

City of Portland Health Inspection Report

Establishment Name <i>Parker's Restaurant</i>	No. of Risk Factor/Intervention Violations	Date <i>6-22-09</i>		
	No. of Repeat Risk Factor/Intervention Violations	Time In <i>12:47</i>		
	Score (optional) <i>99</i>	Time Out <i>1:42</i>		
License/Est. ID# <i>#5501</i>	Address <i>1349 Washington Ave</i>	City/State <i>Portland, Me.</i>	Zip Code <i>04103</i>	Telephone <i>878-3339</i>
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <i>Parker's Rest. Inc.</i>	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
Supervision					
5 1	<input checked="" type="radio"/>		5 16	<input checked="" type="radio"/>	
PIC present, demonstrates knowledge, and performs duties			Potentially Hazardous Food Time/Temperature		
Employee Health					
5 2	<input checked="" type="radio"/>		5 17	<input checked="" type="radio"/>	
Management awareness; policy present			Proper reheating procedures for hot holding		
5 3	<input checked="" type="radio"/>		5 18	<input checked="" type="radio"/>	
Proper use of reporting, restriction & Exclusion			Proper cooling time & temperature		
Good Hygienic Practices					
5 4	<input checked="" type="radio"/>		5 19	<input checked="" type="radio"/>	
Proper eating, tasting, drinking, or tobacco use			Proper hot holding temperatures		
5 5	<input checked="" type="radio"/>		5 20	<input checked="" type="radio"/>	
No discharge from eyes, nose, and mouth			Proper cold holding temperatures		
Preventing Contamination by Hands					
5 6	<input checked="" type="radio"/>		5 21	<input checked="" type="radio"/>	
Hands clean & properly washed			Proper date marking & disposition		
2 7	<input checked="" type="radio"/>		5 22	<input checked="" type="radio"/>	
No bare hand contact with RTE foods or approved alternate method properly followed			Time as a public health control: procedures & record		
5 8	<input checked="" type="radio"/>		Consumer Advisory		
Adequate handwashing facilities supplied & accessible			Consumer advisory provided for raw or undercooked foods		
Approved Source					
Highly Susceptible Populations					
5 9	<input checked="" type="radio"/>		5 24	<input checked="" type="radio"/>	
Food obtained from approved source			Pasteurized foods used; prohibited foods not offered		
5 10	<input checked="" type="radio"/>		Chemical		
Food received at proper temperature			Food additives: approved & properly used		
5 11	<input checked="" type="radio"/>		5 25	<input checked="" type="radio"/>	
Food in good condition, safe, & unadulterated			Toxic substances properly identified, stored, & used		
1 12	<input checked="" type="radio"/>		Conformance with Approved Procedures		
Required records available: shellstock tags, parasite destruction			Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination					
2 13	<input checked="" type="radio"/>		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.		
2 14	<input checked="" type="radio"/>				
5 15	<input checked="" type="radio"/>				

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
Safe Food and Water					
5 28			Proper Use of Utensils		
Pasteurized eggs used where required			In-use utensils: properly stored		
5 29			Utensil, Equipment and Vending		
Water & ice from approved source					
30					
Variance obtained for specialized processing					
Food Temperature Control					
5 31			Physical Facilities		
Proper cooling methods used; adequate equipment for temperature control					
5 32					
Plant food properly cooked for hot holding			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
5 33			Warewashing facilities: installed, maintained, & used; test strips		
1 34	<input checked="" type="radio"/>		Non-food contact surfaces clean		
Food Identification					
1 35			Prevention of Food Contamination		
Food properly labeled; original container					
Insects, rodents, & animals not present					
4 36					
Contamination prevented during food preparation, storage & display					
5 38					
Personal cleanliness					
1 39					
Wiping cloths: properly used & stored					
1 40			Adequate ventilation & lighting; designated areas used		
Washing fruits & vegetables					

Person in Charge (Signature) <i>[Signature]</i>	Date: <i>6-22-09</i>
Health Inspector (Signature) <i>[Signature]</i>	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> (circle one) Follow-up Date:

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Establishment Name <i>Parker's Restaurant</i>		As Authorized by 22 MRSA § 2496		Date <i>6-22-09</i>	
License/EST. ID # <i># 5501</i>	Address <i>1349 Washington Ave, Portland, Me.</i>	City/State <i>Portland, Me.</i>	Zip Code <i>04103</i>	Telephone <i>878-3339</i>	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Bar Area cooler</i>	<i>38°</i>	<i>Dishwasher w chem</i>	<i>140°</i>		
<i>" " upright</i>	<i>37°</i>	<i>Bathrooms</i>	<i>120°</i>		
<i>Kit. over upright</i>	<i>38°</i>				
<i>" " "</i>	<i>37°</i>				
<i>" " "</i>	<i>37°</i>				
<i>Walk-in freezer</i>	<i>38°</i>				
<i>" "</i>	<i>-10°</i>				
<i>" "</i>	<i>20°</i>				

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.
<i>#34</i>	<i>Thermometers in coolers PFD: issues 1. Emergency lights (14 Days)</i>

Person in Charge (Signature) <i>[Signature]</i>	Date <i>6-22-09</i>
Health Inspector (Signature) <i>[Signature]</i>	Date <i>6-22-09</i>