

State of Maine Health Inspection Report

Establishment Name

DUNKIN DONUTS

Date 12/5/2012

License Expiry Date/EST. ID#
9/23/2013 /17890

Address
ONE CITY CENTER STE 1102

City / State
PORTLAND ME

Zip Code
04101

Inspection Notes

Person In Charge (Signature)

Heina Boudon

Date: 12/5/2012

Health Inspector (Signature)

William A. Purn 

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name PORTLAND HIGH SCHOOL		As Authorized by 22 MRSA § 2496		No. of Risk Factor/Intervention/Violations 2	Date 12/5/2012
License Expiry Date/EST. ID# 9/27/2013 / 844		Address 284 CUMBERLAND AVE	City PORTLAND	No. of Repeat Risk Factor / Intervention Violations 0	Time In 10:15 AM
License Type MUN - SCHOOL FEEDING		Owner Name PORTLAND SUPT SCHOOL CO	Purpose of Inspection Regular	Score (optional)	Time Out 11:15 AM
		Zip Code 04101-4989	Telephone 207-874-8250		

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		
1 IN		
PIC present, demonstrates knowledge, and performs duties		
Employee Health		
2 IN		
Management awareness; policy present		
3 IN		
Proper use of reporting, restriction & exclusion		
Good Hygienic Practices		
4 IN		
Proper eating, tasting, drinking, or tobacco use		
5 IN		
No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands		
6 IN		
Hands clean & properly washed		
7 IN		
No bare hand contact with RTE foods or approved alternate method properly followed		
8 OUT		
Adequate handwashing facilities supplied & accessible		
Approved Source		
9 IN		
Food obtained from approved source		
10 IN		
Food received at proper temperature		
11 IN		
Food in good condition, safe, & unadulterated		
12 IN		
Required records available; shellstock tags parasite destruction		
Protection from Contamination		
13 IN		
Food separated & protected		
14 IN		
Food-contact surfaces; cleaned and sanitized		
15 IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food		

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

Compliance Status	COS	R
Safe Food and Water		
28 IN		
Pasteurized eggs used where required		
29 IN		
Water & ice from approved source		
30 IN		
Variance obtained for specialized processing methods		
Food Temperature Control		
31 IN		
Proper cooling methods used; adequate equipment for temperature control		
32 IN		
Plant food properly cooked for hot holding		
33 IN		
Approved thawing methods used		
34 IN		
Thermometers provided and accurate		
Food Identification		
35 IN		
Food properly labeled; original container		
Prevention of Food Contamination		
36 IN		
Insects, rodents, & animals not present		
37 X		
Contamination prevented during food preparation, storage & display		
38 IN		
Personal cleanliness		
39 IN		
Wiping cloths; properly used & stored		
40 IN		
Washing fruits & vegetables		

Compliance Status	COS	R
Proper Use of Utensils		
41 IN		
In-use utensils; properly stored		
42 IN		
Utensils, equipment, & linens; properly stored, dried, & handled		
43 IN		
Single-use & single-service articles; properly stored & used		
44 IN		
Gloves used properly		
Utensils, Equipment and Vending		
45 IN		
Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46 IN		
Warewashing facilities; installed, maintained, & used; test strips		
47 IN		
Non-food contact surfaces clean		
Physical Facilities		
48 IN		
Hot & cold water available; adequate pressure		
49 IN		
Plumbing installed; proper backflow devices		
50 IN		
Sewage & waste water properly disposed		
51 IN		
Toilet facilities; properly constructed, supplied, & cleaned		
52 IN		
Garbage & refuse properly disposed; facilities maintained		
53 IN		
Physical facilities installed, maintained, & clean		
54 IN		
Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature) *Nancy M. Adams* Date: 12/5/2012

Health Inspector (Signature) *Maria A. Bennett*

Follow-up: YES NO Date of Follow-up: _____

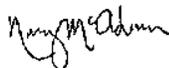
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Temperature Observations

Location	Temperature	Notes
3 Bay HW HH2	122 F	
Roast Beef Deli Meat CH1	45 F	
French Onion Soup HH1	194 F	

Person In Charge (Signature)



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PORTLAND

ME

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04101-4989

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

8: 5-205.11.(A): N: Handwash facility not accessible.

INSPECTOR NOTES: Access to hand wash station by quick grab area blocked by 5 gallon pails.

8: 6-301.14: N: Handwash signage not provided for employee hand wash lavatory.

INSPECTOR NOTES: No sign reminding employees to wash hands by hand wash station in kitchen.

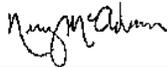
20: 3-501.16.(B): C: Cold Food not maintained at proper temperature.

INSPECTOR NOTES: Deli meat at 45 F

37: 3-306.11: N: Food on display not protected.

INSPECTOR NOTES: No sneeze guard at quick grab area

Person In Charge (Signature)



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Inspection Notes

Certified Food Protection Manager

- Unless directed otherwise, effective January 18, 2012 establishments have to have a Certified Food Protection Manager (CFPM) at each establishment per 10-144 CMR, Chapter 201, Section 2.
- A CFPM must be hired within 90 days of a new establishment opening or when the only CFPM leaves the employment of the establishment.
- For a list of CFPM courses and trainers go to: www.maine.gov/healthinspection/training.htm
- Upon completion of the CFPM course, please fax cover sheet and course certificate to (207) 287-3165. On the cover letter please send to the attention of Carol Gott and include your establishment name and establishment license number. Her phone number is 287-5675. You can also mail a copy, with establishment ID number, to her at 286 Water St, 3rd Floor, 11 State House Station, Augusta, ME 04333-0011.

Violation Correction Time Frame

- Critical Violations should be corrected on site, but, in any event, within 10 days. The licensee must contact the inspector when the critical violation has been addressed. Please send an e-mail to: Scott.L.Davis@Maine.Gov
- Non-critical violations must be corrected no later than 90 calendar days after the inspection. The Department may approve a compliance schedule that extends beyond the time limits if a written schedule of compliance is submitted by the Permit Holder and no health hazard exists or will result from allowing an extended schedule for compliance.
- Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department, which are outlined in Sections 7, 8, and 9 of 10-144 CMR Chapter 201 available at: www.maine.gov/dhhs/eng/el/rules.htm

Additional Inspections Fee

-License fees provide for one licensure inspection and one follow-up inspection per year. When additional inspections are required, the Department is authorized through its rules to charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Documentation Retention

- A copy of the most recent inspection report must be maintained at the establishment and be made available to the public upon request.
- A copy of all CFPM certificates must be maintained at the establishment.
- The establishment's current license must be displayed.

Person in Charge (Signature)

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