

Establishment Name CLIFF ISLAND COMMUNITY CENTER	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	12/28/2018
		Non-Critical Violations	0	Time In	8:00 AM
		Certified Food Protection Manager	E	Time Out	8:30 AM

License Expiry Date/EST. ID# /27582	Address 11 SUNSET RD	City CLIFF ISLAND	Zip Code 04101	Telephone 207-874-8231
License Type MUN - EATING - SCHOOL SATEL	Owner Name PORTLAND PUBLIC SCHOOLS	Purpose of Inspection Pre Operational	License Posted No	Risk Category Low

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				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					17	IN	Proper reheating procedures for hot holding		
2	IN	Management awareness; policy present			18	IN	Proper cooling time & temperatures		
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures		
Good Hygienic Practices					20	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharging from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
Preventing Contamination by Hands					Consumer Advisory				
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations				
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
Approved Source					Chemical				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used		
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination					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.				
13	IN	Food separated & protected			GOOD RETAIL PRACTICES				
14	IN	Food-contact surfaces: cleaned and sanitized			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			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	
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
Food Temperature Control					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
32	IN	Plant food properly cooked for hot holding			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	IN	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	IN	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) Date: 12/28/2018

Health Inspector (Signature) Follow-up: YES NO
 TOM WILLIAMS Date of Follow-up:

State of Maine Health Inspection Report

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Temperature Observations

Location Temperature Notes

Person in Charge (Signature)

N/A

Date: 12/28/2018

Health Inspector (Signature)

TOM WILLIAMS

T.W.

State of Maine Health Inspection Report

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CLIFF ISLAND COMMUNITY CENTER

Date 12/28/2018

License Expiry Date/EST. ID#
/27582

Address
11 SUNSET RD

City / State
CLIFF ISLAND ME

Zip Code
04101

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

Person in Charge (Signature)

N/A

Date: 12/28/2018

Health Inspector (Signature)

TOM WILLIAMS

T.W.

State of Maine Health Inspection Report

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04101

Inspection Notes

OK TO ISSUE LICENSE.

THIS IS A SCHOOL THAT RECEIVES PRE-PACKAGED COLD LUNCH PREPARED AT PORTLAND SCHOOL CENTRAL KITCHEN FOR 2 STUDENTS WHO EAT AT THE CLIFF ISLAND COMMUNITY CENTER. NO FOOD PREP ONSITE.

WILL CONDUCT AN ONSITE INSPECTION WHEN SCHOOL RESUMES AFTER THE HOLIDAY BREAK.

Person in Charge (Signature)

N/A

Date: 12/28/2018

Health Inspector (Signature)

T.W.

TOM WILLIAMS