

Table with 4 columns: Establishment Name (DEERING HIGH SCHOOL), No. of Risk Factor/Intervention Groups Out (0), Date (1/29/2015), No. of Repeat Risk Factor/Intervention Groups Out (0), Time In (10:00 AM), Certified Food Protection Manager (Y), Time Out (11:00 AM).

Table with 5 columns: License Expiry Date/EST. ID# (9/27/2015 / 842), Address (370 STEVENS AVE), City (PORTLAND), Zip Code (04103-2688), Telephone (207-874-8260), License Type (MUN - EATING - SCHOOL), Owner Name (PORTLAND SUPT SCHOOL CO), Purpose of Inspection (Regular), License Posted (Yes), Risk Category (High).

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.

Table with 4 columns: Compliance Status, COS, R, Description. Rows include Supervision (PIC present, Employee Health), Good Hygienic Practices (Proper eating, No discharge), Preventing Contamination (Hands clean, No bare hand contact), Approved Source (Food obtained from approved source), Protection from Contamination (Food separated, Food-contact surfaces).

Table with 4 columns: Compliance Status, COS, R, Description. Rows include Potentially Hazardous Food Time/Temperature (Proper cooking, reheating, cooling, hot holding, cold holding, date marking), Consumer Advisory (raw or undercooked foods), Highly Susceptible Populations (Pasteurized foods), Chemical (Food additives, Toxic substances), Conformance with Approved Procedures (Compliance with variance).

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.

Table with 4 columns: Compliance Status, COS, R, Description. Rows include Safe Food and Water (Pasteurized eggs, Water & ice), Food Temperature Control (Proper cooling, Plant food cooked), Food Identification (Food properly labeled), Prevention of Food Contamination (Insects, Contamination prevented, Personal cleanliness, Wiping cloths, Washing fruits).

Table with 4 columns: Compliance Status, COS, R, Description. Rows include Proper Use of Utensils (In-use utensils, Utensils, equipment, linens, Single-use articles, Gloves), Utensils, Equipment and Vending (Food & non-food contact surfaces, Warewashing facilities, Non-food contact surfaces), Physical Facilities (Hot & cold water, Plumbing, Sewage & waste water, Toilet facilities, Garbage & refuse, Physical facilities installed, Adequate ventilation).

Person in Charge (Signature) [Handwritten Signature] Date: 1/29/2015. Health Inspector (Signature) [Handwritten Signature] Follow-up: YES [ ] NO [X] Date of Follow-up:

# State of Maine Health Inspection Report

<b>Establishment Name</b> DEERING HIGH SCHOOL		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 1/29/2015
<b>License Expiry Date/EST. ID#</b> 9/27/2015 / 842	<b>Address</b> 370 STEVENS AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04103-2688	<b>Telephone</b> 207-874-8260

## Temperature Observations

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)

Cheryl A. McLaughlin

Date: 1/29/2015

Health Inspector (Signature)

Tom William

# State of Maine Health Inspection Report

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**Establishment Name**

DEERING HIGH SCHOOL

Date 1/29/2015

License Expiry Date/EST. ID#  
9/27/2015 / 842

Address  
370 STEVENS AVE

City / State  
PORTLAND ME

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)



Date: 1/29/2015

Health Inspector (Signature)



# State of Maine Health Inspection Report

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## 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](mailto: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](mailto: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](mailto: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)



Date: 1/29/2015

Health Inspector (Signature)

