

343-6013

# City of Portland Health Inspection Report

Page 1 of 2

Establishment Name <b>SNACK SHACK</b>	No. of Risk Factor/Intervention Violations	Date <b>3-23-09</b>		
	No. of Repeat Risk Factor/Intervention Violations			
	Score (optional)			
License/Est. ID# <b>(NO)</b>	Address <b>196 Glen Ave</b>	City/State <b>Portland, Me</b>	Zip Code	Telephone
License Posted [ ] Yes [ ] No <b>(NO)</b>	Owner Name <b>PATHS CLASS</b>	Purpose of Inspection <b>Annual</b>	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  
 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
<b>Supervision</b>				
5 1	IN OUT	PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>				
5 2	IN OUT	Management awareness; policy present		
5 3	IN OUT	Proper use of reporting, restriction & Exclusion		
<b>Good Hygienic Practices</b>				
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		
<b>Preventing Contamination by Hands</b>				
5 6	IN OUT N/O	Hands clean & properly washed		
2 7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed		
5 8	IN OUT	Adequate handwashing facilities supplied & accessible		
<b>Approved Source</b>				
5 9	IN OUT	Food obtained from approved source		
5 10	IN OUT N/A N/O	Food received at proper temperature		
5 11	IN OUT	Food in good condition, safe, & unadulterated		
1 12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination</b>				
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
<b>Potentially Hazardous Food Time/Temperature</b>				
5 16	IN OUT N/A N/O	Proper cooking time & temperatures		
5 17	IN OUT N/A N/O	Proper reheating procedures for hot holding		
5 18	IN OUT N/A N/O	Proper cooling time & temperature		
5 19	IN OUT N/A N/O	Proper hot holding temperatures		
5 20	IN OUT N/A	Proper cold holding temperatures		
5 21	IN OUT N/A N/O	Proper date marking & disposition		
5 22	IN OUT N/A N/O	Time as a public health control: procedures & record		
<b>Consumer Advisory</b>				
5 23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
5 24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
5 25	IN OUT N/A	Food additives: approved & properly used		
5 26	IN OUT	Toxic substances properly identified, stored, & used		
<b>Conformance with Approved Procedures</b>				
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

Safe Food and Water		COS	R
5 28	Pasteurized eggs used where required		
5 29	Water & ice from approved source		
30	Variance obtained for specialized processing		
<b>Food Temperature Control</b>			
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		
<b>Food Identification</b>			
1 35	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
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		

Proper Use of Utensils		COS	R
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		
<b>Utensil, Equipment and Vending</b>			
2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 46	Warewashing facilities: installed, maintained, & used <b>test strips</b>		
1 47	Non-food contact surfaces clean		
<b>Physical Facilities</b>			
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) \_\_\_\_\_ Date: \_\_\_\_\_

Health Inspector (Signature) *Suzanne Horn*

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

CLASS @ PATHS-

# City of Portland Health Inspection Report

Establishment Name SNAEK Shack As Authorized by 22 MRSA § 2496 Date \_\_\_\_\_  
License/EST. ID # \_\_\_\_\_ Address \_\_\_\_\_ City/State \_\_\_\_\_ Zip Code \_\_\_\_\_ Telephone \_\_\_\_\_

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

### 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	
37	MISSING thermometer =
39	no sponges allowed on food contact
46	get test strip for sanitizer
	Review Food Code issues with Class & instructor

Person in Charge (Signature) \_\_\_\_\_ Date \_\_\_\_\_  
Health Inspector (Signature) Suzanna Hunt - Date \_\_\_\_\_