

275-0048

City of Portland Health Inspection Report

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Establishment Name Hall School	No. of Risk Factor/Intervention Violations	Date 2-04-09		
	No. of Repeat Risk Factor/Intervention Violations	Time In 11:09		
	Score (optional) 100	Time Out 11:32		
License/Est. ID# 843	Address ORONO ST.	City/State RI - ME	Zip Code	Telephone
License Posted <input checked="" type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Owner Name School Department	Purpose of Inspection Annual	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							
5 1	<input checked="" type="radio"/> IN <input type="radio"/> OUT			5 16	IN OUT N/A N/O		
	PIC present, demonstrates knowledge, and performs duties		<input checked="" type="checkbox"/>	5 17	IN OUT N/A N/O		
Employee Health							
5 2	IN OUT			5 18	IN OUT N/A N/O		
	Management awareness; policy present		<input checked="" type="checkbox"/>	5 19	IN OUT N/A N/O		
5 3	<input checked="" type="radio"/> IN <input type="radio"/> OUT			5 20	IN OUT <input checked="" type="radio"/> N/A		
	Proper use of reporting, restriction & Exclusion		<input checked="" type="checkbox"/>	5 21	IN OUT N/A N/O		
Good Hygienic Practices							
5 4	IN OUT <input checked="" type="radio"/> N/O			5 22	IN OUT N/A N/O		
	Proper eating, tasting, drinking, or tobacco use			Consumer Advisory			
5 5	IN OUT <input checked="" type="radio"/> N/O			5 23	IN OUT <input checked="" type="radio"/> N/A		
	No discharge from eyes, nose, and mouth				Consumer advisory provided for raw or undercooked foods		
Preventing Contamination by Hands							
5 6	IN OUT <input checked="" type="radio"/> N/O			Highly Susceptible Populations			
	Hands clean & properly washed			5 24	IN OUT <input checked="" type="radio"/> N/A		
2 7	IN OUT N/A N/O				Pasteurized foods used; prohibited foods not offered		
	No bare hand contact with RTE foods or approved alternate method properly followed			Chemical			
5 8	<input checked="" type="radio"/> IN <input type="radio"/> OUT			5 25	IN OUT <input checked="" type="radio"/> N/A		
	Adequate handwashing facilities supplied & accessible				Food additives: approved & properly used		
Approved Source							
5 9	<input checked="" type="radio"/> IN <input type="radio"/> OUT			5 26	IN OUT <input checked="" type="radio"/> N/A		
	Food obtained from approved source				Toxic substances properly identified, stored, & used		
5 10	IN OUT N/A N/O			Compliance with Approved Procedures			
5 11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			5 27	IN OUT <input checked="" type="radio"/> N/A		
	Food received at proper temperature				Compliance with variance, specialized process, & HACCP plan		
1 12	IN OUT N/A N/O			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.			
	Food in good condition, safe, & unadulterated						
	Required records available: shellstock tags, parasite destruction						
Protection from Contamination							
2 13	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A						
	Food separated & protected						
2 14	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A						
	Food-contact surfaces: cleaned & sanitized						
5 15	<input checked="" type="radio"/> IN <input type="radio"/> 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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
5 28	Pasteurized eggs used where required			2 41	In-use utensils: properly stored		
5 29	Water & ice from approved source			2 42	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			2 43	Single-use & single-service articles: properly stored & used		
Food Temperature Control							
5 31	Proper cooling methods used; adequate equipment for temperature control			2 44	Gloves used properly		
5 32	Plant food properly cooked for hot holding			Utensil, Equipment and Vending			
5 33	Approved thawing methods used			2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 34	Thermometers provided & accurate			1 46	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
1 35	Food properly labeled; original container			1 47	Non-food contact surfaces clean		
Prevention of Food Contamination							
4 36	Insects, rodents, & animals not present			Physical Facilities			
2 37	Contamination prevented during food preparation, storage & display			4 48	Hot & cold water available; adequate pressure		
5 38	Personal cleanliness			5 49	Plumbing installed; proper backflow devices		
1 39	Wiping cloths: properly used & stored			5 50	Sewage & waste water properly disposed		
1 40	Washing fruits & vegetables			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) Patricia Greenlaw Date: _____

Health Inspector (Signature) Suzanne Dunn Follow-up: YES NO (circle one) Follow-up Date: _____

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Establishment Name <i>Hall School</i>	No. of Risk Factor/Intervention Violations	Date <i>2-04-09</i>		
	No. of Repeat Risk Factor/Intervention Violations		Time In <i>11:59</i>	
	Score (optional)		Time Out <i>11:32</i>	
License/Est. ID# <i>843</i>	Address <i>ORONO ST.</i>	City/State <i>Att. Me</i>	Zip Code	Telephone
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <i>School Department</i>	Purpose of Inspection <i>Annual</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
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable
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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	
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			Conformance with Approved Procedures				
Adequate handwashing facilities supplied & accessible					527 IN OUT N/A Compliance with variance, specialized process, & HACCP plan				
Approved Source					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.				
59	IN	OUT							
Food obtained from approved source									
510	IN	OUT	N/A	N/O					
Food received at proper temperature									
511	IN	OUT							
Food in good condition, safe, & unadulterated									
112	IN	OUT	N/A	N/O					
Required records available: shellstock tags, parasite destruction									
Protection from Contamination									
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									

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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		
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)

Patricia Greenwood

Date:

Health Inspector (Signature)

Suzanne Dunn

Follow-up: YES NO (circle one)

Follow-up Date: