

401-A042 401-A027

# City of Portland Health Inspection Report

|  |  |  |  |  |  |
|--|--|--|--|--|--|
| <b>Establishment Name</b><br><i>Rite Aid # 4122</i>  |  | <b>No. of Risk Factor/Intervention Violations</b>        |  | <b>Date</b> <i>10/18/07</i>                    |  |
|  |  | <b>No. of Repeat Risk Factor/Intervention Violations</b> |  | <b>Time In</b>                                 |  |
|  |  | <b>Score (optional)</b> <i>100</i>                       |  | <b>Time Out</b>                                |  |
| <b>License/Est. ID#</b><br><i>Apicalther 1006468</i>   |  | <b>Address</b>   |  | <b>City/State</b><br><i>PSL ME</i>             |  |
| <b>License Posted</b><br><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <i>St. Apical</i> |  | <b>Owner Name</b><br><i>Rite Aid Corp.</i>               |  | <b>Purpose of Inspection</b><br><i>OPENING</i> |  |
|  |  | <b>Zip Code</b>  |  | <b>Telephone</b>                               |  |
|  |  | <b>Est. Type</b>   |  | <b>Risk Category</b>                           |  |

## 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   | IN | OUT |     |     | <b>Potentially Hazardous Food Time/Temperature</b>  |    |     |     |     |   |
| PIC present, demonstrates knowledge, and performs duties                           |    |     |     |     | 516   | IN | OUT | N/A | N/O | Proper cooking time & temperatures                          |
| <b>Employee Health</b>   |    |     |     |     |   |    |     |     |     |   |
| 52   | IN | OUT |     |     | 517   | IN | OUT | N/A | N/O | Proper reheating procedures for hot holding                 |
| Management awareness; policy present   |    |     |     |     | 518   | IN | OUT | N/A | N/O | Proper cooling time & temperature                           |
| 53   | IN | OUT |     |     | 519   | IN | OUT | N/A | N/O | Proper hot holding temperatures                             |
| Proper use of reporting, restriction & Exclusion                                   |    |     |     |     | 520   | IN | OUT | N/A | N/O | Proper cold holding temperatures                            |
| <b>Good Hygienic Practices</b>   |    |     |     |     |   |    |     |     |     |   |
| 54   | IN | OUT | N/O |     | 521   | IN | OUT | N/A | N/O | Proper date marking & disposition                           |
| Proper eating, tasting, drinking, or tobacco use                                   |    |     |     |     | 522   | IN | OUT | N/A | N/O | Time as a public health control: procedures & record        |
| 55   | IN | OUT | N/O |     | <b>Consumer Advisory</b>  |    |     |     |     |   |
| No discharge from eyes, nose, and mouth  |    |     |     |     | 523   | IN | OUT | N/A |     | Consumer advisory provided for raw or undercooked foods     |
| <b>Preventing Contamination by Hands</b>   |    |     |     |     |   |    |     |     |     |   |
| 56   | IN | OUT | N/O |     | <b>Highly Susceptible Populations</b>   |    |     |     |     |   |
| Hands clean & properly washed  |    |     |     |     | 524   | IN | OUT | N/A |     | Pasteurized foods used; prohibited foods not offered        |
| 27   | IN | OUT | N/A | N/O | <b>Chemical</b>   |    |     |     |     |   |
| No bare hand contact with RTE foods or approved alternate method properly followed |    |     |     |     | 525   | IN | OUT | N/A |     | Food additives: approved & properly used                    |
| 58   | IN | OUT |     |     | 526   | IN | OUT |     |     | Toxic substances properly identified, stored, & used        |
| Adequate handwashing facilities supplied & accessible                              |    |     |     |     | <b>Conformance with Approved Procedures</b>   |    |     |     |     |   |
| <b>Approved Source</b>   |    |     |     |     |   |    |     |     |     |   |
| 59   | IN | OUT |     |     | 527   | IN | OUT | N/A |     | 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> |    |     |     |     |   |
| 510  | IN | OUT | N/A | N/O |   |    |     |     |     |   |
| Food received at proper temperature  |    |     |     |     |   |    |     |     |     |   |
| 511  | IN | OUT |     |     |   |    |     |     |     |   |
| Food in good condition, safe, & unadulterated                                      |    |     |     |     |   |    |     |     |     |   |
| 112  | IN | OUT | N/A | N/O |   |    |     |     |     |   |
| Required records available: shellstock tags, parasite destruction                  |    |     |     |     |   |    |     |     |     |   |
| <b>Protection from Contamination</b>   |    |     |     |     |   |    |     |     |     |   |
| 213  | IN | OUT | N/A |     |   |    |     |     |     |   |
| Food separated & protected   |    |     |     |     |   |    |     |     |     |   |
| 214  | IN | OUT | N/A |     |   |    |     |     |     |   |
| Food-contact surfaces: cleaned & sanitized   |    |     |     |     |   |    |     |     |     |   |
| 515  | 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 |
|---|--|---|-----|---|---------------------------------------|--|--|-----|---|
| 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>         |  |   |     |   | 244                                   |  | Gloves used properly   |     |   |
| 531                                     |  | Proper cooling methods used; adequate equipment for temperature control |     |   | <b>Utensil, Equipment and Vending</b> |  |  |     |   |
| 532                                     |  | Plant food properly cooked for hot holding                              |     |   | 245                                   |  | Food & non-food contact surfaces cleanable, properly designed, constructed, & used |     |   |
| 533                                     |  | Approved thawing methods used   |     |   | 146                                   |  | Warewashing facilities: installed, maintained, & used; test strips                 |     |   |
| 134                                     |  | Thermometers provided & accurate  |     |   | 147                                   |  | Non-food contact surfaces clean  |     |   |
| <b>Food Identification</b>              |  |   |     |   | <b>Physical Facilities</b>            |  |  |     |   |
| 135                                     |  | Food properly labeled; original container                               |     |   | 448                                   |  | Hot & cold water available; adequate pressure                                      |     |   |
| <b>Prevention of Food Contamination</b> |  |   |     |   | 549                                   |  | Plumbing installed; proper backflow devices  |     |   |
| 436                                     |  | Insects, rodents, & animals not present                                 |     |   | 550                                   |  | Sewage & waste water properly disposed   |     |   |
| 237                                     |  | Contamination prevented during food preparation, storage & display      |     |   | 251                                   |  | Toilet facilities: properly constructed, supplied, & cleaned                       |     |   |
| 538                                     |  | Personal cleanliness  |     |   | 252                                   |  | Garbage & refuse properly disposed; facilities maintained                          |     |   |
| 139                                     |  | Wiping cloths: properly used & stored                                   |     |   | 153                                   |  | Physical facilities installed, maintained, & clean                                 |     |   |
| 140                                     |  | Washing fruits & vegetables   |     |   | 154                                   |  | Adequate ventilation & lighting; designated areas used                             |     |   |

Person in Charge (Signature) *Doree Jones*

Date: *10-18-07*

Health Inspector (Signature) *Suzanne Amy*

*10/19/07*

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