

City of Portland Health Inspection Report

Establishment Name Through the Woods @ Riverside		No. of Risk Factor/Intervention Violations		Date 1/25/12	
		No. of Repeat Risk Factor/Intervention Violations		Time In _____	
License/Est. ID# 18658		Address 1158 Riverside St		City/State Portland, ME	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name		Zip Code 04103	
		Purpose of Inspection		Telephone	
				Est. Type	
				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				Potentially Hazardous Food Time/Temperature			
5 1	IN OUT			5 16	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
Employee Health				Consumer Advisory			
5 2	IN OUT			5 17	IN OUT N/A N/O		
Management awareness; policy present				Proper reheating procedures for hot holding			
5 3	IN OUT			5 18	IN OUT N/A N/O		
Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature			
Good Hygienic Practices				Highly Susceptible Populations			
5 4	IN OUT	N/O		5 19	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
5 5	IN OUT	N/O		5 20	IN OUT N/A		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands				Chemical			
5 6	IN OUT	N/O		5 21	IN OUT N/A N/O		
Hands clean & properly washed				Proper date marking & disposition			
2 7	IN OUT N/A N/O			5 22	IN OUT N/A N/O		
No bare hand contact with RTE foods or approved alternate method properly followed				Time as a public health control: procedures & record			
5 8	IN OUT			Approved Source			
Adequate handwashing facilities supplied & accessible				Food obtained from approved source			
5 9	IN OUT			5 10	IN OUT N/A N/O		
				Food received at proper temperature			
5 10	IN OUT N/A N/O			5 11	IN OUT		
				Food in good condition, safe, & unadulterated			
5 11	IN OUT			1 12	IN OUT N/A		
				Required records available: shellstock logs, parasite destruction			
1 12	IN OUT N/A			Protection from Contamination			
				Food separated & protected			
2 13	IN OUT	N/A		2 14	IN OUT	N/A	X
				Food-contact surfaces: cleaned & sanitized			
2 14	IN OUT	N/A		5 15	IN OUT		
				Proper disposition of returned, previously served, reconditioned, & unsafe food			
5 15	IN OUT			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
5 28	Pasteurized eggs used where required			2 41	In-use utensils: properly stored		
5 29	Water & ice from approved source			2 42	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			2 43	Single-use & single-service articles: properly stored & used	X	
Food Temperature Control				2 44	Gloves used properly		
5 31	Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending			
5 32	Plant food properly cooked for hot holding			2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
5 33	Approved thawing methods used			1 46	Warewashing facilities: installed, maintained, & used; test strips		
1 34	Thermometers provided & accurate			1 47	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
1 35	Food properly labeled; original container			4 48	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				5 49	Plumbing installed; proper backflow devices	X	
4 36	Insects, rodents, & animals not present			5 50	Sewage & waste water properly disposed		
2 37	Contamination prevented during food preparation, storage & display	X		2 51	Toilet facilities: properly constructed, supplied, & cleaned		
5 38	Personal cleanliness			2 52	Garbage & refuse properly disposed; facilities maintained		
1 39	Wiping cloths: properly used & stored			1 53	Physical facilities installed, maintained, & clean	X	
1 40	Washing fruits & vegetables			1 54	Adequate ventilation & lighting; designated areas used	X	

Person in Charge (Signature) Mary McCarthy Date: 1/25/12

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

