City of Portland Health Inspection Report

Establishment Name	No. of Risk Factor/Intervention Violations		Date
Tu Casa	No. of Repeat Risk Factor/Intervention Violations		Time In
	Score (optional)		Time Out

License/Est. ID#	Address	City/State	Zip Code	Telephone

License Posted [X] Yes [ ] No Post visible to public	Owner Name	Purpose of Inspection	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
		Supervision			
5	1	IN OUT	PIC present, demonstrates knowledge, and performs duties	X	
		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	X	
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	X	
		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	X	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	X	Wiping cloths: properly used & stored	X	
1	40		Washing fruits & vegetables		

				COS	R
			Proper Use of Utensils		
2	41	X	In-use utensils: properly stored	X	
2	42		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		Hot & cold water available; adequate pressure		
5	49		Plumbing installed; proper backflow devices		
5	50		Sewage & waste water properly disposed		
2	51		Toilet facilities: properly constructed, supplied, & cleaned		
2	52		Garbage & refuse properly disposed; facilities maintained		
1	53	X	Physical facilities installed, maintained, & clean		
1	54		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) [signature] Date: 6/7/12

Health Inspector (Signature) D. Michele Sturgeon Follow-up: (YES) NO (circle one) Follow-up Date: 7/7/12 on or about

160°F 71°C

City of Portland Health Inspection Report

Establishment Name	As Authorized by 22 MRSA § 2496	Date
Tu Casa	Need covered mopboard	6/7/12

License/EST. ID#	Address	City/State	Zip Code	Telephone
9897	Washington Ave.	Pld, ME	04101	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chick Strips on ch cooling	70°F	Removing liquor		CFPM Luis A Rodriguez 9025051 5/2/12 - 17	
Tom CH	42				
Salsa	41				
~~Post Food Serv. licenses visible to public~~					
Sani	200+ ppm				
Ref. 1	50°F @ door (all items)			Seats 35/32	

Bleach 1 tsp. bleach, per 1 gal. 75-120° water to be 50-100 ppm (closer to 100)

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	
	Fail
39	No sanitizer buckets @ work stations COS
53	Caulking needed around all immovable equipmt.
47	Shelves sticky, need cleaning
41	Cannot have scoops inside bulk products w/ handle touching products COS
13	Food in non-food bags - transfer to appropriate COS
36	Door to outside of storage room needs "void" @ bottom sealed bags
53	Mops need to hang between use, air drying handle side up
36	Flies present
See below	Refer
46	DW not coming to temp out of service, until corrected COS use 3-Bay sanitizing until COS
37	Clean dish storage - store upside down
35	Pkgd. Desserts need labels - Co. Name, address, contact info & list of ingredients from most predominant to least
26	Sani Toxic - re-trained COS
20	Improper cold hold - discard all items temping COS @ ~~50~~ over 41°F, turned unit down. Check temperatures periodically to find right setting for your establishment
1	PIC knowledge COS 15 V/6 C/5 C COS/3 NC COS/6 Remaining to be completed by 30 day follow up
23	Need Consumer Advisory

or, move them behind counter

Person in Charge (Signature) Luis Rodriguez Date 6/7/12

Health Inspector (Signature) Michele Hunagar Date 6/7/12

White Copy - State • Yellow Copy - Inspector • Pink Copy - Licensee