375 - EOO1

City of Portland Health Inspection Report

Establishment Name Lib's Ice Cream

No. of Risk Factor/Intervention Violations		**Date** 4-15-09
No. of Repeat Risk Factor/Intervention Violations		**Time In**
Score (optional)	95	**Time Out**

License/Est. ID# 887

Address 32 Auburn St

City/State ptc

Zip Code

Telephone

License Posted [√] Yes [ ] No

Owner Name

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

IN= in compliance   OUT=not in compliance   N/O=not observed   N/A=not applicable

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection   R=repeat violation

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	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		
Approved Source				
5	9	IN OUT	Food obtained form 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		
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 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		
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

			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	X	
1	40	Washing fruits & vegetables		

			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) Matthew Paulski

Date: 4-15-09

Health Inspector (Signature) Suy Hunt

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

White copy - Inspections Office   Yellow copy - State   Pink copy - Customer

Establishment Name Lib's Ice Cream

As Authorized by 22 MRSA § 2496

Date 4-15-09

License/EST. ID # 887 **Address** 32 Auburn **City/State** Ptl **Zip Code** **Telephone**

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooler	40				
wole	0				

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	
39 8	No sponges allowed on food contact surface. Set up front service area w/ soap for hand wash / towels also

Person in Charge (Signature) _Matthew Pauloli_ **Date** 4/15/09

Health Inspector (Signature) _Suzhm_ **Date**

White Copy - State • Yellow Copy - Inspector • Pink Copy - Licensee