

# City of Portland Health Inspection Report

Establishment Name <i>Rite Aid # 4122</i>		No. of Risk Factor/Intervention Violations		Date <i>3-30-09</i>	
		No. of Repeat Risk Factor/Intervention Violations		Time In <i>10:49</i>	
		Score (optional) <b>95</b>		Time Out <i>11:21</i>	
License/Est. ID# <i>Ag. 2-22649</i>	Address <i>365 Allen Ave</i>	City/State <i>Portland, Me.</i>	Zip Code <i>04102</i>	Telephone <i>797-4351</i>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name	Purpose of Inspection <i>Yearly</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			5 16	IN	OUT	N/A	N/O
PIC present, demonstrates knowledge, and performs duties					Potentially Hazardous Food Time/Temperature				
<b>Employee Health</b>									
5 2	IN	OUT			5 17	IN	OUT	N/A	N/O
Management awareness; policy present					Proper reheating procedures for hot holding				
5 3	IN	OUT			5 18	IN	OUT	N/A	N/O
Proper use of reporting, restriction & Exclusion					Proper cooling time & temperature				
<b>Good Hygienic Practices</b>									
5 4	IN	OUT	N/O		5 19	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Proper hot holding temperatures				
5 5	IN	OUT	N/O		5 20	IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth					Proper cold holding temperatures				
<b>Preventing Contamination by Hands</b>									
5 6	IN	OUT	N/O		5 21	IN	OUT	N/A	N/O
Hands clean & properly washed					Proper date marking & disposition				
2 7	IN	OUT	N/A	N/O	5 22	IN	OUT	N/A	N/O
No bare hand contact with RTE foods or approved alternate method properly followed					Time as a public health control: procedures & record				
5 8	IN	OUT			<b>Consumer Advisory</b>				
Adequate handwashing facilities supplied & accessible					5 23	IN	OUT	N/A	
<b>Approved Source</b>									
5 9	IN	OUT			Consumer advisory provided for raw or undercooked foods				
5 10	IN	OUT	N/A	N/O	<b>Highly Susceptible Populations</b>				
Food obtained from approved source					5 24	IN	OUT	N/A	
5 11	IN	OUT			Pasteurized foods used; prohibited foods not offered				
Food received at proper temperature					<b>Chemical</b>				
5 12	IN	OUT	N/A	N/O	5 25	IN	OUT	N/A	
Food in good condition, safe, & unadulterated					Food additives: approved & properly used				
1 12	IN	OUT	N/A	N/O	5 26	IN	OUT		
Required records available: shellstock tags, parasite destruction					Toxic substances properly identified, stored, & used				
<b>Protection from Contamination</b>									
2 13	IN	OUT	N/A		<b>Conformance with Approved Procedures</b>				
Food separated & protected					5 27	IN	OUT	N/A	
2 14	IN	OUT	N/A		Compliance with variance, specialized process, & HACCP plan				
Food-contact surfaces: cleaned & sanitized					<b>Risk factors</b> 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.				
5 15	IN	OUT							
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	X	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) *C. Hewson*

Date: *3-30-09*

Health Inspector (Signature) *[Signature]*

Follow-up: YES  NO  (circle one)    Follow-up Date:

