

429-4084

# City of Portland Health Inspection Report

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Establishment Name

Pizza Time

No. of Risk Factor/Intervention Violations

Date 9-8-10

No. of Repeat Risk Factor/Intervention Violations

Time In

Score (optional) 69

Time Out

License/Est. ID#

ST. Lic EXPIRED 12/08

Address

Vancouver St

City/State

Zip Code

Telephone

License Posted

[ ] Yes [ ] No

Owner Name

Wm Mc Donald

Purpose of Inspection

Complaint / Annual

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  
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
<b>Supervision</b>				
5 1	IN OUT	PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>				
5 2	IN OUT	Management awareness; policy present		
5 3	IN OUT	Proper use of reporting, restriction & Exclusion		
<b>Good Hygienic Practices</b>				
5 4	IN <u>OUT</u> N/O	Proper eating, tasting, drinking, or tobacco use		
5 5	IN OUT N/O	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
5 6	IN OUT N/O	Hands clean & properly washed		
2 7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed		
5 8	IN <u>OUT</u>	Adequate handwashing facilities supplied & accessible		
<b>Approved Source</b>				
5 9	IN OUT	Food obtained from approved source		
5 10	IN OUT N/A N/O	Food received at proper temperature		
5 11	IN OUT	Food in good condition, safe, & unadulterated		
1 12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination</b>				
2 13	IN OUT N/A	Food separated & protected		
2 14	IN <u>OUT</u> N/A	Food-contact surfaces: cleaned & sanitized		
5 15	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			COS	R
<b>Potentially Hazardous Food Time/Temperature</b>				
5 16	IN OUT N/A N/O	Proper cooking time & temperatures		
5 17	IN OUT N/A N/O	Proper reheating procedures for hot holding		
5 18	IN OUT N/A N/O	Proper cooling time & temperature		
5 19	IN OUT N/A N/O	Proper hot holding temperatures		
5 20	IN OUT N/A	Proper cold holding temperatures		
5 21	IN <u>OUT</u> N/A N/O	Proper date marking & disposition		
5 22	IN OUT N/A N/O	Time as a public health control: procedures & record		
<b>Consumer Advisory</b>				
5 23	IN OUT <u>N/A</u>	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
5 24	IN OUT <u>N/A</u>	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
5 25	IN OUT <u>N/A</u>	Food additives: approved & properly used		
5 26	IN OUT	Toxic substances properly identified, stored, & used		
<b>Conformance with Approved Procedures</b>				
5 27	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
5 28	Pasteurized eggs used where required			
5 29	Water & ice from approved source			
30	Variance obtained for specialized processing			
<b>Food Temperature Control</b>				
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			
<b>Food Identification</b>				
1 35	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>				
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			COS	R
2 41	<del>X</del> In-use utensils: properly stored			
2 42	Utensils, equipment & linens: properly stored, dried & handled			
2 43	<del>X</del> Single-use & single-service articles: properly stored & used			
2 44	<del>X</del> Gloves used properly			
<b>Utensil, Equipment and Vending</b>				
2 45	<del>X</del> 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			
<b>Physical Facilities</b>				
4 48	Hot & cold water available; adequate pressure			
5 49	Plumbing installed; proper backflow devices			
5 50	Sewage & waste water properly disposed			
5 51	<del>X</del> Toilet facilities: properly constructed, supplied, & cleaned			
2 52	<del>X</del> Garbage & refuse properly disposed; facilities maintained			
1 53	<del>X</del> Physical facilities installed, maintained, & clean			
1 54	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)

Suz Henry

Date:

9-8-10

Health Inspector (Signature)

Follow-up:

YES

NO (circle one)

Follow-up Date:

# City of Portland Health Inspection Report

Establishment Name <b>Pizza Time</b>		As Authorized by 22 MRSA § 2496		Date <b>9-8-10</b>	
License/EST. ID #	Address <b>Venano St</b>	City/State	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	43°				
	40°				

### 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. |
|-------------|--|
| ① 53        | Empty <sup>plastic</sup> <del>plastic</del> <sup>plastic</sup> Bottle stored on site   |
| ② 37        | All <del>plastic</del> <sup>plastic</sup> - must be in air tight container   |
| ② 41        | no <del>plastic</del> <sup>plastic</sup> can be stored on floor  |
| 2 43        | no paper goods can be stored on floor.   |
| 1 53        | orange counter in corner very dirty  |
| 2 45        | chipped + broken counters must be replaced.  |
| ⑤ 4         | used Ash tray on prep table -  |
| ⑤ 8         | No hand sink available   |
| ② 14        | no sanitization process<br>(30 gallon Trash can used to mix pizza sauce)<br>How can this be cleaned  |
| * 4         | Staff EATING on site <del>no</del> no designated place   |
| ⑤ 21        | perishable <sup>hazardous</sup> food must be dated - IE cooked chicken must be cleaned -   |
| 53          | DOUGH ROOM   |
| 53          | Clean the entire operation   |
| ② 51        | Clean Bathroom <span style="float: right;">SMT</span>  |
|             | Clean the Hood <span style="float: right;">professionals clean</span>  |
| ② 52        | Remove UNUSED EQUIPMENT inside & OUT<br>William Mac Donald - 797-5865  |

Person in Charge (Signature) <i>[Signature]</i>	Date <b>9-17-10</b>	10 AM
Health Inspector (Signature) <i>[Signature]</i>	Date <b>9-8-10</b>	