

# City of Portland Health Inspection Report

Establishment Name <b>Panda Gardens</b>		No. of Risk Factor/Intervention Violations		Date <b>09/25/07</b>	
License/Est. ID# <b>5067</b>		Address <b>1041 Brighton Ave</b>		City/State <b>Portland ME</b>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <b>Tsai Ho</b>		Purpose of Inspection <b>Annual</b>	
		Score (optional) <b>58</b>		Time In _____ Time Out _____	
		Zip Code <b>04102</b>		Telephone <b>874-6935</b>	
		Est. Type <b>FSE</b>		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 <input checked="" type="radio"/> OUT <input checked="" type="radio"/>			516	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O <input checked="" type="radio"/>		
PIC present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/>	<b>Potentially Hazardous Food Time/Temperature</b>			
<b>Employee Health</b>							
52	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/>			517	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O <input checked="" type="radio"/>		
Management awareness; policy present			<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			
53	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/>			518	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O <input checked="" type="radio"/>		
Proper use of reporting, restriction & Exclusion			<input checked="" type="checkbox"/>	Proper cooling time & temperature			
<b>Good Hygienic Practices</b>							
54	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/O <input checked="" type="radio"/>			519	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O <input checked="" type="radio"/>		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
55	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/O <input checked="" type="radio"/>			520	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O <input checked="" type="radio"/>		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
<b>Preventing Contamination by Hands</b>							
56	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/O <input checked="" type="radio"/>			521	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O <input checked="" type="radio"/>		
Hands clean & properly washed				Proper date marking & disposition			
27	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O <input checked="" type="radio"/>			522	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O <input checked="" type="radio"/>		
No bare hand contact with RTE foods or approved alternate method properly followed				Time as a public health control: procedures & record			
58	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/>			<b>Consumer Advisory</b>			
Adequate handwashing facilities supplied & accessible				523	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/>		
<b>Approved Source</b>							
59	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/>			Consumer advisory provided for raw or undercooked foods			
510	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O <input checked="" type="radio"/>			<b>Highly Susceptible Populations</b>			
Food received at proper temperature				524	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/>		
511	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/>			Pasteurized foods used; prohibited foods not offered			
112	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/> N/O <input checked="" type="radio"/>			<b>Chemical</b>			
Required records available: shellstock tags, parasite destruction				525	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/>		
				Food additives: approved & properly used			
<b>Protection from Contamination</b>							
213	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/>			526	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/>		
Food separated & protected				Toxic substances properly identified, stored, & used			
214	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/>			<b>Conformance with Approved Procedures</b>			
Food-contact surfaces: cleaned & sanitized				527	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/> N/A <input checked="" type="radio"/>		
515	IN <input checked="" type="radio"/> OUT <input checked="" type="radio"/>			Compliance with variance, specialized process, & HACCP plan			
Proper disposition of returned, previously served, reconditioned, & unsafe food				<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.			

## 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		
<b>Food Temperature Control</b>							
531	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>			
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		
<b>Food Identification</b>							
35	Food properly labeled; original container			147	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
436	Insects, rodents, & animals not present			<b>Physical Facilities</b>			
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) *[Signature]* Date: **09/25/07**

Health Inspector (Signature) *[Signature]* Follow-up:  YES  NO (circle one) Follow-up Date: \_\_\_\_\_

# City of Portland Health Inspection Report

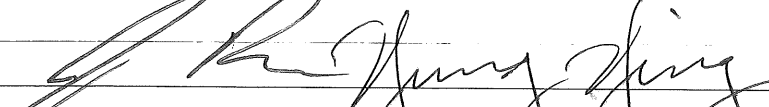
Establishment Name <b>Panda Gardens</b>		As Authorized by 22 MRSA § 2496		Date <b>09/25/07</b>	
License/EST. ID # <b>5067</b>	Address <b>1041 Brighton Ave</b>	City/State <b>Portland ME</b>	Zip Code <b>04102</b>	Telephone <b>87746935</b>	

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Cooler # 2	40°		
		Shrimp	40°		
		Ribs/Cream/Soup	80°		

### 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.
41	Hand scoops in rice bin 3-304.12
15	Food left @ room temp. thrown out on site 3-701.11
X	Cream, Ribs, soups, uncovered side dishes
37	Dirty clothes used to cover foods 3-304.13
37	Unpackaged food non-protected 3-305.14
35	Food storage containers identified w/ common name 3-302.12
37	Distressed food separated from utensils/ equip 3-306.13
46	Ther Tact strips for handwashing 4-302.13-14
47	Non-Food contact surfaces cleaned 4-601.11
52	Garbage storage (inside) 5-501.113
<del>539</del>	dirty clothes 3-304.14
6	Handwashing 2-301.15
8	Handwashing sink use 5-205.11
13	Food not properly separated/Sealed 3-302.11
14	Food not protected before use (covers) 4-702.11
18	Proper cooling Time/Temp 3-501.14
20	Cold holding temp 3-501.16
21	Date Marking 3-501.17

Person in Charge (Signature)		Date	
Health Inspector (Signature)		Date	09/25/07

# City of Portland Health Inspection Report

Establishment Name <b>Cakes Extraordinaire Inc</b>		No. of Risk Factor/Intervention Violations		Date <b>09/25/07</b>	
License/Est. ID# <b>1-4041</b>		Address <b>1041 Brighton Ave</b>		City/State <b>Portland ME</b>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <b>Stephan T Loonan</b>		Purpose of Inspection <b>Annual</b>	
		No. of Repeat Risk Factor/Intervention Violations		Score (optional) <b>(94)</b>	
		Zip Code <b>04112</b>		Telephone <b>207. 871. 2253</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 <u>OUT</u>		<input checked="" type="checkbox"/>	516	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties				<b>Potentially Hazardous Food Time/Temperature</b>			
<b>Employee Health</b>							
52	IN <u>OUT</u>		<input checked="" type="checkbox"/>	517	IN OUT N/A N/O		
Management awareness; policy present				Proper reheating procedures for hot holding			
53	IN <u>OUT</u>		<input checked="" type="checkbox"/>	518	IN OUT N/A N/O		
Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature			
<b>Good Hygienic Practices</b>							
54	IN OUT <u>N/O</u>			519	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
55	IN OUT <u>N/O</u>			520	IN <u>OUT</u> N/A		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
<b>Preventing Contamination by Hands</b>							
56	IN OUT <u>N/O</u>			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 <u>OUT</u>			<b>Consumer Advisory</b>			
Adequate handwashing facilities supplied & accessible				Consumer advisory provided for raw or undercooked foods			
<b>Approved Source</b>							
59	IN <u>OUT</u>			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
510	IN OUT N/A N/O			<b>Chemical</b>			
Food received at proper temperature				Food additives: approved & properly used			
511	IN <u>OUT</u>			525	IN OUT <u>N/A</u>		
Food in good condition, safe, & unadulterated				Toxic substances properly identified, stored, & used			
112	IN OUT N/A <u>N/O</u>			<b>Compliance with Approved Procedures</b>			
Required records available: shellstock tags, parasite destruction				Compliance with variance, specialized process, & HACCP plan			
<b>Protection from Contamination</b>							
213	IN <u>OUT</u> N/A			<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.			
Food separated & protected							
214	IN OUT <u>N/A</u>						
Food-contact surfaces: cleaned & sanitized							
515	IN <u>OUT</u>						
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

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		
<b>Food Temperature Control</b>							
531	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>			
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		
<b>Food Identification</b>							
135	Food properly labeled; original container			147	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
436	Insects, rodents, & animals not present			<b>Physical Facilities</b>			
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		<input checked="" type="checkbox"/>	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) *Jenna Sandree* Date: **09/25/07**

Health Inspector (Signature) *[Signature]* Follow-up: YES  NO  (circle one) Follow-up Date: \_\_\_\_\_

# City of Portland Health Inspection Report

Establishment Name <b>Panda Gardens</b>		No. of Risk Factor/Intervention Violations <b>7</b>		Date <b>10/01/07</b>
		No. of Repeat Risk Factor/Intervention Violations <b>3</b>		Time In _____
License/Est. ID# <b>5067</b>		Address <b>1041 Brighton</b>	City/State <b>Portland ME</b>	Zip Code <b>04102</b>
License Posted [ <input checked="" type="checkbox"/> Yes [ ] No		Owner Name <b>Tsai Ha</b>	Purpose of Inspection <b>Re. Insp</b>	Est. Type <b>FSE</b>
		Score (optional) <b>(85)</b>		Time Out _____
				Telephone <b>874.6925</b>
				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 <u>OUT</u>	PIC present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/>						
<b>Employee Health</b>											
52	IN <u>OUT</u>	Management awareness; policy present			<input checked="" type="checkbox"/>						
53	IN <u>OUT</u>	Proper use of reporting, restriction & Exclusion			<input checked="" type="checkbox"/>						
<b>Good Hygienic Practices</b>											
54	IN OUT <u>N/O</u>	Proper eating, tasting, drinking, or tobacco use									
55	IN OUT <u>N/O</u>	No discharge from eyes, nose, and mouth									
<b>Preventing Contamination by Hands</b>											
56	<u>IN</u> OUT N/O	Hands clean & properly washed									
27	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed									
58	<u>IN</u> OUT	Adequate handwashing facilities supplied & accessible									
<b>Approved Source</b>											
59	IN OUT	Food obtained from approved source									
510	IN OUT N/A N/O	Food received at proper temperature									
511	<u>IN</u> 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	<u>IN</u> OUT N/A	Food-contact surfaces: cleaned & sanitized									
515	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food									
<b>Potentially Hazardous Food Time/Temperature</b>											
516	IN OUT N/A N/O	Proper cooking time & temperatures									
517	IN OUT N/A N/O	Proper reheating procedures for hot holding									
518	IN OUT N/A N/O	Proper cooling time & temperature									
519	<u>IN</u> OUT N/A N/O	Proper hot holding temperatures									
520	<u>IN</u> OUT N/A	Proper cold holding temperatures									
521	<u>IN</u> OUT N/A N/O	Proper date marking & disposition									
522	IN OUT N/A N/O	Time as a public health control: procedures & record									
<b>Consumer Advisory</b>											
523	IN OUT N/A	Consumer advisory provided for raw or undercooked foods									
<b>Highly Susceptible Populations</b>											
524	IN OUT <u>N/A</u>	Pasteurized foods used; prohibited foods not offered									
<b>Chemical</b>											
525	IN OUT <u>N/A</u>	Food additives: approved & properly used									
526	IN OUT	Toxic substances properly identified, stored, & used									
<b>Conformance with Approved Procedures</b>											
527	IN OUT <u>N/A</u>	Compliance with variance, specialized process, & HACCP plan									
<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.											

## GOOD RETAIL PRACTICES

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 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				<input checked="" type="checkbox"/>
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				
<b>Food Temperature Control</b>											
531	Proper cooling methods used; adequate equipment for temperature control					244	Gloves used properly				
532	Plant food properly cooked for hot holding					<b>Utensil, Equipment and Vending</b>					
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				
<b>Food Identification</b>											
135	Food properly labeled; original container					147	Non-food contact surfaces clean				
<b>Prevention of Food Contamination</b>											
436	Insects, rodents, & animals not present					<b>Physical Facilities</b>					
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) Date: **10/01/07**

Health Inspector (Signature) \_\_\_\_\_ Follow-up: YES NO (circle one) Follow-up Date: \_\_\_\_\_



274-D-1

# City of Portland Health Inspection Report

Establishment Name <b>Panda Gardens</b>		No. of Risk Factor/Intervention Violations		Date <b>08 Dec 08</b>	
License/Est. ID# <b>5067</b>		Address <b>1041 Brighton Ave</b>		Time In <b>11:30</b>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <b>Panda Gardens INC</b>		Time Out <b>12:35</b>	
City/State <b>PORTLAND</b>		Zip Code <b>04103</b>		Telephone	
Purpose of Inspection <b>Annual</b>		Est. Type <b>FSI</b>		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>				<b>Potentially Hazardous Food Time/Temperature</b>			
51	IN	OUT		516	IN	OUT	N/A
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
<b>Employee Health</b>				<b>Consumer Advisory</b>			
52	IN	OUT		523	IN	OUT	N/A
Management awareness; policy present				Consumer advisory provided for raw or undercooked foods			
53	IN	OUT		<b>Highly Susceptible Populations</b>			
Proper use of reporting, restriction & Exclusion				524 IN OUT N/A Pasteurized foods used; prohibited foods not offered			
<b>Good Hygienic Practices</b>				<b>Chemical</b>			
54	IN	OUT	N/O	525	IN	OUT	N/A
Proper eating, tasting, drinking, or tobacco use				Food additives: approved & properly used			
55	IN	OUT	N/O	526	IN	OUT	
No discharge from eyes, nose, and mouth				Toxic substances properly identified, stored, & used			
<b>Preventing Contamination by Hands</b>				<b>Conformance with Approved Procedures</b>			
56	IN	OUT	N/O	527	IN	OUT	N/A
Hands clean & properly washed				Compliance with variance, specialized process, & HACCP plan			
27	IN	OUT	N/A	<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.			
No bare hand contact with RTE foods or approved alternate method properly followed							
58	IN	OUT					
Adequate handwashing facilities supplied & accessible <b>Paper towels</b>							
<b>Approved Source</b>							
59	IN	OUT					
Food obtained from approved source							
510	IN	OUT	N/A				
Food received at proper temperature							
511	IN	OUT					
Food in good condition, safe, & unadulterated							
112	IN	OUT	N/A				
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

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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		
<b>Food Temperature Control</b>				244	Gloves used properly		
531	Proper cooling methods used; adequate equipment for temperature control			<b>Utensil, Equipment and Vending</b>			
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 <b>Temp etc</b>		
<b>Food Identification</b>				<b>Physical Facilities</b>			
135	Food properly labeled; original container			448	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				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) *Yung Yung* Date: **12-8-08**

Health Inspector (Signature) *Thomas M. ...*

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



274-D-001

# City of Portland Health Inspection Report

Establishment Name <b>Cakes Extraordinaire</b>		No. of Risk Factor/Intervention Violations		Date <b>07 Jan 09</b>
License/Est. ID# <b>City/STATE</b>		No. of Repeat Risk Factor/Intervention Violations		Time In <b>2:00</b>
Address <b>1044 Brighton Ave</b>		Score (optional) <b>(98)</b>		Time Out <b>2:25</b>
City/State <b>Portland ME</b>		Zip Code <b>04103</b>		Telephone <b>883-6637</b>
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <b>CAKES extraordinaire</b>		Risk Category
Purpose of Inspection <b>Annual</b>		Est. Type <b>RSU/prop</b>		

## 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>				<b>Potentially Hazardous Food Time/Temperature</b>			
51	IN			516	IN		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
<b>Employee Health</b>				<b>Consumer Advisory</b>			
52	IN			523	IN		
Management awareness; policy present				Consumer advisory provided for raw or undercooked foods			
53	IN			<b>Highly Susceptible Populations</b>			
Proper use of reporting, restriction & Exclusion				524	IN		
<b>Good Hygienic Practices</b>				Pasteurized foods used; prohibited foods not offered			
54	IN			<b>Chemical</b>			
Proper eating, tasting, drinking, or tobacco use				525	IN		
55	IN			Food additives: approved & properly used			
No discharge from eyes, nose, and mouth				526	IN		
<b>Preventing Contamination by Hands</b>				Toxic substances properly identified, stored, & used			
56	IN			<b>Conformance with Approved Procedures</b>			
Hands clean & properly washed				527	IN		
27	IN			Compliance with variance, specialized process, & HACCP plan			
No bare hand contact with RTE foods or approved alternate method properly followed				<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.			
58	IN						
Adequate handwashing facilities supplied & accessible							
<b>Approved Source</b>							
59	IN						
Food obtained from approved source							
510	IN						
Food received at proper temperature							
511	IN						
Food in good condition, safe, & unadulterated							
112	IN						
Required records available: shellstock tags, parasite destruction							
<b>Protection from Contamination</b>							
213	IN						
Food separated & protected							
214	IN						
Food-contact surfaces: cleaned & sanitized							
515	IN						
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

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		
<b>Food Temperature Control</b>				244	Gloves used properly		
531	Proper cooling methods used; adequate equipment for temperature control			<b>Utensil, Equipment and Vending</b>			
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		
<b>Food Identification</b>				<b>Physical Facilities</b>			
135	Food properly labeled; original container			448	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				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: **7 Jan 09**

Health Inspector (Signature)

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





