

# City of Portland Health Inspection Report

Establishment Name <b>McDonalds</b>		No. of Risk Factor/Intervention Violations		Date <b>05/11/11</b>	
		No. of Repeat Risk Factor/Intervention Violations		Time In _____	
License/Est. ID# <b>970</b>		Address <b>1208 Forest Ave</b>		City/State <b>Portland, ME</b>	
License Posted <b>12/29/11</b>		Owner Name <b>Quintel Co</b>		Zip Code <b>04103</b>	
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Purpose of Inspection <b>Complaint</b>		Est. Type _____	
				Telephone <b>653-6531</b>	
				Score (optional) <b>97</b>	
				Time Out _____	

## 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>							
5	1	IN		PIC present, demonstrates knowledge, and performs duties			
<b>Employee Health</b>							
5	2	IN		Management awareness; policy present			
5	3	IN		Proper use of reporting, restriction & Exclusion			
<b>Good Hygienic Practices</b>							
5	4	IN		Proper eating, tasting, drinking, or tobacco use			
5	5	IN		No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>							
5	6	IN		Hands clean & properly washed			
2	7	IN		No bare hand contact with RTE foods or approved alternate method properly followed			
5	8	IN		Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>							
5	9	IN		Food obtained from approved source			
5	10	IN		Food received at proper temperature			
5	11	IN		Food in good condition, safe, & unadulterated			
1	12	IN		Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination</b>							
2	13	IN		Food separated & protected			
2	14	IN		Food-contact surfaces: cleaned & sanitized			
5	15	IN		Proper disposition of returned, previously served, reconditioned, & unsafe food			
<b>Potentially Hazardous Food Time/Temperature</b>							
5	16	IN		Proper cooking time & temperatures			
5	17	IN		Proper reheating procedures for hot holding			
5	18	IN		Proper cooling time & temperature			
5	19	IN		Proper hot holding temperatures			
5	20	IN		Proper cold holding temperatures			
5	21	IN		Proper date marking & disposition			
5	22	IN		Time as a public health control: procedures & record			
<b>Consumer Advisory</b>							
5	23	IN		Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>							
5	24	IN		Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>							
5	25	IN		Food additives: approved & properly used			
5	26	IN		Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>							
5	27	IN		Compliance with variance, specialized process, & HACCP plan			
<p><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.</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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
5	28			2	41		
	Pasteurized eggs used where required				In-use utensils: properly stored		
5	29			2	42		
	Water & ice from approved source				Utensils, equipment & linens: properly stored, dried & handled		
	Variance obtained for specialized processing			2	43		
<b>Food Temperature Control</b>							
5	31			2	44		
	Proper cooling methods used; adequate equipment for temperature control				Gloves used properly		
5	32			2	45		
	Plant food properly cooked for hot holding				Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
5	33			1	46		
	Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips		
1	34			1	47		
	Thermometers provided & accurate				Non-food contact surfaces clean		
<b>Food Identification</b>							
1	35			<b>Physical Facilities</b>			
	Food properly labeled; original container			4	48		
<b>Prevention of Food Contamination</b>							
4	36			5	49		
	Insects, rodents, & animals not present				Plumbing installed; proper backflow devices		
2	37			5	50		
	Contamination prevented during food preparation, storage & display				Sewage & waste water properly disposed		
5	38			2	51		
	Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned		
1	39			2	52		
	Wiping cloths: properly used & stored				Garbage & refuse properly disposed; facilities maintained		
1	40			1	53		
	Washing fruits & vegetables				Physical facilities installed, maintained, & clean		
				1	54		
					Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

*[Handwritten Signature]*

Date:

**05/11/11**

Health Inspector (Signature)

*[Handwritten Signature]*

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

# City of Portland Health Inspection Report

Establishment Name

As Authorized by 22 MRSA § 2496

Date 05/11/11

McDonald's

License/EST. ID #

970

Address

1208 Forest Ave

City/State

Portland, ME

Zip Code

Telephone

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler #1	39°F			Handsink #1	120°F
Freezer #1	210°F			Handsink #2	110°F

## OBSERVATIONS AND CORRECTIVE ACTIONS

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.

- | Item Number | Description   |
|-------------|---|
| 45          | <p>Food &amp; non-food contact surfaces: French Fry Dispenser → not easily cleanable; Owner ordered new dispenser 05/11/11</p> <p>← Wash-rinse-sanitize on site (COS)</p> |
| 53          | <p>Physical Facilities: Patch/Repair walls / floors identified during walk thru</p>   |
| ★           | <p>April Cont. cleaning of play-place</p>   |

Person in Charge (Signature)



Date

Health Inspector (Signature)

Date 05/11/11

DIVISION OF ENVIRONMENTAL HEALTH  
MASTER COMPLAINT RECORD

INTAKE

COMPLAINT #: 11-128 ESTABLISHMENT CITED IN COMPLAINT: McDonald's ID#: 970

DATE/TIME OF OCCURRENCE: April 27-May 4, 2011

INTAKE DATE/TIME OF COMPLAINT: 5/6/11 & 5/9/11

LOCATION OF ESTABLISHMENT: McDonald's, 1208 Forest Ave, Portland

COMPLAINT DESCRIPTION: On 5/6/11 ~2PM, Health Inspection received a call from the complainant about a vomiting and diarrhea bug that affected children, siblings and parents who had visited this McDonald's on 4/27/11 from approximately 11:30-12 and 2:30-3pm.

The complainant stated that her 7yo son was the first to become ill in her family. He and his father went to the McDonald's playground and he also consumed a drink and two hamburgers there around 3pm on 4/27. He became ill with vomiting and diarrhea approx. 35 hours later in the early hours of 4/29. His two younger siblings, ages 5 and 2 did not go to the McDonald's but became ill with vomiting and diarrhea approx. 36 hrs. later on 4/30. Her husband became ill approx. 36 hrs. later on 5/2 and she became ill 36 hrs. after that on 5/4 (she did not go to the McDonald's). All have recovered, symptoms lasted 24-48 hrs. and none saw a provider or had specimens collected. This family cluster appears to be person-to-person transmission.

The 5 yo and 2 yo attend the morning sessions at Portland Nursery School. Some of the parents at the nursery school developed the playdate group that meets on Wednesdays – not all of the preschool children attend, and not all of the children in the playgroup attend the nursery school, as some are siblings of the nursery school children. The playdate group went to the same McDonald's playground on the same day, 4/27. Several of the children and parents who attended that day became ill with vomiting and diarrhea. However, it is unknown if they ate at McDonald's or just went to the playground. It is curious that the 7yo child does not attend the preschool but did go to the same McDonald's the same day as the playdate group.

5/10/11: Kate (Epi) has not yet received all responses, but so far, 10 people have responded to her email survey; all ate fries. Additional food items included cheeseburgers, chicken nuggets, chicken tenders, angus deluxe burger, apples, chocolate milk, soda, water, and vanilla shake.

NATURE OF COMPLAINT:  ILLNESS/HEALTH RELATED  SANITATION/ENVIRONMENT  
 HYGENIC PRACTICES  FOOD/INJURY SAFETY  OTHER

RECEIVED BY: Becky Walsh, Kate Colby (797-3419-epidemiology)

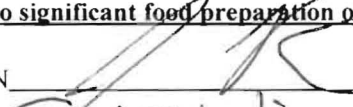
INVESTIGATION

PERSON (S) INTERVIEWED: Scott Lydick POSITION(S): Owner/ PIC

INSPECTION RESULTS: O  N  F  INSPECTION REPORT: Y  N  (See Attached)

CORRECTIVE ACTION: Required to immediately wash/rinse/ sanitize french-fry prep bin.

HEALTH INSPECTOR COMMENTS: 05/11/2011 Met with PIC/ conducted Health Inspection. Owner stated the interior playground is cleaned professional on a regular bases, the last cleaning "occurred" in last week of April 2011. The facility did not change any food product lines within the last two (2) weeks (with the exception of fry oil); temps/ hot- cold holding/ handsinks/ food storage; and sanitation met our minimal requirements. Owner/ PIC voluntarily ordered a full cleaning of the children's playground immediately and his review of employee records indicated no illness within the last two (2) weeks. We focused on the french fries (storage through services) as a common link with all associated foods listed above. The Owner ordered a new French fry storage bin. No significant food preparation or cross contamination violations were observed.

SIGNATURE OF HEALTH INSPECTION:  Jonathan Rioux DATE: 05/13/2011

SIGNATURE OF PERSON IN CHARGE:  Scott Lydick, Owner

DOA	287-3841	Marine Resources	624-6550	South Portland Mun.	767-7603	Auburn Mun.	333-6600	SP	800-452-4664
DWP	287-7690	Fire Marshal	626-3880	Portland Mun.	874-8700	DOC	287-2211	BOP	287-2731
WWP	287-5672	Disease Control	287-5195	Lewiston Mun.	784-2951	IF&W	287-2766		

REFERRALS

	DATE/INITIAL		DATE/INITIAL
<input type="checkbox"/> DEPARTMENT OF AGRICULTURE	_____	<input type="checkbox"/> DISEASE CONTROL	_____
<input type="checkbox"/> DRINKING WATER PROGRAM	_____	<input type="checkbox"/> MUNICIPALITIES	_____
<input type="checkbox"/> WASTE WATER PROGRAM	_____	<input type="checkbox"/> DEPARTMENT OF EDUCATION	_____
<input type="checkbox"/> MARINE RESOURCES	_____	<input type="checkbox"/> INLAND FISHERIES AND WILDLIFE	_____
<input type="checkbox"/> FIRE MARSHAL	_____	<input type="checkbox"/> STATE POLICE	_____
<input type="checkbox"/> LIQUOR LICENSING	_____	<input type="checkbox"/> BOARD OF PESTICIDE CONTROL	_____
<input type="checkbox"/> TOBACCO ENFORCEMENT	_____	<input type="checkbox"/> OTHER	_____
BBB__			

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