

401-A-42

# City of Portland Health Inspection Report

Establishment Name <i>Rite Aid # 4122</i>		No. of Risk Factor/Intervention Violations		Date <i>11/7/06</i>	
		No. of Repeat Risk Factor/Intervention Violations		Time In	
License/Est. ID# <i>n/a</i>		Address <i>383 Allen Ave</i>		City/State <i>Portland</i>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <i>Rite Aid of ME</i>		Purpose of Inspection <i>Regular</i>	
		Score (optional) <i>100</i>		Time Out	
		Zip Code		Telephone	
		Est. Type <i>20</i>		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										
		PIC present, demonstrates knowledge, and performs duties									
<b>Employee Health</b>											
5 2	IN OUT										
		Management awareness; policy present									
5 3	IN OUT										
		Proper use of reporting, restriction & Exclusion									
<b>Good Hygienic Practices</b>											
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									
<b>Preventing Contamination by Hands</b>											
5 6	IN OUT	N/O									
		Hands clean & properly washed									
2 7	IN OUT	N/A									
		No bare hand contact with RTE foods or approved alternate method properly followed									
5 8	IN OUT										
		Adequate handwashing facilities supplied & accessible									
<b>Approved Source</b>											
5 9	IN OUT										
		Food obtained from approved source									
5 10	IN OUT	N/A									
		Food received at proper temperature									
5 11	IN OUT										
		Food in good condition, safe, & unadulterated									
1 12	IN OUT	N/A									
		Required records available: shellstock tags, parasite destruction									
<b>Protection from Contamination</b>											
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									
<b>Potentially Hazardous Food Time/Temperature</b>											
5 16	IN OUT	N/A									
		Proper cooking time & temperatures									
5 17	IN OUT	N/A									
		Proper reheating procedures for hot holding									
5 18	IN OUT	N/A									
		Proper cooling time & temperature									
5 19	IN OUT	N/A									
		Proper hot holding temperatures									
5 20	IN OUT	N/A									
		Proper cold holding temperatures									
5 21	IN OUT	N/A									
		Proper date marking & disposition									
5 22	IN OUT	N/A									
		Time as a public health control: procedures & record									
<b>Consumer Advisory</b>											
5 23	IN OUT	N/A									
		Consumer advisory provided for raw or undercooked foods									
<b>Highly Susceptible Populations</b>											
5 24	IN OUT	N/A									
		Pasteurized foods used; prohibited foods not offered									
<b>Chemical</b>											
5 25	IN OUT	N/A									
		Food additives: approved & properly used									
5 26	IN OUT										
		Toxic substances properly identified, stored, & used									
<b>Conformance with Approved Procedures</b>											
5 27	IN OUT	N/A									
		Compliance with variance, specialized process, & HACCP plan									
<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

Compliance Status		COS		R		Compliance Status		COS		R	
<b>Safe Food and Water</b>											
5 28											
		Pasteurized eggs used where required									
5 29											
		Water & ice from approved source									
30											
		Variance obtained for specialized processing									
<b>Food Temperature Control</b>											
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									
<b>Food Identification</b>											
1 35											
		Food properly labeled; original container									
<b>Prevention of Food Contamination</b>											
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									
<b>Proper Use of Utensils</b>											
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									
<b>Utensil, Equipment and Vending</b>											
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									
<b>Physical Facilities</b>											
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									
1 54											
		Adequate ventilation & lighting; designated areas used									

Person in Charge (Signature) <i>[Signature]</i>	Date: <i>11/7/06</i>
Health Inspector (Signature) <i>[Signature]</i>	Follow-up: YES NO (circle one)    Follow-up Date: