

400-D-23

City of Portland Health Inspection Report

Establishment Name

Fallbrook Woods

No. of Risk Factor/Intervention Violations

Date 19 FEB 09

No. of Repeat Risk Factor/Intervention Violations

Time In

Score (optional) 99

Time Out

License/Est. ID#

LEW-TV-PNMI

Address

418 Ray St

City/State

Portland ME

Zip Code

04105

Telephone

878 0788

License Posted

Yes No

Owner Name

Robert Feeney

Purpose of Inspection

Annual

Est. Type

FS full prep (Retail)

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
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 from 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			
<p>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.</p>			

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

Compliance Status		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			
1 40			
Washing fruits & vegetables			

Compliance Status		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 <i>mup head</i>			
1 54			
Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)

Reg Newcomb

Date:

19 FEB 09

Health Inspector (Signature)

Thomas Malley

Follow-up: YES NO (circle one)

Follow-up Date:

City of Portland Health Inspection Report

Establishment Name Fall Brook Woods		As Authorized by 22 MRSA § 2496		Date 19 FEB 09	
License/EST. ID #	Address	City/State	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler	38°F				
Freezer	0°F				
Soup	178°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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.
53	Mop Head lying on floor (dirty)

Person in Charge (Signature) 	Date
Health Inspector (Signature) 	Date 19 FEB 09