

# City of Portland Health Inspection Report

Establishment Name <i>Parker's Restaurant, Inc.</i>		No. of Risk Factor/Intervention Violations		Date <i>7-29-08</i>	
		No. of Repeat Risk Factor/Intervention Violations		Time In <i>2:11 PM</i>	
		Score (optional)		Time Out <i>3:30 PM</i>	
License/Est. ID#	Address <i>1349 Washington Ave.</i>	City/State <i>Portland, Me.</i>	Zip Code <i>04102</i>	Telephone <i>878-3339</i>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <i>Parker's Rest.</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
<b>Supervision</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT			516	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
<b>Employee Health</b>				<b>Consumer Advisory</b>			
52	<input checked="" type="radio"/> IN <input type="radio"/> OUT			523	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Management awareness; policy present				Consumer advisory provided for raw or undercooked foods			
53	<input checked="" type="radio"/> IN <input type="radio"/> OUT			<b>Highly Susceptible Populations</b>			
Proper use of reporting, restriction & Exclusion				524	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
<b>Good Hygienic Practices</b>				<b>Chemical</b>			
54	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O			525	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Proper eating, tasting, drinking, or tobacco use				Food additives: approved & properly used			
55	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O			526	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
No discharge from eyes, nose, and mouth				Toxic substances properly identified, stored, & used			
<b>Preventing Contamination by Hands</b>				<b>Conformance with Approved Procedures</b>			
56	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O			527	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Hands clean & properly washed				Compliance with variance, specialized process, & HACCP plan			
27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O			<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.			
No bare hand contact with RTE foods or approved alternate method properly followed							
<b>Approved Source</b>							
59	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
Food obtained from approved source							
510	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O						
Food received at proper temperature							
511	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
Food in good condition, safe, & unadulterated							
112	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O						
Required records available: shellstock tags, parasite destruction							
<b>Protection from Contamination</b>							
213	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A						
Food separated & protected							
214	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A						
Food-contact surfaces: cleaned & sanitized							
515	<input checked="" type="radio"/> IN <input type="radio"/> 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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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) <i>[Signature]</i>	Date: <i>July 29, 2008</i>
Health Inspector (Signature) <i>[Signature]</i>	Follow-up: YES <input type="radio"/> <input checked="" type="radio"/> NO (circle one)      Follow-up Date:

