

City of Portland Health Inspection Report

Establishment Name <p style="font-size: 1.2em; font-family: cursive;">Big Apple Food Store, The</p>		No. of Risk Factor/Intervention Violations	5	Date	
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	
		Score (optional)		(44)	Time Out
License/Est. ID#	Address	City/State	Zip Code	Telephone	
N/A	1585 Forest Ave	Portland, ME			
License Posted	Owner Name	Purpose of Inspection	Est. Type	Risk Category	
[] Yes [] No		Annual			

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	N/O					
		Proper eating, tasting, drinking, or tobacco use					
5 5	IN OUT	N/O					
		No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands							
5 16	IN OUT	N/A					
		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	N/A					
		Food separated & protected					
2 14	IN OUT	N/A					
		Food-contact surfaces: cleaned & sanitized					
5 15	IN OUT						
		Proper disposition of returned, previously served, reconditioned, & unsafe food					

Compliance Status		COS	R
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	N/A	
		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	N/A	
		Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
5 24	IN OUT	N/A	
		Pasteurized foods used; prohibited foods not offered	
Chemical			
5 25	IN OUT	N/A	
		Food additives: approved & properly used	
5 26	IN OUT		
		Toxic substances properly identified, stored, & used	
Conformance with Approved Procedures			
5 27	IN OUT	N/A	
		Compliance with variance, specialized process, & HACCP plan	

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.

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

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
5 28							
		Pasteurized eggs used where required					
5 29							
		Water & ice from approved source					
30							
		Variance obtained for specialized processing					
Food Temperature Control							
5 31							
		Proper cooling methods used; adequate equipment for temperature control					
5 32							
		Plant food properly cooked for hot holding					
5 33							
		Approved thawing methods used					
1 34							
		Thermometers provided & accurate					
Food Identification							
1 35							
		Food properly labeled; original container					
Prevention of Food Contamination							
4 36							
		Insects, rodents, & animals not present					
2 37							
		Contamination prevented during food preparation, storage & display					
5 38							
		Personal cleanliness					
1 39							
		Wiping cloths: properly used & stored					
1 40							
		Washing fruits & vegetables					

Compliance Status		COS	R
Proper Use of Utensils			
2 41			
		In-use utensils: properly stored	
2 42			
		Utensils, equipment & linens: properly stored, dried & handled	
2 43			
		Single-use & single-service articles: properly stored & used	
2 44			
		Gloves used properly	
Utensil, Equipment and Vending			
2 45			
		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
1 46			
		Warewashing facilities: installed, maintained, & used; test strips	
1 47			
		Non-food contact surfaces clean	
Physical Facilities			
4 48			
		Hot & cold water available; adequate pressure	
5 49			
		Plumbing installed; proper backflow devices	
5 50			
		Sewage & waste water properly disposed	
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) <i>Josha Niles</i>	Date: <i>11/01/07</i>
Health Inspector (Signature) <i>JR</i>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (circle one) Follow-up Date:

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Establishment Name Big Apple Food Stop	As Authorized by 22 MRSA § 2496	Date 11/01/07
License/EST. ID #	Address 1585 Forest Ave	City/State Portland, ME
	Zip Code	Telephone

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Cooler # 2	38°	hot dogs	120°

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.
8	handwashing cleanser Availability / removed stored items
X	in-front of handsink 6-301.12
53	Apps stored to air dry 6-501.16-17
X	exp. eggs pulled from shelf

* items cleared from east (cos)
* Turned-up hot dog warmer (cos)

Person in Charge (Signature)

Date

Health Inspector (Signature)

Date

Joseph Wilson
RL

11/01/07