

429-6007

# City of Portland Health Inspection Report

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Establishment Name <i>Suzie Snowflakes Edibles</i> <i>DBA / Baked off pastries &amp; treats</i>		No. of Risk Factor/Intervention Violations		Date <i>6-18-10</i>
License/Est. ID#		No. of Repeat Risk Factor/Intervention Violations		Time In
Address <i>R. Veranda</i>		Score (optional)		Time Out
City/State <i>Portland, ME</i>		Zip Code		Telephone
License Posted [ ] Yes [ ] No		Owner Name <i>Suzanne Fobe Ferguson</i>		Purpose of Inspection <i>New Lic #</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  
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable  
 Mark "X" in appropriate box for COS and/or R  
 COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
<b>Supervision</b>									
5	1	IN OUT			Potentially Hazardous Food Time/Temperature				
PIC present, demonstrates knowledge, and performs duties					5	16	IN OUT N/A N/O		
<b>Employee Health</b>									
5	2	IN OUT			Proper cooking time & temperatures				
Management awareness; policy present					5	17	IN OUT N/A N/O		
5	3	IN OUT			Proper reheating procedures for hot holding				
Proper use of reporting, restriction & Exclusion					5	18	IN OUT N/A N/O		
<b>Good Hygienic Practices</b>									
5	4	IN OUT			Proper cooling time & temperature				
Proper eating, tasting, drinking, or tobacco use					5	19	IN OUT N/A N/O		
5	5	IN OUT			Proper hot holding temperatures				
No discharge from eyes, nose, and mouth					5	20	OUT N/A		
<b>Preventing Contamination by Hands</b>									
5	6	IN OUT			Proper cold holding temperatures				
Hands clean & properly washed					5	21	IN OUT N/A N/O		
2	7	IN OUT N/A N/O			Proper date marking & disposition				
No bare hand contact with RTE foods or approved alternate method properly followed					5	22	IN OUT N/A N/O		
5	8	IN OUT			Time as a public health control: procedures & record				
Adequate handwashing facilities supplied & accessible					<b>Consumer Advisory</b>				
<b>Approved Source</b>									
5	9	IN OUT			Consumer advisory provided for raw or undercooked foods				
Food obtained from approved source					<b>Highly Susceptible Populations</b>				
5	10	IN OUT N/A N/O			Pasteurized foods used; prohibited foods not offered				
Food received at proper temperature					<b>Chemical</b>				
5	11	IN OUT			Food additives: approved & properly used				
Food in good condition, safe, & unadulterated					Toxic substances properly identified, stored, & used				
1	12	IN OUT N/A N/O			<b>Conformance with Approved Procedures</b>				
Required records available: shellstock tags, parasite destruction					Compliance with variance, specialized process, & HACCP plan				
<b>Protection from Contamination</b>									
2	13	IN OUT N/A			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.				
Food separated & protected									
2	14	IN OUT N/A							
Food-contact surfaces: cleaned & sanitized									
5	15	IN OUT							
Proper disposition of returned, previously served, reconditioned, & unsafe food									

## 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
5	28	Pasteurized eggs used where required			Utensil, Equipment and Vending				
5	29	Water & ice from approved source			2	41	In-use utensils: properly stored		
	30	Variance obtained for specialized processing			2	42	Utensils, equipment & linens: properly stored, dried & handled		
<b>Food Temperature Control</b>									
5	31	Proper cooling methods used; adequate equipment for temperature control			2	43	Single-use & single-service articles: properly stored & used		
5	32	Plant food properly cooked for hot holding			2	44	Gloves used properly		
5	33	Approved thawing methods used			<b>Physical Facilities</b>				
1	34	Thermometers provided & accurate			4	48	Hot & cold water available; adequate pressure		
<b>Food Identification</b>									
1	35	Food properly labeled; original container			5	49	Plumbing installed; proper backflow devices		
<b>Prevention of Food Contamination</b>									
4	36	Insects, rodents, & animals not present			5	50	Sewage & waste water properly disposed		
2	37	Contamination prevented during food preparation, storage & display			2	51	Toilet facilities: properly constructed, supplied, & cleaned		
5	38	Personal cleanliness			2	52	Toilet facilities: properly constructed, supplied, & cleaned		
1	39	Wiping cloths: properly used & stored			2	53	Garbage & refuse properly disposed; facilities maintained		
1	40	Washing fruits & vegetables			1	54	Physical facilities installed, maintained, & clean		
					1	54	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) \_\_\_\_\_ Date: *6-18-10*

Health Inspector (Signature) *[Signature]* Follow-up: YES  NO  (circle one) Follow-up Date: \_\_\_\_\_

