

CBL# 3750001

# City of Portland Health Inspection Report

Establishment Name <i>CVS/Pharmacy # 329</i>	No. of Risk Factor/Intervention Violations	Date <i>3-31-09</i>
	No. of Repeat Risk Factor/Intervention Violations	Time In <i>1:43</i>
License/Est. ID# <i>1-370</i>	Address <i>77 Auburn St.</i>	City/State <i>Portland, Me.</i>
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <i>CVS State Op. LLC</i>	Purpose of Inspection <i>Yearly</i>
	Zip Code <i>04103</i>	Telephone <i>797-5409</i>
	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	Compliance Status		COS	R
<b>Supervision</b>							
5 1	IN OUT			5 16	IN OUT N/A N/O		
	PIC present, demonstrates knowledge, and performs duties			5 17	IN OUT N/A N/O		
<b>Employee Health</b>							
5 2	IN OUT			5 18	IN OUT N/A N/O		
5 3	IN OUT			5 19	IN OUT N/A N/O		
	Management awareness; policy present			5 20	IN OUT N/A		
	Proper use of reporting, restriction & Exclusion			5 21	IN OUT N/A N/O		
<b>Good Hygienic Practices</b>							
5 4	IN OUT N/O			5 22	IN OUT N/A N/O		
5 5	IN OUT N/O				Time as a public health control: procedures & record		
	Proper eating, tasting, drinking, or tobacco use			<b>Consumer Advisory</b>			
	No discharge from eyes, nose, and mouth			5 23	IN OUT N/A		
<b>Preventing Contamination by Hands</b>							
5 6	IN OUT N/O				Consumer advisory provided for raw or undercooked foods		
2 7	IN OUT N/A N/O			<b>Highly Susceptible Populations</b>			
	Hands clean & properly washed			5 24	IN OUT N/A		
	No bare hand contact with RTE foods or approved alternate method properly followed				Pasteurized foods used; prohibited foods not offered		
5 8	IN OUT			<b>Chemical</b>			
	Adequate handwashing facilities supplied & accessible			5 25	IN OUT N/A		
<b>Approved Source</b>							
5 9	IN OUT			5 26	IN OUT		
5 10	IN OUT N/A N/O				Food additives: approved & properly used		
5 11	IN OUT				Toxic substances properly identified, stored, & used		
1 12	IN OUT N/A N/O			<b>Conformance with Approved Procedures</b>			
	Food obtained from approved source			5 27	IN OUT N/A		
	Food received at proper temperature				Compliance with variance, specialized process, & HACCP plan		
	Food in good condition, safe, & unadulterated			<b>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.</b>			
	Required records available: shellstock tags, parasite destruction						
<b>Protection from Contamination</b>							
2 13	IN OUT N/A						
2 14	IN OUT N/A						
5 15	IN OUT						
	Food separated & protected						
	Food-contact surfaces: cleaned & sanitized						
	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
5 28	Pasteurized eggs used where required			2 41	In-use utensils: properly stored		
5 29	Water & ice from approved source			2 42	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			2 43	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>							
5 31	Proper cooling methods used; adequate equipment for temperature control			2 44	Gloves used properly		
5 32	Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>			
5 33	Approved thawing methods used			2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 34	Thermometers provided & accurate			1 46	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>							
1 35	Food properly labeled; original container			1 47	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
4 36	Insects, rodents, & animals not present			<b>Physical Facilities</b>			
2 37	Contamination prevented during food preparation, storage & display			4 48	Hot & cold water available; adequate pressure		
5 38	Personal cleanliness			5 49	Plumbing installed; proper backflow devices		
1 39	Wiping cloths: properly used & stored			5 50	Sewage & waste water properly disposed		
1 40	Washing fruits & vegetables			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) *[Signature]* Date: *3-31-09*

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

