

City of Portland Health Inspection Report

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Establishment Name Casco Bay Line		No. of Risk Factor/Intervention Violations		Date 02/20/09	
License/Est. ID#		Address 56 Commercial		City/State Portland, ME	
License Posted [] Yes [] No		Owner Name		Purpose of Inspection Annual	
		Est. Type		Risk Category	
		Score (optional) 100		Time In	
				Time Out	
				Telephone	

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	Compliance Status		COS	R
Supervision				Potentially Hazardous Food Time/Temperature			
51	IN OUT			516	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
Employee Health				Consumer Advisory			
52	IN OUT			517	IN OUT N/A N/O		
Management awareness; policy present				Proper reheating procedures for hot holding			
53	IN OUT			518	IN OUT N/A N/O		
Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature			
Good Hygienic Practices				Proper hot holding temperatures			
54	IN OUT			519	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cold holding temperatures			
55	IN OUT			520	IN OUT N/A		
No discharge from eyes, nose, and mouth				Proper date marking & disposition			
Preventing Contamination by Hands				Time as a public health control: procedures & record			
56	IN OUT			Highly Susceptible Populations			
Hands clean & properly washed				Pasteurized foods used; prohibited foods not offered			
27	IN OUT N/A			Chemical			
No bare hand contact with RTE foods or approved alternate method properly followed				Food additives: approved & properly used			
58	IN OUT			Toxic substances properly identified, stored, & used			
Adequate handwashing facilities supplied & accessible				Conformance with Approved Procedures			
Approved Source				Compliance with variance, specialized process, & HACCP plan			
59	IN OUT			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 obtained from approved source							
510	IN OUT N/A						
Food received at proper temperature							
511	IN OUT						
Food in good condition, safe, & unadulterated							
112	IN OUT N/A						
Required records available: shellstock tags, parasite destruction							
Protection from Contamination							
213	IN OUT						
Food separated & protected							
214	IN OUT						
Food-contact surfaces: cleaned & sanitized							
515	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
528	Pasteurized eggs used where required			241	In-use utensils: properly stored		
529	Water & ice from approved source			242	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
Food Temperature Control				244	Gloves used properly		
531	Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending			
532	Plant food properly cooked for hot holding			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
533	Approved thawing methods used			146	Warewashing facilities: installed, maintained, & used; test strips		
134	Thermometers provided & accurate			147	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
135	Food properly labeled; original container			448	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				549	Plumbing installed; proper backflow devices		
436	Insects, rodents, & animals not present			550	Sewage & waste water properly disposed		
237	Contamination prevented during food preparation, storage & display			251	Toilet facilities: properly constructed, supplied, & cleaned		
538	Personal cleanliness			252	Garbage & refuse properly disposed; facilities maintained		
139	Wiping cloths: properly used & stored			153	Physical facilities installed, maintained, & clean		
140	Washing fruits & vegetables			154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: **02/20/09**

Health Inspector (Signature)

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

White copy - Inspections Office

Yellow copy - State

Pink copy - Customer

444 A002

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As Authorized by 22 MRSA § 2496

Date 02/20/09

Address

City/State

Zip Code

Telephone

56 Commercial

Portland, ME

Item/Location

Temp

[illegible]

Temp

Item/Location

Temp

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.

X Ice Machine rednet; No food present @ inspection

Person in Charge (Signature)

Health Inspector (Signature)

Date _____

Date 02/20/09