

429-I-7

City of Portland Health Inspection Report

Establishment Name STEVEN Renee's Diner		No. of Risk Factor/Intervention Violations		Date 2/26/09	
License/Est. ID# Could not find state License		Address 500 Washington Ave		City/State Portland ME	
License Posted Yes No (Cm) Yes		Owner Name Steven Renee's Diner		Zip Code 04102	
Telephone 775-2722		Purpose of Inspection Annual		Est. Type F&B/Prep	
Risk Category		Score (optional) (94)		Time In	
				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				
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		

Compliance Status			COS	R
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

			COS	R
Safe Food and Water				
5 28		Pasteurized eggs used where required		
5 29		Water & ice from approved source		
30		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		

			COS	R
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) *Genie Wright* Date: _____

Health Inspector (Signature) *Thomas M. Maloney*

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

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Establishment Name
STEVE + Renee's Diner

As Authorized by 22 MRSA § 2496

Date
26 FEB 09

License/EST. ID #

Address
500 Washington Ave

City/State
Portland

Zip Code
04102

Telephone

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler	38°F				
Freezer	0°F				
potato salad	40°F				

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.

21 items in refrigerator need to be date marked

34 need thermometers in all refrigeration units

Person in Charge (Signature)

Renee Wright

Health Inspector (Signature)

Thomas M. Malloy

Date

Date **26 Feb 09**