### FOOD SAFETY EVALUATION REPORT

**Facility Name:** Leonards Amherst  
**City:** Portland  
**PR ID #:** 193  
**Date of Inspection:** 12/24/19

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#### DEMONSTRATION OF KNOWLEDGE

- **1. Demonstration of knowledge: food safety certification**
  - Exp. Date: 04/01/20

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- **2. Communicable disease; reporting, restrictions & exclusions**
- **3. No discharge from eyes, nose, and mouth**
- **4. Proper eating, tasting, drinking or tobacco use**

#### PREVENTING CONTAMINATION BY HANDS

- **5. Hands clean and properly washed; gloves used properly**
- **6. Adequate handwashing facilities supplied & accessible**

#### TIME AND TEMPERATURE RELATIONSHIPS

- **7. Proper hot and cold holding temperatures**
- **8. Time as a public health control; procedures & records**
- **9. Proper cooling methods**
- **10. Proper cooking time & temperatures**
- **11. Proper reheating procedures for hot holding**

#### PROTECTION FROM CONTAMINATION

- **12. Returned and re-service of food**
- **13. Food in good condition, safe and unadulterated**
- **14. Food contact surfaces: clean and sanitized**

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### FOOD FROM APPROVED SOURCES

- **15. Food obtained from approved source**
- **16. Compliance with shell stock tags, condition, display**
- **17. Compliance with Gulf Oyster Regulations**
- **18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan**
- **19. Consumer advisory provided for raw or undercooked foods**
- **20. Licensed health care facilities/public & private schools; prohibited foods not offered**
- **21. Hot and cold water available**
- **22. Sewage & wastewater properly disposed**
- **23. No rodents, insects, birds, or animals**

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### SUPERVISION & PERSONAL CLEANLINESS

- **24. Person in charge present and performs duties**
- **25. Personal cleanliness and hair restraints**

### GENERAL FOOD SAFETY REQUIREMENTS

- **26. Approved thawing methods used; frozen food**
- **27. Food separated and protected**
- **28. Washing fruits and vegetables**
- **29. Toxic substances properly identified, stored, used**

### FOOD STORAGE/DISPAY SERVICE

- **30. Food storage; food storage containers identified**
- **31. Consumer self-service**
- **32. Food properly labeled & honestly presented**

### EQUIPMENT/UTENSILS/LINENS

- **33. Nonfood contact surfaces clean**
- **34. Warewashing facilities: installed, maintained, used; test strips**
- **35. Equipment/Utensils approved; installed; clean; good repair, capacity**
- **36. Equipment, utensils and linens; storage and use**
- **37. Vending machines**
- **38. Adequate ventilation and lighting; designated areas use**

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**Title:** Stone Manning  
**Received by:** Stein Warkentin

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**Re-inspection Date:**
#7) ADJUST THE VEGETABLE, SALAD AND JUICE REFRIGERATOR TO HOLD FOOD AT 41°F OR BELOW (FOUND AT 44°F)

#38) REPLACE THE MISSING OVERHEAD TUBE LIGHTING COVERS. ENSURE EACH TUBE HAS END CAPS TO SUPPORT THE COVER TUBES.

OR

REPLACE THE ALUMINUM LAMPS WITH PLASTIC LED UNITS (NO COVER TUBES REQUIRED)