

268 - B - A 11

City of Portland Health Inspection Report

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Establishment Name <i>Seasons Grille</i>		No. of Risk Factor/Intervention Violations		Date <i>2-22-10</i>	
		No. of Repeat Risk Factor/Intervention Violations		Time In	
		Score (optional) <i>89</i>		Time Out	
License/Est. ID#	Address <i>155 Riverside</i>	City/State <i>Portland Me</i>	Zip Code	Telephone	
License Posted [] Yes [] No <i>new</i>	Owner Name <i>155 Riverside Assoc</i>	Purpose of Inspection <i>New</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				Potentially Hazardous Food Time/Temperature			
51	IN OUT			516	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
Employee Health				Consumer Advisory			
52	IN OUT			517	IN OUT N/A N/O		
Management awareness; policy present				Proper reheating procedures for hot holding			
53	IN OUT			518	IN OUT N/A N/O		
Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature			
Good Hygienic Practices				Highly Susceptible Populations			
54	IN OUT	N/O		519	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
55	IN OUT	N/O		520	IN OUT N/A N/O		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands				Chemical			
56	IN OUT	N/O		521	IN OUT N/A N/O		
Hands clean & properly washed				Proper date marking & disposition			
27	IN OUT N/A N/O			522	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			
58	IN OUT			Approved Source			
Adequate handwashing facilities supplied & accessible				Food obtained from approved source			
59	IN OUT			510	IN OUT N/A N/O		
Approved Source				Food received at proper temperature			
510	IN OUT N/A N/O			511	IN OUT		
Food in good condition, safe, & unadulterated				Required records available: shellstock tags, parasite destruction			
112	IN OUT N/A N/O			Protection from Contamination			
Food separated & protected				Food separated & protected			
213	IN OUT	N/A		214	IN OUT	N/A	
Food-contact surfaces: cleaned & sanitized				Food-contact surfaces: cleaned & sanitized			
515	IN OUT			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
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				244	Gloves used properly		
531	Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending			
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		
Food Identification				Physical Facilities			
135	Food properly labeled; original container			448	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				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)

Date:

Health Inspector (Signature)

Follow-up: YES NO (circle one)

Follow-up Date:

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Establishment Name		As Authorized by 22 MRSA § 2496		Date <u>2-22-10</u>	
License/EST. ID #	Address	City/State	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	40°	DW not @ 160°			
	20°				
	40				
	20				

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.
53	EXPOSED INSULATION STORAGE area
53	Broken gasket on coolers
53	new ceiling tile in storage #1
53	clean shelving
37	STORAGE Refrigerator 6" off Floor
53	Banquet - Ceiling tiles need secure & TIGHT
53	replace stained tile - freezer FLOOR
43	Dry store - clean / paint + wall
49	Back plug on mop sink
49	Dishwasher auto leaks water -
54	Bathroom Fans not working to sufficiency
31	Food Warmers need repair
14	Dishwasher not at temp.

Person in Charge (Signature)

Date

Health Inspector (Signature)

Date

2-22-10