

City of Portland Health Inspection Report

Establishment Name <i>Bogey's Bar & Grill</i>		No. of Risk Factor/Intervention Violations	Date <i>3-9-09</i>
License/Est. ID# <i>18658</i>		No. of Repeat Risk Factor/Intervention Violations	Time In <i>9:45 AM</i>
Address <i>910 Riverside St.</i>		Score (optional) <i>93</i>	Time Out <i>10:56 AM</i>
City/State <i>Portland, Me.</i>	Zip Code <i>04103</i>	Telephone <i>797-2700</i>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <i>Bogey's Bar & Grill, Inc.</i>	Purpose of Inspection <i>Yearly</i>	Est. Type
Risk Category		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				Potentially Hazardous Food Time/Temperature			
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT			516	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
	PIC present, demonstrates knowledge, and performs duties			517	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Employee Health				Consumer Advisory			
52	<input checked="" type="radio"/> IN <input type="radio"/> OUT			523	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A		
	Management awareness; policy present				Consumer advisory provided for raw or undercooked foods		
53	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Highly Susceptible Populations			
	Proper use of reporting, restriction & Exclusion			524	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Good Hygienic Practices				Chemical			
54	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O			525	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
	Proper eating, tasting, drinking, or tobacco use				Food additives: approved & properly used		
55	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O			526	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
	No discharge from eyes, nose, and mouth				Toxic substances properly identified, stored, & used		
Preventing Contamination by Hands				Conformance with Approved Procedures			
56	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O			527	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
	Hands clean & properly washed				Compliance with variance, specialized process, & HACCP plan		
27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O			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.			
	No bare hand contact with RTE foods or approved alternate method properly followed						
58	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
	Adequate handwashing facilities supplied & accessible						
Approved Source							
59	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
	Food obtained from approved source						
510	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O						
	Food received at proper temperature						
511	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
	Food in good condition, safe, & unadulterated						
112	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O						
	Required records available: shellstock tags, parasite destruction						
Protection from Contamination							
213	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A						
	Food separated & protected						
214	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A						
	Food-contact surfaces: cleaned & sanitized						
515	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
	Proper disposition of returned, previously served, reconditioned, & unsafe food						

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-use utensils: properly stored		
529	Water & ice from approved source			242	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
Food Temperature Control				244	Gloves used properly		
531	Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending			
532	Plant food properly cooked for hot holding			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
533	Approved thawing methods used			146	Warewashing facilities: installed, maintained, & used; test strips		
134	<input checked="" type="radio"/> Thermometers provided & accurate			147	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
135	Food properly labeled; original container			448	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				549	<input checked="" type="radio"/> Plumbing installed; proper backflow devices		
436	Insects, rodents, & animals not present			550	Sewage & waste water properly disposed		
237	Contamination prevented during food preparation, storage & display			251	Toilet facilities: properly constructed, supplied, & cleaned		
538	Personal cleanliness			252	Garbage & refuse properly disposed; facilities maintained		
139	Wiping cloths: properly used & stored			153	<input checked="" type="radio"/> Physical facilities installed, maintained, & clean		
140	Washing fruits & vegetables			154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *Fred [Signature]* Date: *3-9-09*

Health Inspector (Signature) *[Signature]* Follow-up: YES NO (Circle one) Follow-up Date:

