

City of Portland Health Inspection Report

Establishment Name Five Guys Burgers & Fries		No. of Risk Factor/Intervention Violations		Date 1/25/12	
		No. of Repeat Risk Factor/Intervention Violations		Time In _____	
License/Est. ID# 5688		Address 425 Fore St. Unit 1 Portland, ME 04101		Telephone _____	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name _____		Risk Category High	
Purpose of Inspection Compl. & Reg.		Est. Type EP		Score (optional) _____	

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
Supervision							
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT			PIC present, demonstrates knowledge, and performs duties			
Employee Health							
52	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Management awareness; policy present			
53	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Proper use of reporting, restriction & Exclusion			
Good Hygienic Practices							
54	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/O			Proper eating, tasting, drinking, or tobacco use			
55	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/O			No bare hand contact with RTE foods or approved alternate method properly followed			
Preventing Contamination by Hands							
56	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/O			Hands clean & properly washed			
27	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O			No bare hand contact with RTE foods or approved alternate method properly followed			
58	<input checked="" type="radio"/> IN <input type="radio"/> OUT		X	Adequate handwashing facilities supplied & accessible			
Approved Source							
59	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Food obtained from approved source			
510	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O			Food received at proper temperature			
511	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Food in good condition, safe, & unadulterated			
112	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O			Required records available: shellstock tags, parasite destruction			
Protection from Contamination							
213	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			Food separated & protected			
214	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			Food-contact surfaces: cleaned & sanitized			
515	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Proper disposition of returned, previously served, reconditioned, & unsafe food			
Potentially Hazardous Food Time/Temperature							
516	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O			Proper cooking time & temperatures			
517	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O			Proper reheating procedures for hot holding			
518	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O			Proper cooling time & temperature			
519	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O			Proper hot holding temperatures			
520	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			Proper cold holding temperatures			
521	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O			Proper date marking & disposition			
522	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A N/O			Time as a public health control: procedures & record			
Consumer Advisory							
523	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations							
524	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			Pasteurized foods used; prohibited foods not offered			
Chemical							
525	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			Food additives: approved & properly used			
526	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Toxic substances properly identified, stored, & used			X
Conformance with Approved Procedures							
527	<input checked="" type="radio"/> IN <input type="radio"/> 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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
528	Pasteurized eggs used where required			241	<input checked="" type="checkbox"/> 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							
531	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			Utensil, Equipment and Vending			
533	Approved thawing methods used			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	Thermometers provided & accurate			146	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
135	Food properly labeled; original container			147	Non-food contact surfaces clean		
Prevention of Food Contamination							
436	Insects, rodents, & animals not present			Physical Facilities			
237	Contamination prevented during food preparation, storage & display		X	448	Hot & cold water available; adequate pressure		X
538	Personal cleanliness			549	Plumbing installed; proper backflow devices		
139	Wiping cloths: properly-used & stored			550	Sewage & waste water properly disposed		
140	Washing fruits & vegetables			251	Toilet facilities: properly constructed, supplied, & cleaned		
				252	Garbage & refuse properly disposed; facilities maintained		
				153	Physical facilities installed, maintained, & clean		
				154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)	Date: 1/25/12
Health Inspector (Signature)	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> (circle one) Follow-up Date: _____

E-mail for Fax squygsportland@gmail.com
 City of Portland Health Inspection Report

Establishment Name: Five Guys Burgers & Fries As Authorized by 22 MRSA § 2496 Date: 1/25/12

License/EST. ID #: 5688 Address: 425 Fore St. Unit 1 City/State: Portland, ME Zip Code: 04101 Telephone: _____

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tomat	40°	Kay			
Quat	400 ppm	Quat II			
3-Bay	144°				
Tomatoes	38° 380°				
Burger	145°				
Passed					

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 | 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. |
|-------------|---|
| | Complainant Summary
Complainant stated that her son and four friends went out for hamburgers & fries @ this establishment (no information on drinks). Of the five, three developed nausea, vomiting, and diarrhea between late Fri night (1/12) and Saturday (5 ³⁰ -6 pm). All three improved by Sunday (her son's symptoms improved around 3-5 a.m. Sunday). No information at this time regarding condiments/toppings on burgers. |
| 41 | Self-Serve utensils need to be handle side up |
| 26 | Glass Cleaner by paper sugar packets COS |
| 53 | mops need to hang, handle side up to air dry betw use |
| 49 | Cui Gap @ Food prep needs to be about 1/2" higher
Min. of 1" above flood level rim |
| 48 | 3 Bay water faucet handle @ Food prep call in for repair COS |
| 37 | Dish tray on floor COS |
| 8 | Need signage @ kitchen handwash |

7M/2C/1L COS/3 NC COS

Note: Chg. Consumer Advising @ reprinting to exact wording from pg. 35 Food Code, OR state
 "only cooked well done"

Person in Charge (Signature): [Signature] Date: 1/25/12

Health Inspector (Signature): D. Michel Date: 1/25/12