

City of Portland Health Inspection Report

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Establishment Name

No. of Risk Factor/Intervention Violations

Date

No. of Repeat Risk Factor/Intervention Violations

Time In

Score (optional)

Time Out

License/Est. ID#

Address

City/State

Zip Code

Telephone

License Posted

Owner Name

Purpose of Inspection

Est. Type

Risk Category

[X] Yes [] No

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
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
<p>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.</p>		

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

Compliance Status	COS	R
Safe Food and Water		
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

Compliance Status	COS	R
Proper Use of Utensils		
2 41		In-use utensils: properly stored
2 42		Utensils, equipment & linens: properly stored, dried & handled
2 43 X		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:

Health Inspector (Signature)

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

White copy - Inspections Office

Yellow copy - State

Pink copy - Customer

268-A-11

State of Maine Health Inspection Report

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Establishment Name

As Authorized by 22 MRSA § 2496

Date

5/23/07

License/EST. ID #

909

Address

139 Riverside

City/State

Zip Code

Telephone

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk In	40°				
Walk In Freezer	0°				

OBSERVATIONS AND CORRECTIVE ACTIONS

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.

43

268-A-11
Open straws stored under chemicals,

Person in Charge (Signature)

Date

Health Inspector (Signature)

Date

5/23/07