4 . *		ity of Portland		امما		_ I	none	atia	<u>را</u> ما		4000				
					Health Inspection Report Page 1 of 2										
Establishment Name			No. of Risk Factor/Intervention Violations Date 10/30/01									7			
- 4 C 1 0 1 T. / 1.1 .			No. of Repeat Risk Factor/Intervention Violations 5 Time In										_		
Turt's Sport Pub, Inc. / Joker					Score (optional) 75 Time Out										_
License/Est. ID# Address 10863 S10 Warren License Posted Owner Name					С	ity/S	State		T I	Zip Code		Telephone	ر کره چ	97c	3
1.080	53	510 Warren	Au	e	11	P	flond,	ME		0410	3	207.87			_
License Posted		Owner Name			P	urpo	se of in	spection	n	Est. Type		Risk Categ			
[JYes []No	F	Owner Name	1/2	:		A	ANUAL	•				Thom outlog	·· ,		
	FOODBO	PRNEILLNESS RISK FA						UEAL	TELLUNIE	troves	UTIONS				200
Circle design	ated compliance	status (IN, OUT, N/O, N/A)	for (ono ach n	L III	boro	d itom	TEAL			Property Policy Academy	Control of the Contro			
IN= in compliance	OUT=not in con	npliance N/O=not observed	N/	acii i A≕not	apr	olica	u item ble	COS=cc	n heteeted	nark "X" in on-site di	appropr	iate box for C	OS and	l/or F	₹ ~~
Compliance Status			cos				npliance		,,,,	011 0110 01	anny ma	Jection H-II	speat vi	т—	_
2	Superv						C P	otential	ly Haza	rdous Fo	od Tim	e/Temperatu	re	cos	H
	PIC present, der performs dulies	monstrates knowledge, and	/	1	5	116	IN OUT	N/AWO.	Peroper	cooking t	me & ter	poeratures	3,000	194, Delivery	
	penonns dunes Employee	Health			5	117	IN OUT	NAMO	Proper	reheating tir	procedu	res for hot ho	lding		L
5 2 IN OUT 5 3 IN OUT	Management aw	areness; policy present	V		5	19	ITUO ML	V/A(N/O)	Proper	hot holdir	ia tempe	ratures	erhitelijasel	algidation.	F
5 3 IN OUT)	Proper use of re	porting, restriction & Exclusion	~		\bigcirc 5	20	LINOUV	N/A	Proper	cold hold	na temp	eratures			
514 TINOUT N/OT	Good Hygleni	c Practices isting, drinking, or tobacco use		9255A0		21	IN OUT	M/A N/O	Proper	date mark	king & dis	sposition	** .		
5 5 N DUT N/O	No discharge fro	m eyes, nose, and mouth	- A - 13 % s -		ľ		"" OO'	יייייייי	& reco		nealin c	ontrol: procedi	ures		l
Preve	enting Contam	ination by Hands	15515	222				4	C	nsumer.	Advisory			2073	
		properly washed ontact with RTE foods or		Ш	5	23	IN OUT	Ø/A	Consu	mer adviso	ry provid	ed for raw or			
$ \cdot $		ate method properly followed								cooked foc Susceptib		atione		0440504	L
		ashing facilities supplied &	-	H	5	24	IN OUT	NA	Paster	rized food	s used; g	orohibited foor	ds not		H
	accessible				L				offered	<u> </u>					
5 9 N OUT	Approved	Source orm approved source	55603			25	IN OUT	List	N	Chemi				V.V.	
	Food received a	t proper temperature	—	H			IN OUT		Toxic	substances	pproved	& properly us	ed		L
RT1 MOUT	Food in good co	ndition, sale, & unadulterated		H					& used	j			neu,		
1 12 IN OUT AT ANO	Required records	s available: shellstock			1			Copito	mance	with Ap	proved	Procedures			
	lags, parasite de otection from	Struction Contamination			5	2/	IN OUT	N/A		iance with s, & HACC		specialized			Г
	Food separated		270000	Reference (F						****				L
		faces: cleaned & sanitized				RIS	k factors	are imp	roper p	ractices or	procedu	ires identified s or injury. Pu	as the	mos	t
		n of returned, previously oned, & unsafe food				Inte	rventions	are con	trol mea	asures to i	ne ilines: prevent f	s or injury. Pu oodborne illn:	IDIIC Hea ess or ir	แเก ปมกร	
) B	FΤΔΙ			CTICES	***************************************							
Good R	etail Practices a	re preventative measures to c	ontro	ol the a	addi	tion	of pathoge	ens che	micals a	and obvsic	al objects	into foode			220
Mark "X" in box if numb	ered item is not	in compliance Mark "X" in ap	propi	riate bo	ox fo	or CO	OS and/or	R COS	=correct	ed on-site	during ins	pection R≂re	peat viol	ation	
E CANADA DE LA COMPANIA DEL COMPANIA DE LA COMPANIA DEL COMPANIA DE LA COMPANIA DEL COMPANIA DEL COMPANIA DE LA COMPANIA DE LA COMPANIA DEL COMPANIA DEL COMPANIA DEL COMPANIA DEL COMPANIA DE LA COMPANIA DEL COMPANIA	Safe Food a	ind Water	CO	SR	9	SHE	haladarak da sa basa		- bra	nav Haa s		i e de la company		cos	R
5 28 Pasteurized egg:			VF FRVAS	(i) 1550/s	2	: 41	I In-use	utensils	: proper	per Use only stored) Utens			Application of the second	
5 29 Water & ice from					2	42	Utensi	ls, equip	ment &	linens: pro	perly stor	red, dried & h	andled	_	┝
30 Variance obtaine	ed for specialized Food Tempera				2	43		use & s	ingle-sei	vice article	s: prope	ily stored & us	sed		
		dequate equipment for		5 350	2	44	Gioves	s used p		Equipmer	t and V	andina	okazyekiyeki	STOCKE	
temperature con	trol		\top		2	45	Food 8	& non-fo	od conta	act surface	s cleanal	ole, properly		250000	223
5 32 Plant food prope 5 33 Approved thawin			1			1	design	ied, cons	structed,	& used					
1 34 Thermometers pr			+-	+]	46 47	Warew Dion-fo	ashing f	acilities:	installed, ces clean	maintaine	d, & used; te	st strips		
	Food Ident		41 SY 8	S 500	4		ANOING	ou com		hysical F	acilities				
1 35 Food properly lat						48	Hot &	cold wat	ter avail	able; adeq	uate pres	sure		\$4000000	1000
4 36 Insects, rodents,	ention of Foot	d Contamination				49				per backlic)S			
2 37 Contamination pre	evented during for	od preparation, storage & displa	N.	+		50 51	~			r properly o		lied, & cleane	d		L
5 38 Personal cleanlin	iess		1	+1		52	Garba	ge & refu	use prop	erly dispo	sed; facili	ties maintaine	d		-
Wiping cloths: pro		lored)			1	53	Physic	al faciliti	es instal	ied, mainta	ined, & d	clean			
1 40 Washing fruits &	vegetables	/ ////				54	Adequ	ate vent	ilation &	lighting; c	esignate	d areas used			
	/ :	6 11/2													4
Damas & Object 191	1/	w///////	_	•							1	1 ~			
Person in Charge (Signa	ature)	- 1			1			Date	e:	(0 80	107_			
	· ·	// ///									1 /	,			
Health Iverselv (A)		/ ///													
Health Inspector (Signat	iure)				Fo	llow	-nt AE:	s'_NO	(circle	one) I	ollow-up	Date:			

7 · ·		City of	Portland	d Healt	th Insp	ection F	Report		Page of 2
Establishm	ent Name	V			zed by 22 MR	The Control of the Co		Date	10/30/07
Torfis	. Sports	Pob, Inc.	Voker					-	, ,
License/ES	T. ID#	Addres	o Warren	Auc.	City/State	od. ME	Zip Code	2 Te	elephone 2 o 7. 87 f. 5800
em e			TEM	PERATUR	E OBSER\		0410		207.01
	tem/Location wasker Hi	Te		ltem/Locat		Temp	Item/L.	ocation	Temp 60 ^ප
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1877AFA-AAR									
	AND CONTRACTOR OF CONTRACTOR	***************************************				1			
									i
			(SERVA)	IONS ANI	1 CORREC	TIVE ACTIO	NG		
Item	Violations cited	n this report mu						and 8-40	6.11 of the Food Code.
Number						·			
11	Dented	6907 -	to not	zerod	6.060	3-	202.15		· · · · · · · · · · · · · · · · · · ·
13	Exper	ed chili	- UNCOVE	ed T	hrows no	ut-01-5	r to D	3	~302. 1/
37	Blee	4 ston	cd 26.	- to	ed pro	duck	3-201	7.1/	
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53			earcy ~						
	હા(U9~US	ed e	y vibath		6-501.11	-12	5-50	1.16-17
	3-11	7	/	-/'		¥ 2	· · · · · · ·		·
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Person in (Charge (Signate	ıre)	WY		2//			Date	10/20/07
Health Insp	ector (Signatu	re) 🚜	<u></u>					Date	10/50/07

C	ity of Portland	Heal	Ith Insp	pection F	Report	Page 1 of 3	2_
Establishment Name			Risk Factor/ir	. Date	121/01		
11111	τ /1,			Factor/Interventi		Time In	
Turf's Sport Pub.	196. / Jokers				re (optional)		
License/Est. ID#	Address	1	City/State		Zip Code	Telephone	
10863	SIO Warren	Aue	Portlan	d ME	04103	207.878.	5,800
License Posted	Owner Name		Purpose of	Inspection	Est. Type	Risk Category	30.0
[Yes [] No	Jones Grattelo		Re-	T 4	Lat. Type	HISK Category	
		OTO DO	I DEC.	<u> </u>		.	
	DRNE ILLNESS RISK FA e status (IN, OUT, N/O, N/A) (
IN= in compliance OUT=not in con	mpliance N/O=not observed	N/A≕not	iumoerea nem applicable		Mark "X" in appro	priate box for COS spection R=repea	and/or R
Compliance Status		COSR	Complian		a on-site during it	ispection n=repea	
Super	vision			Potentially Ha	zardous Food Ti	me/Temperature	COSR
5 1 IN OUT PIC present, de performs duties	emonstrates knowledge, and		5 16 (10 0)	UTN/A N/O Prop	er cooking time & t	emperatures	
Employe		500 000	517 IN O	UT N/A MO D'Prop	er reheating proced er cooling time & to	fures for hot holding	
5 27 IN OUT Management av	wareness; policy present		5 19 IN O	UTN/A(N/O) Prop	er hot holding tem	peratures	
	eporting, restriction & Exclusion	9270461 6774	SED AKO	ሀጉ) N/A Prop	er cold holding tem	peratures	
Good Hygien 5 4 LIN OUT N/O Proper ealing, t	asting, drinking, or tobacco use		5 21 IN O	UTATANO Timo	er date marking &	disposition control: procedures	
5 5 NN OUT N/O No discharge fr	om eyes, nose, and mouth			& red		comor procedures	
Preventing Contain	nination by Hands		Floo!	کھی ۔۔۔	Consumer Adviso	ry	
5 6 IN OUT N/O Hands clean & 27 IN OUT MA N/O No bare hand c	properly washed ontact with RTE foods or		5 23 IN O	UT N/A Cons	sumer advisory provercooked foods	ided for raw or	
approved altern	ate method properly followed		336.0 Sany Line (199		Susceptible Pop	ulations	67666 V35646 CS
	washing facilities supplied &		5 24 IN O	UT MA Past	eurized foods used	; prohibited foods no	ot
accessibleApproved	I CAUVAA	V					
	form approved source	A	5 25 IN O	UT N/A LEAGO	Chemical I additives: approve	d & aronady used	ORIGINAL SANCE
5 10 IN OUT N/A N/O Food received a	at proper temperature		5 26 /17 0	UT Toxic	substances prope	rly identified, stored,	
	ondition, safe, & unadulterated			& us	ed		
1 12 IN OUTNA NO Required record tags, parasite d	is available: shellstock		Eloz Liki O	Conforman	ce with Approved	l Procedures	
Protection from		Hasai Stave	5 27 IN O		pliance with variancess, & HACCP plan		
2 13 IN OUT N/A Food separated	& protected	3.45.744, 4.45.75.75	Dials 4s at				
	urfaces: cleaned & sanitized on of returned, previously		prevalent	ors are improper contributing factor	practices or proce	dures identified as t ess or injury. Public l	the most
1 1	tioned, & unsale food		Intervention	ons are control m	easures to prevent	foodborne illness	or injury.
		RETAIL	L PRACTIC				
Good Retail Practices	are preventative measures to co	ontrol the a	addition of path	nogens chemicals	, and physical object	ots into foods.	
Mark "X" in box if numbered item is no	t in compliance Mark "X" in app	propriate bo	ox for COS and	Vor R COS=corre	cted on-site during i	nspection R=repeat	
Safe Food	and Water	COS R		Pi	oper Use of Uter	isils	COSIA
Pasteurized eggs used where r 29 Water & ice from approved sour			2 41 In-	use utensils: prope	erly stored		Samer Patronia Sa
5 29 Water & ice from approved sour 30 Variance obtained for specialize			2 42 Ute 2 43 Sin	ensils, equipment	& linens: property s	tored, dried & handle	ed
Food Temper	ature Control		2 44 Gid	oves used properly	ervice articles: prop	eny stored & used	
Proper cooling methods used;	adequate equipment for			Utensil	, Equipment and	Vending	
temperature control 32 Plant food properly cooked for I	not holding		2 45 For	od & non-food cor	ntact surfaces clear	able, properly	
33 Approved thawing methods use	ed	+ +		signed, constructe arewashing facilitie		ned, & used; test str	ine
34 Thermometers provided & accur	rate			n-food contact sur	faces clean		ίμο
Food ider 35 Food properly labeled; original of					Physical Facilitie	18	
Prevention of Foo			4 48 Ho 5 49 Plu	t & cold water ava	ailable; adequate pr roper backflow dev	essure	
36 Insects, rodents, & animals not		9.44			ter properly dispose		
2 37 Contamination prevented during for 38 Personal cleanliness	ood preparation, storage & displa	У	2 51 Toi	ilet facilities: prope	erly constructed, sur	oplied, & cleaned	
38 Personal cleanliness Wiping cloths: properly used & s	stored		2 52 Ga 1 53 Ph	rbage & refuse pr	operly disposed; fa- talled, maintained, 8	cilities maintained	
40 Washing fruits & vegetables	Noted			equate ventilation	& lighting; designa	k clean ted areas used	
<i>~</i>	^				U		
4	X -				1 10	ä	
Person in Charge (Signature)	15/200			Date:	11/21/	07	
	1 1/1	7		-		<u> </u>	
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Health Inspector (Signature)			Follow-up:	YES NO (c)rc	le one) Follow-	up Date:	
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<u> </u>	<u> C</u> I	ty of Por	tland He	aith in:	spection F	Report	Page 2of_	2
Establishme	nt Name 1 t's Sport		As Aut	horized by 22	2 MRSA § 2496		Date 11/3/07	7
				Cituletas				
	.ID# 10863	510	Warren A.	c City/stat	Hand, ME	Zlp Code のソノのう	Telephone 207.278.58	5 OU
lte	m/Location	Temp	TEMPERAT					
Wareva	shor High Ten	1	(106		Temp	(hesc	ocation Te	mp 6
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de de place de la compansión		Ange sala da	da a kala da					
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		24.0 (40.0 (4.4) (4.0) (4.4) (4.4)		agasta tapatana ana ana ana				Aventy Back
Ň	iolations cited in this	OBS eport must be con	ERVATIONS A	ND CORR	ECTIVE ACTIO	VS.	and 8-406.11 of the Food	
Item Number		opon madi bo col	rootoo wiliini tite ti	ine traines be	iow, or as stated in si	ections 8-405.11	and 8-406.11 of the Food	Code
22	100001	11						
3.3	Approses	Moving	Me Mods	Row	flozen chi	ked left	1 1/4	
	Wilk CAU	14:25 (CO)	ny since 1	in tho	flozen chi	1.12-13		
20	Bacan /	off a re	oun temp	3-50	1.16 fizer solv		1.0	
39	Wipine	clothes	store d M	5846	fixed solu	tina 3	-> / \	
4	Janaar	. 2/2. / h			5 2 00			
8	July 1	/ n	1 / 235/7	5/10	5) 2-40	<u>/·//</u>	~	
	19/2cc 1	occis en	pry e	titcher_	1-1(05)	<u>6-301</u>	12	
46	Wash to	mp mot	· e bai	<u> </u>	/ (as)			
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