

415-8-6 425-A-007

City of Portland Health Inspection Report

Establishment Name Presumpscot School		No. of Risk Factor/Intervention Violations		Date 26 Feb 09	
		No. of Repeat Risk Factor/Intervention Violations		Time In	
License/Est. ID# 5192 / city		Address 503 Presumpscot St		City/State Portland ME	
Zip Code 04102		Telephone 874-8231		Score (optional) 100	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name Portland School Dept		Purpose of Inspection Annual	
Est. Type FS w/ prep		Risk Category		Time Out	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 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	
Supervision					
51	IN	OUT			PIC present, demonstrates knowledge, and performs duties
Employee Health					
52	IN	OUT			Management awareness; policy present
53	IN	OUT			Proper use of reporting, restriction & Exclusion
Good Hygienic Practices					
54	IN	OUT	N/O		Proper eating, tasting, drinking, or tobacco use
55	IN	OUT	N/O		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands					
56	IN	OUT	N/O		Hands clean & properly washed
27	IN	OUT	N/A	N/O	No bare hand contact with RTE foods or approved alternate method properly followed
58	IN	OUT			Adequate handwashing facilities supplied & accessible
Approved Source					
59	IN	OUT			Food obtained from approved source
510	IN	OUT	N/A	N/O	Food received at proper temperature
511	IN	OUT			Food in good condition, safe, & unadulterated
112	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction
Protection from Contamination					
213	IN	OUT	N/A		Food separated & protected
214	IN	OUT	N/A		Food-contact surfaces: cleaned & sanitized
515	IN	OUT			Proper disposition of returned, previously served, reconditioned, & unsafe food

Compliance Status		COS		R	
Potentially Hazardous Food Time/Temperature					
516	IN	OUT	N/A	N/O	Proper cooking time & temperatures
517	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding
518	IN	OUT	N/A	N/O	Proper cooling time & temperature
519	IN	OUT	N/A	N/O	Proper hot holding temperatures
520	IN	OUT	N/A		Proper cold holding temperatures
521	IN	OUT	N/A	N/O	Proper date marking & disposition
522	IN	OUT	N/A	N/O	Time as a public health control: procedures & record
Consumer Advisory					
523	IN	OUT	N/A		Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations					
524	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered
Chemical					
525	IN	OUT	N/A		Food additives: approved & properly used
526	IN	OUT			Toxic substances properly identified, stored, & used
Conformance with Approved Procedures					
527	IN	OUT	N/A		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	
528	Pasteurized eggs used where required				
529	Water & ice from approved source				
30	Variance obtained for specialized processing				
Food Temperature Control					
531	Proper cooling methods used; adequate equipment for temperature control				
532	Plant food properly cooked for hot holding				
533	Approved thawing methods used				
134	Thermometers provided & accurate				
Food Identification					
135	Food properly labeled; original container				
Prevention of Food Contamination					
436	Insects, rodents, & animals not present				
237	Contamination prevented during food preparation, storage & display				
538	Personal cleanliness				
139	Wiping cloths: properly used & stored				
140	Washing fruits & vegetables				

Proper Use of Utensils		COS		R	
241	In-use utensils: properly stored				
242	Utensils, equipment & linens: properly stored, dried & handled				
243	Single-use & single-service articles: properly stored & used				
244	Gloves used properly				
Utensil, Equipment and Vending					
245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
146	Warewashing facilities: installed, maintained, & used; test strips				
147	Non-food contact surfaces clean				
Physical Facilities					
448	Hot & cold water available; adequate pressure				
549	Plumbing installed; proper backflow devices				
550	Sewage & waste water properly disposed				
251	Toilet facilities: properly constructed, supplied, & cleaned				
252	Garbage & refuse properly disposed; facilities maintained				
153	Physical facilities installed, maintained, & clean				
154	Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) 	Date: 26 Feb 09
Health Inspector (Signature) 	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (circle one) Follow-up Date:

