

City of Portland Health Inspection Report

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Date 8/16/11

Establishment Name Schutte & Hers		No. of Risk Factor/Intervention Violations		Date	
		No. of Repeat Risk Factor/Intervention Violations		Time In	
		Score (optional)		Time Out	
License/Est. ID# 22308	Address 349 Cumberland Blvd, ME	City/State Portland, ME	Zip Code 04101	Telephone	
License Posted [] Yes [] No Pending	Owner Name	Purpose of Inspection New	Est. Type EP	Risk Category	

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

Person in Charge (Signature) X Mi Date: 8/16/11

Health Inspector (Signature) D. Michele Sturgeon Follow-up: YES NO (circle one) Follow-up Date: _____

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Establishment Name Schutter & Hess		As Authorized by 22 MRSA § 2496		Date 8/16/11	
License/EST. ID # 22308	Address 349 Cumberland Ave. Portland, ME	City/State Portland, ME	Zip Code 04101	Telephone	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
HW	119°	Post City & State food service license & CFPMs Certif. (e-mail exp. date, orig. rec'd.) 24 Seats			

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
39	No sponges COS
51	No food prep in 2-Bay Sink - make direct drain for dishw.
54	Bathroom door needs auto closure device
53	Need lightshields in basement
↓	Need color mopboards throughout Kitchen, prep, dishw. areas Bathroom
34	Need thermometers inside all refrigerators
↓	
	* If any cook to orders done, in future need consumer advisory, as discussed

Use 3-Bay method when needed

Person in Charge (Signature) <i>X [Signature]</i>	Date 8/16/11
Health Inspector (Signature) <i>D. Michele Sturgeon</i>	Date 8/16/11