

442 - A005

City of Portland Health Inspection Report

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Establishment Name <i>Miss Portland's Diner</i>	No. of Risk Factor/Intervention Violations	Date <i>10-08-08</i>
	No. of Repeat Risk Factor/Intervention Violations <i>78</i>	Time In Time Out
License/Est. ID#	Address <i>134 Marginal Way</i>	City/State <i>ME</i>
License Posted [] Yes [<input checked="" type="checkbox"/>] No	Owner Name <i>Tom Manning</i>	Purpose of Inspection <i>New</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
Supervision			
5 1	IN OUT		
PIC present, demonstrates knowledge, and performs duties			
Employee Health			
5 2	IN OUT		
Management awareness; policy present			
5 3	IN OUT		
Proper use of reporting, restriction & Exclusion			
Good Hygienic Practices			
5 4	IN OUT		
Proper eating, tasting, drinking, or tobacco use			
5 5	IN OUT		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
5 6	IN OUT		
Hands clean & properly washed			
2 7	IN OUT/N/A		
No bare hand contact with RTE foods or approved alternate method properly followed			
5 8	IN OUT		
Adequate handwashing facilities supplied & accessible			
Approved Source			
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			
Protection from Contamination			
2 13	IN OUT N/A		
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			

Compliance Status		COS	R
Potentially Hazardous Food Time/Temperature			
5 16	IN OUT/N/A		
Proper cooking time & temperatures			
5 17	IN OUT/N/A		
Proper reheating procedures for hot holding			
5 18	IN OUT N/A		
Proper cooling time & temperature			
5 19	IN OUT/N/A		
Proper hot holding temperatures			
5 20	IN OUT N/A		
Proper cold holding temperatures			
5 21	IN OUT/N/A		
Proper date marking & disposition			
5 22	IN OUT/N/A		
Time as a public health control: procedures & record			
Consumer Advisory			
5 23	IN OUT N/A		
Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations			
5 24	IN OUT		
Pasteurized foods used; prohibited foods not offered			
Chemical			
5 25	IN OUT		
Food additives: approved & properly used			
5 26	IN OUT		
Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures			
5 27	IN OUT		
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		
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		COS	R
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) *Tom Manning* Date: *10-08-08*

Health Inspector (Signature) *Suzanne Hunt* Follow-up: YES NO (circle one) Follow-up Date:

SMH @

