

# City of Portland Health Inspection Report

Establishment Name <b>Portland House of Pizza</b>		No. of Risk Factor/Intervention Violations	Date <b>01/25/08</b>
License/Est. ID# <b>8804</b>		No. of Repeat Risk Factor/Intervention Violations	Time In
Address <b>1359 Wash. Ave</b>		Score (optional) <b>99</b>	Time Out
City/State <b>Portland, ME</b>	Zip Code	Telephone	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name	Purpose of Inspection <b>Annual</b>	Risk Category

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

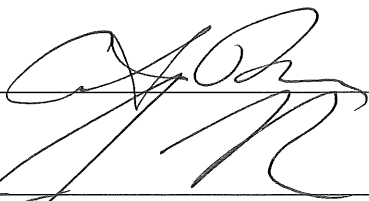
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R  
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

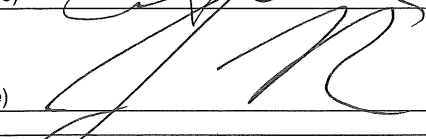
Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>							
51	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			516	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
	PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures		
<b>Employee Health</b>							
52	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			517	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		<input checked="" type="checkbox"/>
	Management awareness; policy present				Proper reheating procedures for hot holding		
53	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			518	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
	Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature		
<b>Good Hygienic Practices</b>							
54	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	N/O		519	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
	Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures		
55	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	N/O		520	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A		
	No discharge from eyes, nose, and mouth				Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>							
56	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	N/O		521	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
	Hands clean & properly washed				Proper date marking & disposition		
27	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O			522	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
	No bare hand contact with RTE foods or approved alternate method properly followed				Time as a public health control: procedures & record		
58	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			<b>Consumer Advisory</b>			
	Adequate handwashing facilities supplied & accessible			523	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A		
<b>Approved Source</b>							
59	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				Consumer advisory provided for raw or undercooked foods		
510	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O			<b>Highly Susceptible Populations</b>			
	Food obtained from approved source			524	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A		
511	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				Pasteurized foods used; prohibited foods not offered		
	Food received at proper temperature			<b>Chemical</b>			
512	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O			525	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A		
	Required records available: shellstock tags, parasite destruction				Food additives: approved & properly used		
<b>Protection from Contamination</b>							
213	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A			526	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		
	Food separated & protected				Toxic substances properly identified, stored, & used		
214	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A			<b>Conformance with Approved Procedures</b>			
	Food-contact surfaces: cleaned & sanitized			527	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A		
515	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				Compliance with variance, specialized process, & HACCP plan		
	Proper disposition of returned, previously served, reconditioned, & unsafe food			<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>			

## 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
528	Pasteurized eggs used where required			241	In-use utensils: properly stored		
529	Water & ice from approved source			242	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>							
531	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>			
533	Approved thawing methods used			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	Thermometers provided & accurate			146	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>							
135	Food properly labeled; original container			147	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
436	Insects, rodents, & animals not present			<b>Physical Facilities</b>			
237	Contamination prevented during food preparation, storage & display			448	Hot & cold water available; adequate pressure		
538	Personal cleanliness			549	Plumbing installed; proper backflow devices		
39	Wiping cloths: properly used & stored			550	Sewage & waste water properly disposed		
140	Washing fruits & vegetables			251	Toilet facilities: properly constructed, supplied, & cleaned		
				252	Garbage & refuse properly disposed; facilities maintained		
				153	Physical facilities installed, maintained, & clean		
				154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)  Date: **01/25/08**

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

# City of Portland Health Inspection Report

Establishment Name Portland House of Pizza As Authorized by 22 MRSA § 2496  
 License/EST. ID # \_\_\_\_\_ Address 1359 Wash. Ave City/State Portland, ME Zip Code \_\_\_\_\_ Telephone \_\_\_\_\_

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>hand sink</u>	<u>146°</u>	<u>Cooler # 2</u>	<u>38°</u>	<u>(105) Meat sauce (Hot)</u>	<u>80°</u>
		<u>Freezer # 2</u>	<u>-5°</u>		

### 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.
<u>39</u>	<u>sponges not used on sanitized food contact surfaces 4101.16</u>
<u>17</u>	<u>Proper reheating procedures for hot holding (105) 3-407.11</u>
<u>*</u>	<u>reg temp @ hand sink to 120° Max when permit is pulled for new dishwasher</u>

Person in Charge (Signature) [Signature] Date 01/25/08  
 Health Inspector (Signature) [Signature] Date 01/25/08