			C	ity of Portland	-	los	alt	h	- r			315 COC	Page <u></u> (_of_ ζ_		
Establishment Name						Health Inspection Report No. of Risk Factor/Intervention Violations						Date 3-31-09			
					No. of Repeat Risk Factor/Intervention Violations										
CVS/ Pharmacy # 329					-						Time In \\43				
Lie	License/Est. ID# Address					City/State Zin Onda						-			
	te nowalus 77 auburn St				:			Postland, Me.		04103	Telephone				
Lic								Purnose of Inconstion			,	Fot Time		P	
M					e.	Purpose of Inspection Est. Type 'C Lowly TORS AND PUBLIC HEALTH INTERVENTION			Risk Category						
			FOODBO	RNE ILLNESS RISK FA	CT	.UB	8 V	NID	o a	HIBLIC DEAL	TUIR	TEDVENITIONS			500
1000000		Circle desig	nated compliance	e status (IN, OUT, N/O, N/A) f	or e	each	nun	her	ha	l item					
!	N=	in compliance	OUT=not in con	npliance N/O=not observed	N/	A =nc	t ap	plica	abl		rrected	d on-site during ins	iate box for COS an pection R =repeat v	id/or H ≀iolatio	i
	on	npliance Status		MANAGE CONTRACTOR CONT	cos	R		Co	mp	pliance Status	an ranning gara			cos	_
5 1	T	IN OUT	Superv I PIC present, de	monstrates knowledge, and				5 16	Т	Potentiali IN OUTN/A N/O	y Haz	ardous Food Tim	e/Temperature		
	\perp		performs duties					5 17	1	IN OUTN/A N/O	Prone	er cooking time & ter er reheating procedu	nperatures res for hot holding	-	
5 2	T	IN OUT	Employee	Health vareness; policy present				5 18		IN OUT N/A N/O I	Prope	er cooling time & tem	nperature		100
5 3		IN OUT	Proper use of re	porting, restriction & Exclusion				5 19 5 20	-	IN OUTN/A N/O IN OUT N/A	Prope	er hot holding tempe er cold holding tempe	ratures		
-14		M. OUT. MG	Good Hygieni	c Practices				5 21	T	IN OUTN/A N/O	Prope	er date marking & dis	sposition	-	
5 4 5 5		IN OUT N/O	Proper eating, ta	sting, drinking, or tobacco use m eyes, nose, and mouth				5 22		IN OUTN/A N/O	Time	as a public health co	ontrol: procedures		_
		Prev	venting Contam	ination by Hands	Voli						& rec	ora onsumer Adviso ry	, , , , , , , , , , , , , , , , , , ,		788
5 6 2 7	- 1	IN OUT N/O		properly washed				5 23	T	IN OUT N/A	Consi	ımer advisory provid	ed for raw or		88
		IN OUTN/A N/O		ontact with RTE foods or ate method properly followed								cooked foods			
58		IN OUT	Adequate handw accessible	ashing facilities supplied &				5 24		IN OUT N/A	Paste offere	Susceptible Popul urized foods used; ր d	prohibited foods not		
5 9	—	IN OUT	Approved	Source orm approved source								Chemical			
		IN OUT N/A N/O	Food received a	t proper temperature				25		IN OUT N/A IN OUT	Food	additives: approved substances properly	& properly used		_
5 11		IN OUT	Food in good co	ndition, safe, & unadulterated					'		& use	d			
1 12	1	IN OUTN/A N/O	Required records tags, parasite de	s available: shellstock				los		Confor	manc	e with Approved I	Procedures		
	1	Р	rotection from	Contamination	J. J			27		IN OUT N/A	Comp	liance with variance, ss, & HACCP plan	specialized		3424
2 13		IN OUT N/A	Food separated	& protected	94446	11/14/12	ŀ	Die	1_						_
5 15	+	IN OUT N/A IN OUT	Proper disposition	faces: cleaned & sanitized n of returned, previously				pre	va	lent contributing	oper p factors	ractices or procedu of foodborne illness	res identified as the s or injury. Public Hea	most	
	L			oned, & unsafe food				Inte	erv	entions are contr	rol me	asures to prevent for	oodborne illness or i	njury.	
				GOOD	RI	ΞΤΑ	IL F	'RA	C	TICES					_
М	ark	Good : "X" in box if num	Retail Practices a	re preventative measures to cor	ntro	I the	add	tion	of	pathogens, chem	nicals,	and physical objects	into foods.		200
asussuus		Y III DOX II IIIII	ibered stelli is flot	in compliance Mark "X" in appr	opr	SR	1 XOI	or C	<u>US</u>	and/or R COS=	correc	ted on-site during ins	pection R=repeat vio		_
5 28	ŧΤ	Pasteurized eq	Safe Food a gs used where re								Pro	per Use of Utensi	ls	COS	١
5 29			m approved sourc			+	L.	41		In-use utensils:	proper	ly stored	ed, dried & handled		_
30)	Variance obtain	ed for specialized	l processing			2		_	Single-use & sir	ngle-se	rvice articles: proper	ed, dried & handled lv stored & used	-	
5 31	+	Proper cooling	Food Tempera	ture Control Dequate equipment for		3 (100)	2	44		Gloves used pro	operly				
		temperature co	ntrol			+	2	45	+	Food & non-foo	ensil,	Equipment and Veact surfaces cleanab	ending		3
5 32 5 33			erly cooked for he						L	designed, const	ructed	, & used			
1 34			ng methods used provided & accura			4-1	1	46		Warewashing fa	cilities:	installed, maintaine	d, & used; test strips		
			Food Ident	ification	Ni		l	147		Non-food contac		aces clean Physical Facilities			
1 35			abeled; original co					48		Hot & cold water	r avail	able; adequate press	sure		20
1 36			, & animals not p	l Contamination resent				49 50		Plumbing installe	ed; pro	pper backflow device r properly disposed	S		_
2 37		Contamination pr	revented during foo	od preparation, storage & display		+	2	51	T	Toilet facilities:	properl	y constructed, suppli	ied. & cleaned		_
38 39		Personal clean	iness roperly used & st	ovod				52		Garbage & refus	se pro	perly disposed; facilit	ies maintained		-
40	_	Washing fruits &		M		+	1	53 54	X	Adequate ventile	s insta	lled, maintained, & c lighting; designated	lean		_
				//			L	1	L	Trianquato Tolitate	20011 0	a lighting, designated	areas used		*******
Person in Charge (Signature) X Date: 3-31-09															
				- · V			T		_	Date:	3 *	21-09		·	
			V												
Heal	th	Inspector (Signa	ature) 🛶 0	and was			Fo	بيناا	_1 11	n: VES NO	Torals	anal "-"	Deter		
brank brand								Follow-up: YES NO (c)rcle one) Follow-up Date:							
			`	`											

P*	<u>VII</u>	y of Portia	and Health Ins	spection F	leport	Page _	<u> of _2_</u>			
Á	nent Name	4 000	As Authorized by 22	MRSA § 2496		Date				
		\$ 329				3-31-0	PC			
License/E:		Address TY Aubur	1000		Zip Code 이시(이 3	Telephon	3409			
	Item/Location	Temp	EMPERATURE OBSE Item/Location							
	cool	381		Temp	Item/Lo	cation	Temp			
cool	٠٠ * ١	36,								
<u> </u>	*2.	386	····							
	3	380		•						
- Angles, - 4 - Algoris -	Aleksing places in the Advice Institute of the experience of	en galerististististis tähei etti iles	e de la composition della comp	a otanija katika katala manakirijan			id Varianian romania (se sek			
Item	Violations cited in this re	port must be corrected	VATIONS AND CORRI ed within the time frames belo	ECTIVE ACTION Ow, or as stated in ea	VS ections 8-405 11	and 8 406 44 -4"	о Гот I С			
Number				, as stated in St	20110113 0"4UU, [] :	and 0-400,11 0ft	ie Food Code.			
^k 53	air One Me	o la Kai								
*53	Cloon both	الماد، في الماع								
7.7	woon both	rosmir (M	ens 6-201							
					_					
	PF	D' wienes								
			1. lopes non.	door		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	=			
	1. Dopens noor door 2. Clean in front electrical genels									
			Lan	- erente	x fores					
				en e						
										
					V	* * * *** ** ** ** ***				
	. 20									

			-							
		\bigwedge								
				•			-			
erson in C	harge (Signature) ソ	HK								
	ector (Signature)	10	€°°			ate 3-31-0				
eaim msp	ector (Signature) 🕓	the who			D	ate 3-31-0	PC			