

City of Portland Health Inspection Report

Establishment Name <i>Donatelli Variety</i>		No. of Risk Factor/Intervention Violations		Date <i>8-23-07</i> Time In _____ Time Out _____
		No. of Repeat Risk Factor/Intervention Violations		
		Score (optional) 99		
License/Est. ID# <i>14108</i>	Address <i>1223 Washington</i>	City/State <i>OR</i>	Zip Code	Telephone
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <i>Bill + Mike McCullum</i>	Purpose of Inspection <i>reg.</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	Description	Compliance Status	COS	R	Description
Supervision							
5 1	IN		PIC present, demonstrates knowledge, and performs duties				
Employee Health							
5 2	IN		Management awareness; policy present				
5 3	IN		Proper use of reporting, restriction & Exclusion				
Good Hygienic Practices							
5 4	IN		Proper eating, tasting, drinking, or tobacco use				
5 5	IN		No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands							
5 6	IN		Hands clean & properly washed				
2 7	IN		No bare hand contact with RTE foods or approved alternate method properly followed				
5 8	IN		Adequate handwashing facilities supplied & accessible				
Approved Source							
5 9	IN		Food obtained from approved source				
5 10	IN		Food received at proper temperature				
5 11	IN		Food in good condition, safe, & unadulterated				
1 12	IN		Required records available: shellstock tags, parasite destruction				
Protection from Contamination							
2 13	IN		Food separated & protected				
2 14	IN		Food-contact surfaces: cleaned & sanitized				
5 15	IN		Proper disposition of returned, previously served, reconditioned, & unsafe food				
Potentially Hazardous Food Time/Temperature							
5 16	IN		Proper cooking time & temperatures				
5 17	IN		Proper reheating procedures for hot holding				
5 18	IN		Proper cooling time & temperature				
5 19	IN		Proper hot holding temperatures				
5 20	IN		Proper cold holding temperatures				
5 21	IN		Proper date marking & disposition				
5 22	IN		Time as a public health control: procedures & record				
Consumer Advisory							
5 23	IN		Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations							
5 24	IN		Pasteurized foods used; prohibited foods not offered				
Chemical							
5 25	IN		Food additives: approved & properly used				
5 26	IN		Toxic substances properly identified, stored, & used				
Conformance with Approved Procedures							
5 27	IN		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

Compliance Status	COS	R	Description	Compliance Status	COS	R	Description
Safe Food and Water							
5 28			Pasteurized eggs used where required				
5 29			Water & ice from approved source				
3 0			Variance obtained for specialized processing				
Food Temperature Control							
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				
Food Identification							
1 35			Food properly labeled; original container				
Prevention of Food Contamination							
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				
Proper Use of Utensils							
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				
Utensil, Equipment and Vending							
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				
Physical Facilities							
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) *Wm. McCullum*

Date:

Health Inspector (Signature) *Suz Ann* *8-23-07*

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

City of Portland Health Inspection Report

Establishment Name <i>Domstelli Variety</i>		As Authorized by 22 MRSA § 2496		Date <i>8-23-07</i>
License/EST. ID #	Address	City/State	Zip Code	Telephone

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Cooler</i>	<i>45</i>				
<i>Cooler</i>	<i>40</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>46</i> X	<i>Get Test Strips to measure sanitation process for utensils + dishes</i>

Person in Charge (Signature) <i>Wm McPall</i>	Date
Health Inspector (Signature) <i>Suzanne</i>	Date <i>8-23-07</i>