

# State of Maine Health Inspection Report

Establishment Name <b>RIVERSIDE GRILL</b>	<i>As Authorized by 22 MRSA § 2496</i>	No. of Risk Factor/Intervention Violations	<b>0</b>	Date	<b>5/16/2014</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>1:00 PM</b>
		Score (optional)		Time Out	<b>2:00 PM</b>
License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone	
<b>5/6/2015 / 18658</b>	<b>1158 RIVERSIDE ST</b>	<b>PORTLAND</b>	<b>04103-1064</b>	<b>207-541-6590</b>	
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category	
<b>MUN - EATING PLACE - SEATING</b>	<b>LACHANCE, ANITA</b>		<b>Yes</b>	<b>High</b>	

## 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	Compliance Status			COS	R
<b>Supervision</b>									
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>									
2	IN	Management awareness; policy present			17	IN	Proper reheating procedures for hot holding		
3	IN	Proper use of reporting, restriction & exclusion			18	IN	Proper cooling time & temperatures		
<b>Good Hygienic Practices</b>									
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN	Proper hot holding temperatures		
5	IN	No discharging from eyes, nose, and mouth			20	IN	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>									
6	IN	Hands clean & properly washed			21	IN	Proper date marking & disposition		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			22	IN	Time as a public health control: procedures & record		
8	IN	Adequate handwashing facilities supplied & accessible			<b>Consumer Advisory</b>				
<b>Approved Source</b>									
9	IN	Food obtained from approved source			23	IN	Consumer advisory provided for raw or undercooked foods		
10	IN	Food received at proper temperature			<b>Highly Susceptible Populations</b>				
11	IN	Food in good condition, safe, & unadulterated			24	IN	Pasteurized foods used; prohibited foods not offered		
12	IN	Required records available: shellstock tags parasite destruction			<b>Chemical</b>				
<b>Protection from Contamination</b>									
13	IN	Food separated & protected			25	IN	Food additives: approved & properly used		
14	IN	Food-contact surfaces: cleaned and sanitized			26	IN	Toxic substances properly identified, stored & used		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			<b>Conformance with Approved Procedures</b>				
<b>GOOD RETAIL PRACTICES</b>									
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									

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.

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>									
31	IN	Proper cooling methods used; adequate equipment for temperature control			44	IN	Gloves used properly		
32	IN	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>				
33	IN	Approved thawing methods used			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
34	IN	Thermometers provided and accurate			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>									
35	IN	Food properly labeled; original container			47	IN	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>									
36	IN	Insects, rodents, & animals not present			<b>Physical Facilities</b>				
37	IN	Contamination prevented during food preparation, storage & display			48	IN	Hot & cold water available; adequate pressure		
38	IN	Personal cleanliness			49	IN	Plumbing installed; proper backflow devices		
39	IN	Wiping cloths: properly used & stored			50	IN	Sewage & waste water properly disposed		
40	IN	Washing fruits & vegetables			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
<b>Person in Charge (Signature)</b>									
								Date: 5/16/2014	
<b>Health Inspector (Signature)</b>					Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO    Date of Follow-up:				

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<b>License Expiry Date/EST. ID#</b> 5/6/2015 / 18658	<b>Address</b> 1158 RIVERSIDE ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04103-1064	<b>Telephone</b> 207-541-6590	

## Temperature Observations

Location                      Temperature                      Notes

Person in Charge (Signature)

Date: 5/16/2014

Health Inspector (Signature)

X  
TW

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City / State  
PORTLAND ME

Zip Code  
04103-1064

## 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

Person in Charge (Signature)

Date: 5/16/2014

Health Inspector (Signature)

X  
TW

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## Inspection Notes

PRE OPERATIONAL INSPECTION AFTER RENOVATIONS.  
OK TO OPERATE

Person in Charge (Signature)

Date: 5/16/2014

Health Inspector (Signature)

X  
TW