

408 - B023

# City of Portland Health Inspection Report

Establishment Name <b>Donatelli Variety</b>		No. of Risk Factor/Intervention Violations		Date <b>3-13-09</b>	
		No. of Repeat Risk Factor/Intervention Violations		Time In _____	
License/Est. ID# <b>14108</b>		Address <b>1223 WASHINGTON</b>		City/State <b>OR.</b>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <b>VAN RECO INC</b>		Purpose of Inspection <b>Annual</b>	
		Score (optional) <b>(89)</b>		Time Out _____	
		Zip Code		Telephone	
		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>									
51	IN	OUT			516	IN	OUT/N/A	N/O	
PIC present, demonstrates knowledge, and performs duties					Potentially Hazardous Food Time/Temperature				
<b>Employee Health</b>									
52	IN	OUT			517	IN	OUT/N/A	N/O	
Management awareness; policy present					Proper cooking time & temperatures				
53	IN	OUT			518	IN	OUT/N/A	N/O	
Proper use of reporting, restriction & Exclusion					Proper reheating procedures for hot holding				
<b>Good Hygienic Practices</b>									
54	IN	OUT			519	IN	OUT/N/A	N/O	
Proper eating, tasting, drinking, or tobacco use					Proper cooling time & temperature				
55	IN	OUT			520	IN	OUT	N/A	
No discharge from eyes, nose, and mouth					Proper hot holding temperatures				
<b>Preventing Contamination by Hands</b>									
56	IN	OUT			521	IN	OUT/N/A	N/O	
Hands clean & properly washed					Proper cold holding temperatures				
27	IN	OUT/N/A			522	IN	OUT/N/A	N/O	
No bare hand contact with RTE foods or approved alternate method properly followed					Proper date marking & disposition				
58	IN	OUT			Time as a public health control: procedures & record				
Adequate handwashing facilities supplied & accessible									
<b>Approved Source</b>									
59	IN	OUT			<b>Consumer Advisory</b>				
Food obtained from approved source					523	IN	OUT	N/A	
510	IN	OUT/N/A			Consumer advisory provided for raw or undercooked foods				
Food received at proper temperature					<b>Highly Susceptible Populations</b>				
511	IN	OUT			524	IN	OUT	N/A	
Food in good condition, safe, & unadulterated					Pasteurized foods used; prohibited foods not offered				
112	IN	OUT/N/A			<b>Chemical</b>				
Required records available: shellstock tags, parasite destruction					525	IN	OUT	N/A	
<b>Protection from Contamination</b>									
213	IN	OUT			Food additives: approved & properly used				
Food separated & protected					526	IN	OUT	N/A	
214	IN	OUT			Toxic substances properly identified, stored, & used				
Food-contact surfaces: cleaned & sanitized					<b>Conformance with Approved Procedures</b>				
515	IN	OUT			527	IN	OUT	N/A	
Proper disposition of returned, previously served, reconditioned, & unsafe food					Compliance with variance, specialized process, & HACCP plan				

**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.

## 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>									
531		Proper cooling methods used; adequate equipment for temperature control			244		Gloves used properly		
532		Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>				
533		Approved thawing methods used			245		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	X	Thermometers provided & accurate			146	X	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>									
135		Food properly labeled; original container			147		Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>									
436		Insects, rodents, & animals not present			<b>Physical Facilities</b>				
237		Contamination prevented during food preparation, storage & display			448		Hot & cold water available; adequate pressure		
538		Personal cleanliness			549		Plumbing installed; proper backflow devices		
139	X	Wiping cloths: properly used & stored			550		Sewage & waste water properly disposed		
140		Washing fruits & vegetables			251		Toilet facilities: properly constructed, supplied, & cleaned		
					252		Garbage & refuse properly disposed; facilities maintained		
					153	X	Physical facilities installed, maintained, & clean		
					154		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *[Signature]*

Date: **3-13-09**

Health Inspector (Signature) *[Signature]*

874-8707

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

# City of Portland Health Inspection Report

Establishment Name <i>Don Atelethi</i>	As Authorized by 22 MRSA § 2496	Date <i>3-13-09</i> <del>8-22-08 9-15-08</del>
License/EST. ID #	Address <i>1223 Washington Ave</i>	City/State
	Zip Code	Telephone

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	<i>40°</i>			<i>Food</i>	<i>40°</i>
	<i>42°</i>			<i>Food</i>	<i>40°</i>
	<i>42°</i>				
<i>walk in</i>	<i>40°</i>				

### OBSERVATIONS AND CORRECTIVE ACTIONS

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.

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>5</i>	<i>8</i> No paper towel @ hand sink
<i>1</i>	<i>53</i> Clean grease trap area around grill
	<i>53</i> no paper liners allowed on shelving
	<i>53</i> clean area around sink (floor)
<i>2</i>	<i>14</i> 2 Bay system OK However you must Sanitize Dishes <u>SEE HANDOUT</u>
<i>1</i>	<i>46</i> <u>TEST STAPES</u> REQUIRED
<i>1</i>	<i>39</i> NO sponges allowed on dishes / pot or pans
	<i>53</i> Clean the Floors everywhere - remove all grease + materials from all surfaces
<i>1</i>	<i>34</i> MISSING thermometer in milk cooler front
	<i>53</i> Clean underneath all equipment

Person in Charge (Signature) <i>[Signature]</i>	Date <i>3-13-09</i>
Health Inspector (Signature) <i>[Signature]</i>	Date