340-A-55	
	th Inspection Report Pageof
Establishment Name As Authorized by 22 MRSA §2496	No. of Risk Factor Intervention Violations Date
Ocad C.	No. of Repeat Risk Factor Intervention Violations Time In
REED JChOOL	Score (optional) Time Out
License/EST. ID# 973 Address	City/State Zip Code Telephone
License Posted Owner Name	Purpose of Inspection Est. Type Risk Category
	SONT COMMY MOLD
	RS AND PUBLIC HEALTH INTERVENTIONS
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbere IN=in compliance OUT=not in compliance N/O=not observed N/A=not	The state of the s
	applicable COS=corrected on-site during inspection R=repeat violation
Supervision	cos R Compliance Status Cos F
PIC propert demonstrates in suitable and in	16 IN OUT N/A N/O Proper cooking time & temperatures
duties	17 IN OUT N/A N/O Proper cooking time & temperatures 17 IN OUT N/A N/O Proper reheating procedures for hot holding
Employee Health	18 IN OUT N/A N/O Proper cooling time & temperatures
2 IN DUT Management awareness; policy present	19 INOUT N/A N/O Proper hot holding temperatures /25
3 IN OUT Proper use of reporting, restriction & exclusion	26/N OUT N/A Proper cold holding temperatures 3.7
Good Hygienic Practices	2 WAN/O Proper date marking & disposition
4 IN DUT N/O Proper eating, tasting, drinking, or tobacco use	22 IN OUT N/A N/O Time as a public health control: procedures & record
5 IN OUT N/O No discharge from eyes, nose, and mouth	Consumer Advisory
Preventing Contamination by Hands	Concumer advisory provided for your
6 IN OUT N/O Hands clean & properly washed	23 IN OUT N/A undercooked foods
7 IN OUT N/A N/O No bare hand contact with RTE foods or approved	Highly Susceptible Populations
alternate method properly followed	24 IN OUT N/A Pasteurized foods used; prohibited foods not
8 IN DUT Adequate handwashing facilities supplied & accessible	offered
Approved Source	Chemical
Food obtained from approved source	25 IN OUT N/A Food additives: approved & properly used
10 NOUT N/A N/O Food received at proper temperature	Z6 IN OUT Toxic substances properly identified, stored, & used
11 IN OUT Food in good condition, safe, & unadulterated	Conformance with Approved Procedures
12 IN OUT WAN/O Required records available: shellstock tags,	Compliance with variance, specialized process,
parasite destruction	& HACCP plan
Protection from Contamination 13 N OUT N/A Food separated & protected	
13 /IN OUT N/A Food separated & protected 14 IN OUT N/A Food-contact surfaces: cleaned & sanitized	Risk factors are improper practices or procedures identified as the most
Proper disposition of returned proviously comed	prevalent contributing factors of foodborne illness or injury. Public Health
15 NOUT reconditioned, & unsafe food	Interventions are control measures to prevent foodborne illness or injury.
	AL PRACTICES NO. 111
	e addition of pathogens, chemicals, and physical objects into foods.
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate bo	
	R COS R
Safe Food and Water	Proper Use of Utensils
Pasteurized eggs used where required	41 In-use utensils: properly stored
29 Water & ice from approved source	42 Utensils, equipment & linens: properly stored, dried, & handled
Variance obtained for specialized processing methods	43 Single-use & single-service articles: properly stored & used
Food Temperature Control	44 Gloves used properly
Proper cooling methods used; adequate equipment for	Utensils, Equipment and Vending
temperature control Plant food properly cooked for hot holding	Food & non-food contact surfaces cleanable,
i lant rood properly cooked for not nothing	properly designed, constructed, & used
33 Approved thawing methods used 34 Thermometers provided & accurate	46 Warewashing facilities: installed, maintained, & used; test strips
Food Identification	47 Non-food contact surfaces clean
Food properly labeled; original container	Physical Facilities 48 Hot & cold water available: adequate pressure
Prevention of Food Contamination	riot a sola water available, adequate pressure
36 Insects, rodents, & animals not present	49 Plumbing installed; proper backflow devices 50 Sewage & waste water properly disposed
37 Contamination prevented during food preparation, storage & display	51 Toilet facilities: properly constructed, supplied, & cleaned
38 Personal cleanliness	52 Garbage & refuse properly disposed; facilities maintained
Wiping cloths: properly used & stored	53 Physical facilities installed, maintained, & clean
40 Washing fruits & vegetables	54 Adequate ventilation & lighting; designated areas used
	/ /
Person in Charge (Signature)	Date: // 4//) (a
A D 1 1	7 7/04
Health Inspector (Signature) Hud L. Hudeus	Follow-up: YES NO (Circle one) Follow-up Date:
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