plumbing/Oil	Plumbing/Oil O/T	Natural & LP Gas	Natural & LP Gas O/T	Carpenter	Carpenter O/T
Licensed Technician	\$38.00	\$142.00	\$95.00	\$152.50	\$152.50	\$85.00
Licensed Helper	\$88.00	\$112.00	\$70.00	\$115.00	\$105.00	\$55.00
				\$95.00	\$70.00	\$107.50

Charges are on a time & material basis. Estimated costs/time frames are a best guess and may be exceeded. Payment is due at the time of service. If prior arrangements were made, terms are net due upon receipt. If terms are not honored, customer agrees to pay late fees of 1.5% per month (18% per annum) plus all costs of collection costs: including attorney fees, administrative and filing fees, and collection agency fees 20-50% of balance placed with collections. These fees are added to the balance due.

I understand the rates & charges and authorize work to commence.

I acknowledge that all work is accepted, complete & satisfactory.

Received Payment of:

\$

Description Of Work Performed:

Disassembled the old
w/ps, installed new w/ps with new
3/4" gas shut off.

Materials Used:

2.25 hrs labor hrs
1-3/4" gas shut off
1-3/4" steel 90 elbow
2-3/4" x 1/2" nipple BULK.
2-3/4" x 3/4" gas connecting w/ w/ arch fittings
1675B P832 ✓

Serial Numbers of Fixtures Replaced OR - Serviced:

Replaced gas m/c n/a
regulator / bill s/v n/a

Recommendations:

Recommendations have been fully explained. If I have declined recommendations related to today's service, I understand that the labor and material warrantee is voided.

Customer Signature

Materials:

Equipment:

MSM & ST:

Labor:

TOTAL:

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City of Portland Health Inspection Report

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Establishment Name

Denny's Restaurant

No. of Risk Factor/Intervention Violations

No. of Repeat Risk Factor/Intervention Violations

Score (optional) 98

Date 27 Jan 09

Time In

Time Out

License/Est. ID#

853

Address

1220 Brighton Ave

City/State

Portland ME

Zip Code

04103

Telephone

236-4067

License Posted

Yes [] No

Owner Name

Denny's

Purpose of Inspection

Annual

Est. Type

FS w/ prep

Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection R=repeat violation

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 N/O 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

Compliance Status

COS R

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

Safe Food and Water

COS R

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

COS R

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)

Date: 27 Jan 09

Health Inspector (Signature)

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

White copy - Inspections Office

Yellow copy - State

Pink copy - Customer

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City of Portland Health Inspection Report

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Establishment Name

Denny's

As Authorized by 22 MRSA § 2496

Date

27 Jan 09

License/EST. ID #

Address

1220 Brush St Portland

City/State

Zip Code

04103

Telephone

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Prep items (cheese)	38°F				
Cooler	40°F				
Freezer	0°F				
Vegetable soup	158°F				

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

37 Some items on floor in cooler

Person in Charge (Signature)

[Signature]

Health Inspector (Signature)

[Signature]

Date

27 Jan 09

Date

27 Jan 09