

327 A-A004

City of Portland Health Inspection Report

Establishment Name Tortilla Flat	No. of Risk Factor/Intervention Violations	Date Dec 27-07
	No. of Repeat Risk Factor/Intervention Violations	Time In
License/Est. ID# 939	Address 1871 Forest	City/State
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name T-Flat Inc	Purpose of Inspection Annual
	Score (optional) 188	Telephone T.K 797-8729
	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	IN OUT							
PIC present, demonstrates knowledge, and performs duties									
Employee Health									
5	2	IN OUT							
Management awareness; policy present									
5	3	IN OUT							
Proper use of reporting, restriction & Exclusion									
Good Hygienic Practices									
5	4	IN OUT							
Proper eating, tasting, drinking, or tobacco use									
5	5	IN OUT							
No discharge from eyes, nose, and mouth									
Preventing Contamination by Hands									
5	6	IN OUT							
Hands clean & properly washed									
2	7	IN OUT/N/A							
No bare hand contact with RTE foods or approved alternate method properly followed									
5	8	IN OUT							
Adequate handwashing facilities supplied & accessible									
Approved Source									
5	9	IN OUT							
Food obtained from approved source									
5	10	IN OUT/N/A							
Food received at proper temperature									
5	11	IN OUT							
Food in good condition, safe, & unadulterated									
1	12	IN OUT/N/A							
Required records available: shellstock tags, parasite destruction									
Protection from Contamination									
2	13	IN OUT							
Food separated & protected									
2	14	IN OUT							
Food-contact surfaces: cleaned & sanitized									
5	15	IN OUT							
Proper disposition of returned, previously served, reconditioned, & unsafe food									
Potentially Hazardous Food Time/Temperature									
5	16	IN OUT/N/A							
Proper cooking time & temperatures									
5	17	IN OUT/N/A							
Proper reheating procedures for hot holding									
5	18	IN OUT/N/A							
Proper cooling time & temperature									
5	19	IN OUT/N/A							
Proper hot holding temperatures									
5	20	IN OUT							
Proper cold holding temperatures									
5	21	IN OUT/N/A							
Proper date marking & disposition									
5	22	IN OUT/N/A							
Time as a public health control: procedures & record									
Consumer Advisory									
5	23	IN OUT							
Consumer advisory provided for raw or undercooked foods									
Highly Susceptible Populations									
5	24	IN OUT							
Pasteurized foods used; prohibited foods not offered									
Chemical									
5	25	IN OUT							
Food additives: approved & properly used									
5	26	IN OUT							
Toxic substances properly identified, stored, & used									
Conformance with Approved Procedures									
5	27	IN OUT							
Compliance with variance, specialized process, & HACCP plan									
<p>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.</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	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) *Michael Rice* Date: **12-27-07**

Health Inspector (Signature) *Suzanne Hunt* Follow-up: YES NO (circle one) Follow-up Date:

City of Portland Health Inspection Report

Establishment Name Torilla Flats		As Authorized by 22 MRSA § 2496		Date Dec 27-07	
License/EST. ID # 937	Address	City/State	Zip Code	Telephone	

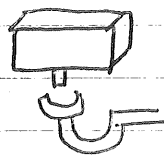
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pank	40°			cooler 1	40°
beef gravy	140°	Dishwasher	160°	2	46°
Beef pieces	40°	Surface Temp -			
		Sanitation bucket	400 ppm		
		Hand sink	160°		

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	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.	Date
49	ICE scoop dip needs to be repaired	5.205.15
53	mops need to hang to air dry	6.501.16-17
49	<u>no mop sink -</u>	5.203.13
49	<u>no prep sink -</u>	Air gap 5.202.11
8	<u>no hand sink in prep area</u>	6.301.10
X		
* 45	shelving lines w cardboard / tin foil	4.101.11 not allowed
49	Fix drainage under ice sink	air gap
X	[shorter + have end above cup -	5.202.14
46	Test strips required for sanitizer	4.501.116
8	Hand sink can only be used to wash hands	5.205.11
X	utensils forks stored handle up required	
	(If undercooked food put advisory on menu)	
8	Paper required at hand sink in bar	(C.O.S.) 6.301.12



Person in Charge (Signature) Michael Mee	Date 12/27/07
Health Inspector (Signature) Suz Hunt 874-8707	Date