

Establishment Name <b>ANANIAS VARIETY</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	<b>4</b>	Date	<b>10/11/2013</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>8:30 AM</b>
		Score (optional)		Time Out	<b>11:00 AM</b>

License Expiry Date/EST. ID# <b>1/23/2014 / 8768</b>	Address <b>1227 CONGRESS ST</b>	City <b>PORTLAND</b>	Zip Code <b>04102-2128</b>	Telephone <b>207-774-8104</b>
License Type <b>MUN - EATING PLACE - SEATING</b>	Owner Name <b>ANANIAS INC</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>High</b>

**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	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					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	OUT	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>					20	OUT	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
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			<b>Highly Susceptible Populations</b>				
8	OUT	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>					<b>Chemical</b>				
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			<b>Conformance with Approved Procedures</b>				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
<b>Protection from Contamination</b>					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							
14	OUT	Food-contact surfaces: cleaned and sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

**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

Safe Food and Water			cos	R	Proper Use of Utensils		cos	R	
28	IN	Pasteurized eggs used where required			41	X	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		
<b>Food Temperature Control</b>					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>				
32	IN	Plant food properly cooked for hot holding			45	X	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		
<b>Food Identification</b>					<b>Physical Facilities</b>				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					49	X	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	X	Contamination prevented during food preparation, storage & display		x	51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	X	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	X	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)	Date: 10/11/2013
Health Inspector (Signature)	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

# State of Maine Health Inspection Report

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License Expiry Date/EST. ID# 1/23/2014 / 8768	Address 1227 CONGRESS ST	City / State PORTLAND / ME	Zip Code 04102-2128	Telephone 207-774-8104

## Temperature Observations

Location	Temperature	Notes
H.W. @HANDWASH SINK	115F	
H.W. @ 3-BAY	138F	
WALKIN	37F	
MEATBALLS/ STEAMTABLE	120F	REHEATING MEATBALLS IN STEAMTABLE AFTER 1 HR. SAUCE WAS 174F. PIC WILL RECORD TEMP AND TIME FOR 3 DAYS & VERIFY THAT FOOD REACHES 165F FOR 15SEC

SANDWICH UNIT	38F	
CUT VEGGIES/ COUNTER	58F	NEED TO PLACE ON ICE AND MAINTAIN <41F OR LABEL WITH TIME AND DISCARD EVERY 4 HRS.
CREAMER/ COUNTER	75F	CREAMER NOT TEMPERATURE CONTROLLED. RECOMMENDED USING COFFEE URN TO STORE. ONLY OUT FOR 2 HRS, LABELED AND WILL DISCARD IN 4HRS.
BREAKFAST SAND/ DISPLAY	147F	
PIZZA/ DISPLAY UNIT	120F	SUGGESTED USING "TIME AS A PUBLIC HEALTH CONTROL". LABEL AND DISCARD IN 4HRS.

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## 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

8: 6-301.14: N: Handwash signage not provided for employee hand wash lavatory.

INSPECTOR NOTES: NEED HANDWASH PROCEDURE AT HAND WASH SINK.

14: 4-701.10: N: Food contact surfaces not sanitized.

INSPECTOR NOTES: SANITIZER BUCKETS NOT IN USE.

19: 3-501.16.(A): C: Hot foods not maintained at proper temperature.

INSPECTOR NOTES: SEE TEMP LOG

20: 3-501.16.(B): C: Cold Food not maintained at proper temperature.

INSPECTOR NOTES: SEE TEMP LOG

37: 3-306.11: N: Food on display not protected.

INSPECTOR NOTES: (COS) PIZZA ON DISPLAY NOT COVERED. PUSH PINS OVER PIZZA PREP.

38: 2-402.11: N: Food Employees not wearing effective hair restraints.

INSPECTOR NOTES: NEED HAIR TIED UP OR COVERED.

39: 3-304.14.(B).(2): N: Wiping cloths improperly stored or used.

INSPECTOR NOTES: CLOTHES MUST BE STORED IN SANITIZER BETWEEN USES.

41: 3-304.12: N: Improper between-use storage of utensils..

INSPECTOR NOTES: CAN OPENER NOT CLEAN/BULK INGREDIENT SCOOP STORED W/ HANDLE IN FOOD.

45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: REPLACE OR RESURFACE CUTTING BOARDS.

49: 5-202.13: C: Air gap required.

INSPECTOR NOTES: NEED INSTALLED ON PREP SINK

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: FLOOR UNDER AND BEHIND EQUIPMENT ONLINE/ ENTIRE STOREROOM AREA/ HOODS/ FAN GAURD IN WALKIN/ DUST CEILING/ EXTERIOR OF ICE MACHINE.

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53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: HANG MOP TO AIR DRY.

54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: NEED LIGHT SHIELD OVER FOOD PREP AREA

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## Inspection Notes

Owner/CFPM: Edward Anania 1/11/12

Violation Correction Time Frame

- 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. Please send an e-mail to [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov) or call Tom Williams at 874-8772.
- Non-critical violations must be corrected no later than 90 calendar days after the inspection. The Department may approve a compliance schedule that extends beyond the time limits if a written schedule of compliance is submitted by the Permit Holder and no health hazard exists or will result from allowing an extended schedule for compliance.

- Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department, which are outlined in Sections 6, 7, 8 and 9 of 10-144 CMR Chapter 201 available at:

[www.maine.gov/dhhs/mecdc/environmental-health/el/index.htm](http://www.maine.gov/dhhs/mecdc/environmental-health/el/index.htm)

C=Critical violation and NC=Noncritical violation

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

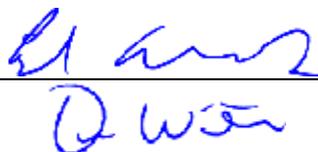
Sec. 11-40. Penalties.

Following the issuance of a failed inspection notice and an order to correct violations, the health inspector will re-inspect the premises at a fee of seventy five dollars (\$75.00); if the follow up inspection results in another failed inspection, the violator will be charged a second re-inspection fee of one hundred fifty dollars (\$150.00). If the third re-inspection results in a failed inspection, the third and each subsequent follow-up re-inspection will result in a three hundred dollar (\$300.00) per re-inspection charge. In addition, upon the third failed re-inspection, the health inspector may order the establishment closed until the establishment yields a passing inspection.

Documentation Retention

- A copy of the most recent inspection report must be maintained at the establishment and be made available to the public upon request.
- A copy of all CFPM certificates must be maintained at the establishment.
- The establishment's current license must be displayed.

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