" Failed " Closed " IHH State of Maine Health Inspection Report Page 1 of 4																
l					No. of Risk Factor/Intervention Groups Out							Date Time I		29/20 0:00 A		
DEEDING HIGH COLLOCK						No. of Repeat Risk Factor/Intervention Groups Out Certified Food Protection Manager					Jut	Y	Time (1:00 A	
License Expiry Date/EST. ID# Address									Zip Code	•	Telepi					
9/27/2015 / 842 370 STEVENS AVE										04103-268	88	207-8	374-826	0		
License Type Owner Name						Purpose of Inspection License Posted Risk					sk Catego	ory				
MUN - EATING - SCHOOL PORTLAND SUPT SCHOOL						CO Regular Yes High				igh						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH										EALTH INTER	VENTIONS	3				
	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											ation					
Compliance Status Compliance Status												cos	R			
Supervision PIC present, demonstrates knowledge, and				Potentially Hazardous Food Time/Temperature 16 IN Proper cooking time & temperatures							Т					
1		IN	performs duties	ates knowledge, and			17		IN	Proper reheating				ling		+
		INI		loyee Health	1		18		IN	Proper cooling	• .					
3		IN IN	Management awarenes Proper use of reporting	ss; policy present g, restriction & exclusion		H	19		IN	Proper hot hold	<u>·</u>					
				jienic Practices			20		IN	Proper cold ho						_
<u>4</u>		IN		drinking, or tobacco use	-	H	21		IN IN	Proper date ma	<u> </u>			os & roc	ord	
5		IN	No discharge from eye Preventing Conta	s, nose, and mouth imination by Hands			22 IN Time as a public health control: procedures & record Consumer Advisory							Ji u		
6		IN	Hands clean & properly	-	Т	П				Consumer advi	-	d for ra	aw or		Т	Т
7		IN.	No bare hand contact v	with RTE foods or approved			23		IN	undercooked fo						
		IN	alternate method prope	erly followed						Highly Susce	•					
8		IN		g facilities supplied & accessible		Щ	24	Pasteurized foods used; prohibited foods not offered								
		IN		red Source	_						Chemical					
9 10			Food obtained from ap			\vdash	25		IN	Food additives:		prope	rly use	d	\top	Т
11		IN IN	Food received at proper Food in good condition	•		H	26		IN	Toxic substanc	es properly id	dentifi	ed, sto	red & use	d	
			Required records avail			H			(Conformance with	Approved Pr	ocedu	res			
12		IN	parasite destruction				27		IN	Compliance wit	th variance, s	pecia	lized pr	ocess,		
			Protection fr	om Contamination			Ш			& HACCP plan						
13		IN	Food separated & prote					Risl	k Factors	are improper prac	tices or proced	dures ic	lentified	as the mo	st	
14		IN	Food-contact surfaces: cleaned and sanitized prevalent contributing factors of foodborne illness or injury. Public Health			h										
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food						/-										
				GOOD R	ET/	IL F	PRA	CTI	ICES							
			Good Retail Practices are	preventative measures to control the	additi	on of	path	oger	ns, chemica	als, and physical obj	ects into foods	S.				
Ма	ırk "	X" in box if n	umbered item is not in con	npliance Mark "X" in appropriate	box	for C	OS a	nd/o	rR C	OS=corrected on-si	te during inspe	ection	R=re	epeat viola	ation	
					cos	R									cos	R
Safe Food and Water										Proper Us	e of Utensils					
	28 IN Pasteurized eggs used where required						41	IN	In-use ute	ensils: properly sto	ored					
29			'& ice from approved source 42 IN Utensils, equipment, & linens: properly stored, dried, & han				& handle	d								
30	IN	variance o	btained for specialized	-			\vdash	\vdash	_	e & single-service	articles: pro	perly s	stored 8	& used		-
Food Temperature Control							44 N Gloves used properly									
31 IN Proper cooling methods used; adequate equipment for temperature control									Food & no	on-food contact su					1	T
32	IN	•	properly cooked for hot	holding	1	H	45	IN		designed, constru		,				
33	IN		thawing methods used				46	IN	Warewas	shing facilities: inst	alled, mainta	ined, a	& used;	test strip	os	
34	IN	Thermome	ters provided and accu	rate			47	IN	Non-food	contact surfaces	clean					
			Food Identificati	ion						-	al Facilities					
35 X Food properly labeled; original container							48	_		d water available;			1		\perp	1
00			Prevention of Food Con				49	IN		installed; proper					\perp	-
36 37			ts, rodents, & animals not present amination prevented during food preparation, storage & display				50 IN Sewage & waste water properly disposed						+			
38	IN	Personal c							+							
39			g cloths: properly used & stored 53 IN Physical facilities installed, maintained, & clean						-	\dagger						
\vdash	No IN Washing fruits & vegetables 54 X Adequate ventilation & lighting; designated areas used															
				Cl in No L	Q -		_								•	
Per	Person in Charge (Signature) Date: 1/29/2015															
		J-\	· - /	- / 1.111ia							1					
Hea	Person in Charge (Signature) Chul Chulchedoughi Follow-up: "YES NO Date of Follow-up:															

	State of	Maine Hea	alth Inspect	ion Repo	ort	Page 2 of 4		
Establishment Name DEERING HIGH SCHOOL			As Authorized by 22 MRSA § 2496					
License Expiry Date/EST. ID# 9/27/2015 / 842	Address 370 STEVENS	AVE	City / State PORTLAND	/ ME	Zip Code 04103-2688	Telephone 207-874-8260		
	Te	emperatur	e Observat	ions				
Location	Temperature			Notes				
YOGURT	40F	REACH IN						
HOT WATER	127F	HAND SINK						
MILK	38F	COOLER						
CHEESE	38F	WALKIN						
SANITIZER	200 PPM							

Person in Charge (Signature)

Church a Milliam

Date: 1/29/2015

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 3 of 4 1/29/2015

Date

Establishment Name

9/27/2015

DEERING HIGH SCHOOL

License Expiry Date/EST. ID# /842

Address 370 STEVENS AVE City / State PORTLAND

Zip Code 04103-2688

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

35: 3-602.11.(A).(B): N: Packaged food not properly labeled.

INSPECTOR NOTES: BAKED GOODS FOR CONSUMER SELF SERVICE NOT LABELED WITH NAME, INGRDIENTS, ALLERGENS, ADDRESS.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: FAN IN PREP AREA NEEDS CLEANING/ DUST ON CEILING IN WALKIN.

Person in Charge (Signature)

Health Inspector (Signature)

Church a Milliam

Date: 1/29/2015

HHE-601(a)Rev.01/07/10

State of Maine Health Inspection Report Page 4 of 4 1/29/2015 Date **Establishment Name DEERING HIGH SCHOOL** License Expiry Date/EST. ID# **Address** City / State Zip Code 9/27/2015 /842 **370 STEVENS AVE PORTLAND** ME 04103-2688

Inspection Notes

**DISHMACHINE IS LEAKING WATER ON FLOOR DUE TO POSSIBLE BAD SEAL ON MOTOR-NEEDS REPAIR. Certified Food Protection Manager: Cheryl McLaughlin 8343635 8/23/2016

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired within 90 days of a new eating establishment opening or when a CFPM leaves employment. For a list of CFPM courses and trainers go to http://www.maine.gov/healthinspection/training.htm

Please provide a copy of this certification(s) to your inspector Tom Williams by emailing to

tw@portlandmaine.gov or faxing to 207-287-3165. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

2013 Maine Food Code Adoption

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy,

http://www.maine.gov/healthinspection. Following are a few of the major changes:

- " No Bare Hand Contact with Ready-To-Eat Food. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- " Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- " Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact the inspector when the critical violation has been addressed at 207-874-8365 or email tw@portlandmaine.gov. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at http://www.maine.gov/healthinspection. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation

"Critical violation" means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection Fee

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Document Retention/Posting

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request

Person in Charge (Signature)	Church a McLaughi	Date: 1/29/2015
Health Inspector (Signature)	Tom William	

Page 4 of 4

HHE-601(a)Rev.01/07/10