

Establishment Name SULLY'S ROADSIDE DOGS	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	7/3/2019
		Non-Critical Violations	0	Time In	2:30 PM
		Certified Food Protection Manager	E	Time Out	3:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
/ 28288	STATE WIDE MOBILE	PORTLAND	04101	207-318-9594

License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
EATING PLACE - MOBILE	RIZZO, SULLIVAN	Pre Operational	No	Medium

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 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	IN	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	IN	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	IN	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) *Sully Signed Paper Copy* Date: 7/3/2019

Health Inspector (Signature) *Tom Williams*

TOM WILLIAMS

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

State of Maine Health Inspection Report

Establishment Name SULLY'S ROADSIDE DOGS		<i>As Authorized by 22 MRSA § 2496</i>		Date <u>7/3/2019</u>
License Expiry Date/EST. ID# /28288	Address STATE WIDE MOBILE	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-318-9594

Temperature Observations

Location	Temperature	Notes
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HOT WATER	117F	HAND SINK
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Person in Charge (Signature) <i>SULLY SIGNED PAPER COPY.</i>	Date: 7/3/2019
Health Inspector (Signature) TOM WILLIAMS	

State of Maine Health Inspection Report

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SULLY'S ROADSIDE DOGS

Date 7/3/2019

License Expiry Date/EST. ID#
/28288

Address
STATE WIDE MOBILE

City / State
PORTLAND

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)

SULLY SIGNED PAPER COPY.

Date: 7/3/2019

Health Inspector (Signature)

Tom Williams

TOM WILLIAMS

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PORTLAND

ME

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04101

Inspection Notes

PRE-OPERATIONAL INSPECTION OF NEW FOOD TRAILER
OK TO ISSUE LICENSE

Person in Charge (Signature)

SULLY SIGNED PAPER COPY.

Date: 7/3/2019

Health Inspector (Signature)

TOM WILLIAMS

Tom Williams