

375 C0010

# City of Portland Health Inspection Report

Establishment Name <i>Ma Bagel</i>		No. of Risk Factor/Intervention Violations		Date <i>3-23-09</i>	
License/Est. ID# <i>8916</i>		Address <i>64 Auburn</i>		Time In	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <i>Ma Bagel Northwest</i>		Time Out	
City/State <i>ATL</i>		Zip Code		Telephone	
Purpose of Inspection <i>ANNUAL</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 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		
<b>Supervision</b>											
5	1	IN OUT			<b>Potentially Hazardous Food Time/Temperature</b>						
PIC present, demonstrates knowledge, and performs duties					5	16	IN OUT N/A <del>N/O</del>			Proper cooking time & temperatures	
<b>Employee Health</b>											
5	2	IN OUT			5	17	IN OUT N/A <del>N/O</del>			Proper reheating procedures for hot holding	
Management awareness; policy present					5	18	IN OUT N/A <del>N/O</del>			Proper cooling time & temperature	
5	3	IN OUT			5	19	IN OUT N/A <del>N/O</del>			Proper hot holding temperatures	
Proper use of reporting, restriction & Exclusion					5	20	<del>IN</del> OUT N/A			Proper cold holding temperatures	
<b>Good Hygienic Practices</b>											
5	4	IN OUT			5	21	IN OUT N/A <del>N/O</del>			Proper date marking & disposition	
Proper eating, tasting, drinking, or tobacco use					5	22	IN OUT N/A <del>N/O</del>			Time as a public health control: procedures & record	
5	5	IN OUT			<b>Consumer Advisory</b>						
No discharge from eyes, nose, and mouth					5	23	IN OUT			Consumer advisory provided for raw or undercooked foods	
<b>Preventing Contamination by Hands</b>											
5	6	IN OUT			<b>Highly Susceptible Populations</b>						
Hands clean & properly washed					5	24	IN OUT			Pasteurized foods used; prohibited foods not offered	
2	7	IN OUT N/A <del>N/O</del>			<b>Chemical</b>						
No bare hand contact with RTE foods or approved alternate method properly followed					5	25	IN OUT			Food additives: approved & properly used	
5	8	IN <del>OUT</del>			5	26	IN OUT			Toxic substances properly identified, stored, & used	
Adequate handwashing facilities supplied & accessible					<b>Conformance with Approved Procedures</b>						
<b>Approved Source</b>											
5	9	IN <del>OUT</del>			5	27	IN OUT			Compliance with variance, specialized process, & HACCP plan	
Food obtained from approved source					<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>						
5	10	IN OUT N/A <del>N/O</del>									
Food received at proper temperature											
5	11	IN <del>OUT</del>									
Food in good condition, safe, & unadulterated											
1	12	IN OUT N/A <del>N/O</del>									
Required records available: shellstock tags, parasite destruction											
<b>Protection from Contamination</b>											
2	13	IN <del>OUT</del> N/A									
Food separated & protected											
2	14	IN <del>OUT</del> N/A									
Food-contact surfaces: cleaned & sanitized											
5	15	IN <del>OUT</del>									
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)

*Ronald Stein*

Date:

*3/23/09*

Health Inspector (Signature)

*Sy Hum*

Follow-up: YES NO (circle one)

Follow-up Date:

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Establishment Name <i>Mu Bajel</i>		As Authorized by 22 MRSA § 2496		Date <i>3-23-09</i>	
License/EST. ID # <i>8916</i>	Address	City/State	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>cooler 1</i>	<i>40</i>	<i>DISMANT 20PM.</i>		<i>Food @</i>	<i>40</i>
<i>2</i>	<i>40</i>				
<i>3</i>	<i>40</i>				
<i>4</i>	<i>20</i>				
<i>5</i>	<i>20</i>				

### 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	Violations
<i>⑤ 8</i>	<i>HANDSINK REQUIRED</i>
<i>① 34</i>	<i>Thermomts REQUIRED IN ALL COOLER</i>
	<i>Get a Soup Food Thermomter</i>

Person in Charge (Signature) <i>Ronald H. Stein</i>	Date <i>3/23/09</i>
Health Inspector (Signature) <i>Sue Sun</i>	Date