

City of Portland Health Inspection Report

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Establishment Name <i>Friendly # 1246</i>		No. of Risk Factor/Intervention Violations		Date <i>2-04-08</i>	
		No. of Repeat Risk Factor/Intervention Violations		Time In	
License/Est. ID# <i>909</i>		Address <i>139 Riverside</i>		City/State <i>Portland, Me</i>	Zip Code
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name		Purpose of Inspection	Risk Category
				Score (optional) <i>(95)</i>	Time Out <i>2:20</i>
				Telephone	

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 checked="" type="radio"/> OUT			516	IN OUT N/A N/O		
				PIC present, demonstrates knowledge, and performs duties			
Employee Health							
52	<input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT			517	IN OUT N/A N/O		
				Proper reheating procedures for hot holding			
53	<input checked="" type="radio"/> IN <input checked="" type="radio"/> OUT			518	IN OUT N/A N/O		
				Proper cooling time & temperature			
Good Hygienic Practices							
54	IN OUT <input checked="" type="radio"/> N/O			519	IN OUT N/A N/O		
				Proper hot holding temperatures			
55	IN OUT <input checked="" type="radio"/> N/O			520	IN OUT <input checked="" type="radio"/> N/A		
				Proper cold holding temperatures			
Preventing Contamination by Hands							
56	IN OUT <input checked="" type="radio"/> N/O			521	IN OUT N/A N/O		
				Proper date marking & disposition			
27	IN OUT N/A N/O			522	IN OUT N/A N/O		
				Time as a public health control: procedures & record			
58	IN OUT <input checked="" type="radio"/>			Consumer Advisory			
				Consumer advisory provided for raw or undercooked foods			
Approved Source							
59	IN OUT <input checked="" type="radio"/>			Highly Susceptible Populations			
				Pasteurized foods used; prohibited foods not offered			
510	IN OUT N/A <input checked="" type="radio"/> N/O			Chemical			
				Food additives: approved & properly used			
511	IN OUT <input checked="" type="radio"/>			525	IN OUT <input checked="" type="radio"/> N/A		
				Toxic substances properly identified, stored, & used			
112	IN OUT N/A <input checked="" type="radio"/> N/O			Conformance with Approved Procedures			
				Compliance with variance, specialized process, & HACCP plan			
Protection from Contamination							
213	IN OUT <input checked="" type="radio"/> 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.			
214	IN OUT <input checked="" type="radio"/> N/A						
515	IN OUT <input checked="" type="radio"/>						

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	<input checked="" type="radio"/> 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			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) *A. Baskley*

Health Inspector (Signature) *Suzanne Hous*

Date:

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

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2-4-09