

## City of Portland Health Inspection Report

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Establishment Name <b>Verrillo's</b>		No. of Risk Factor/Intervention Violations <b>5</b>		Date <b>10/29/07</b>	
License/Est. ID# <b>918</b>		No. of Repeat Risk Factor/Intervention Violations <b>1</b>		Time In _____	
Address <b>155 Riverside St</b>		City/State <b>Portland, ME</b>		Score (optional) <b>94</b>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name		Telephone	
Purpose of Inspection <b>Annual</b>		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	IN OUT			516	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties				517	IN OUT N/A N/O		
				518	IN OUT N/A N/O		
<b>Employee Health</b>							
52	IN OUT			519	IN OUT N/A N/O		
Management awareness; policy present				520	IN OUT N/A		
53	IN OUT			521	IN OUT N/A N/O		
Proper use of reporting, restriction & Exclusion				522	IN OUT N/A N/O		
<b>Good Hygienic Practices</b>							
54	IN OUT	N/O		<b>Consumer Advisory</b>			
Proper eating, tasting, drinking, or tobacco use				523	IN OUT	N/A	
55	IN OUT	N/O		Consumer advisory provided for raw or undercooked foods			
No discharge from eyes, nose, and mouth				<b>Highly Susceptible Populations</b>			
<b>Preventing Contamination by Hands</b>							
56	IN OUT	N/O		524	IN OUT	N/A	
Hands clean & properly washed				Pasteurized foods used; prohibited foods not offered			
27	IN OUT N/A N/O			<b>Chemical</b>			
No bare hand contact with RTE foods or approved alternate method properly followed				525	IN OUT	N/A	
58	IN OUT			Food additives: approved & properly used			
Adequate handwashing facilities supplied & accessible				526	IN OUT		
				Toxic substances properly identified, stored, & used			
<b>Approved Source</b>							
59	IN OUT			<b>Conformance with Approved Procedures</b>			
Food obtained from approved source				527	IN OUT	N/A	
510	IN OUT N/A N/O			Compliance with variance, specialized process, & HACCP plan			
Food received at proper temperature				<b>Risk factors</b> 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.			
511	IN OUT						
Food in good condition, safe, & unadulterated							
112	IN OUT N/A N/O						
Required records available: shellstock tags, parasite destruction							
<b>Protection from Contamination</b>							
213	IN OUT	N/A					
Food separated & protected							
214	IN OUT	N/A					
Food-contact surfaces: cleaned & sanitized							
515	IN OUT						
Proper disposition of returned, previously served, reconditioned, & unsafe food							

## 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	Compliance Status		COS	R
<b>Safe Food and Water</b>							
528	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
529	Water & ice from approved source			241	In-use utensils: properly stored		
30	Variance obtained for specialized processing			242	Utensils, equipment & linens: properly stored, dried & handled		
<b>Food Temperature Control</b>							
531	Proper cooling methods used; adequate equipment for temperature control			243	Single-use & single-service articles: properly stored & used		
532	Plant food properly cooked for hot holding			244	Gloves used properly		
533	Approved thawing methods used			<b>Utensil, Equipment and Vending</b>			
134	Thermometers provided & accurate			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
<b>Food Identification</b>							
135	Food properly labeled; original container			146	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>							
436	Insects, rodents, & animals not present			147	Non-food contact surfaces clean		
237	Contamination prevented during food preparation, storage & display			<b>Physical Facilities</b>			
538	Personal cleanliness			448	Hot & cold water available; adequate pressure		
139	Wiping cloths: properly used & stored			549	Plumbing installed; proper backflow devices		
140	Washing fruits & vegetables			550	Sewage & waste water properly disposed		
				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)

Date:

Health Inspector (Signature)

Follow-up: YES ☒ NO ☐ Follow-up Date:

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Date 10/29/07

Verrill's

Telephone

## Temp

402

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.

Consumer Advisory for Raw/Undercooked 3-603.11

Date 10/29/07

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