

344 E 040

City of Portland Health Inspection Report

Establishment Name Espos Trattoria - Allen Ave		No. of Risk Factor/Intervention Violations 5	Date 11/19/07
License/Est. ID# 17311		No. of Repeat Risk Factor/Intervention Violations 3	Time In
Address 318 Allen Ave		Score (optional) (92)	Time Out
License Posted [X] Yes [] No	Owner Name Gabrielle, LLC	City/State Portland, ME	Telephone (207) 974-7923
	Purpose of Inspection Annual	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									
51	IN	OUT			516	IN	OUT	N/A	N/O
Employee Health									
52	IN	OUT			517	IN	OUT	N/A	N/O
53	IN	OUT			518	IN	OUT	N/A	N/O
Good Hygienic Practices									
54	IN	OUT	N/O		519	IN	OUT	N/A	N/O
55	IN	OUT	N/O		520	IN	OUT	N/A	N/O
Preventing Contamination by Hands									
56	IN	OUT	N/O		521	IN	OUT	N/A	N/O
27	IN	OUT	N/A	N/O	522	IN	OUT	N/A	N/O
58	IN	OUT			Consumer Advisory				
Approved Source									
59	IN	OUT			523	IN	OUT	N/A	
510	IN	OUT	N/A	N/O	Highly Susceptible Populations				
511	IN	OUT			524	IN	OUT	N/A	
112	IN	OUT	N/A	N/O	Chemical				
Protection from Contamination									
213	IN	OUT	N/A		525	IN	OUT	N/A	
214	IN	OUT	N/A		526	IN	OUT		
515	IN	OUT			Conformance with Approved Procedures				
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	Proper Use of Utensils			COS	R
528		Pasteurized eggs used where required			241	IN	OUT		
529		Water & ice from approved source			242	IN	OUT		
30		Variance obtained for specialized processing			243	IN	OUT		
Food Temperature Control									
531		Proper cooling methods used; adequate equipment for temperature control			244	IN	OUT		
532		Plant food properly cooked for hot holding			Utensil, Equipment and Vending				
533		Approved thawing methods used			245	IN	OUT		
134		Thermometers provided & accurate			146	IN	OUT		
Food Identification									
135		Food properly labeled; original container			147	IN	OUT		
Prevention of Food Contamination									
436		Insects, rodents, & animals not present			Physical Facilities				
237		Contamination prevented during food preparation, storage & display			448	IN	OUT		
538		Personal cleanliness			549	IN	OUT		
139		Wiping cloths: properly used & stored			550	IN	OUT		
140		Washing fruits & vegetables			251	IN	OUT		
					252	IN	OUT		
					153	IN	OUT		
					154	IN	OUT		

Person in Charge (Signature) Alan Romano Date: 11/19/07

Health Inspector (Signature) [Signature] Follow-up: YES NO (circle one) Follow-up Date: _____

