City of Portland Health Inspection Report

Establishment Name	No. of Risk Factor/Intervention Violations	Date
Diamond Food Gas Store	No. of Repeat Risk Factor/Intervention Violations	Time In
	Score (optional)	Time Out

License/Est. ID#	Address	City/State	Zip Code	Telephone
10941	255 Diamond Ave.	Gray/Auburn	04109	
License Posted	**Owner Name**	**Purpose of Inspection**	**Est. Type**	**Risk Category**
[ ] Yes [ ] No Pending		O/C & Rec.	EP	

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 N/O	Proper eating, tasting, drinking, or tobacco use		
5	5	IN OUT N/O	No discharge from eyes, nose, and mouth		
		Preventing Contamination by Hands			
5	6	IN OUT N/O	Hands clean & properly washed		
2	7	IN OUT N/A N/O	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 form 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 N/O	Proper cooking time & temperatures		
5	17	IN OUT N/A N/O	Proper reheating procedures for hot holding		
5	18	IN OUT N/A N/O	Proper cooling time & temperature		
5	19	IN OUT N/A N/O	Proper hot holding temperatures		
5	20	IN OUT N/A	Proper cold holding temperatures	X	
5	21	IN OUT N/A N/O	Proper date marking & disposition		
5	22	IN OUT N/A N/O	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 N/A	Pasteurized foods used; prohibited foods not offered		
		Chemical			
5	25	IN OUT N/A	Food additives: approved & properly used		
5	26	IN OUT	Toxic substances properly identified, stored, & used		
		Conformance with Approved Procedures			
5	27	IN OUT N/A	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	X	Insects, rodents, & animals not present		
2	37	X	Contamination prevented during food preparation, storage & display	X	
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	X	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	X	Non-food contact surfaces clean		
			Physical Facilities		
4	48	X	Hot & cold water available; adequate pressure		
5	49	X	Plumbing installed; proper backflow devices		
5	50		Sewage & waste water properly disposed		
2	51	X	Toilet facilities: properly constructed, supplied, & cleaned		
2	52		Garbage & refuse properly disposed; facilities maintained		
1	53	X	Physical facilities installed, maintained, & clean		
1	54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) [signature] Date: 5/22/12

Health Inspector (Signature) R. Michele Ferraro Follow-up: YES NO (circle one) Follow-up Date: 6/22/12

or 07 about

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City of Portland Health Inspection Report

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Establishment Name	As Authorized by 22 MRSA § 2496	Date
Diamond Cove General Store	5/11	5/22/12

License/EST. ID #	Address	City/State	Zip Code	Telephone
DHHS ~~[illegible]~~	255 Diamond Ave	Great Diamond	04169	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Matt Williams	Cell-318-0146			Carlisle Cutting Board Planers	
mattwdiamondcove@gmail.com					
2 Bay	138°	7.66-300			
CH	41°F				
HW	93-97°F				
Butler R		Sani	100ppm		
HW By itself	106.7°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.

Item Number	
	Failed
53	Ceilings around vents need cleaning
54	Need light shields or shatterproof bulbs flourescent Tubes also
45	Cutting boards need planing or replace
53	Need coved mopboard - Done
Okay 36	Severe rodent infestation. Need Pest Mngmt. corrected
41	Need indiv wrapped stirrers
36	Doors cannot be propped open COS
Note:	Must use 2 Bay in a 3-Bay fashion COS
14	microwave needs better detailing out of service, until done
36	Pest Mngmt Docs needs to be faxed to me - sending via e-mail today
47	Oven hood & shields need more cleaning COS
37	Boxes of coffee & equipment on floor COS
48	Handwash sta needs boost - only comes to 97° & drops to 93° when 2-Bay running
	Also loses pressure by 1/2
	Needs to be min. of 110° maintained 15 secs. regardless of draw
Note	No food prep in 2-Bay ~~[illegible]~~ unless done @ least 1" above flood level rim of sink
20	Lower refrig temp approx. 3-5 degrees COS call in to plumber
47	Freezers need more thorough cuvice cleaning
37	Boxes on on floor COS

Person in Charge (Signature) [signature] Date 5/11/12

Health Inspector (Signature) D Michele Sturgeon Date 5/11/12

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City of Portland Health Inspection Report

Establishment Name	As Authorized by 22 MRSA § 2496	Date 5/22/12
Diamond Cove General Store		

License/EST. ID #	Address	City/State	Zip Code	Telephone
10999	255 Diamond Ave.			

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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.

Item Number	
51	Bathroom door closure needs tightening
51	Bathroom needs covered waste receptacle for female items
49	Need mop sink
	13V / 5C / 2C COS / 3NC COS /
53	Hand wash sta needs cleaning & caulking & signac
8	Cannot issue okay until I receive PM docs. and confirmation of correction to hand wash sta
	Will follow up in approx. 30 days - eliminate as many remaining items as possible prior to
Note:	Need consumer advisory - full paragraph @ bottom of pg 35 w/ an asterisk & any menu items pertaining noted Including any menu boards or sidewalk signs
Note	Maintain any shell stock tags for 90 days

Person in Charge (Signature) [signature] Date 5/22/12

Health Inspector (Signature) D. Michele Sturgeon Date 5/22/12

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