

Establishment Name ARTEMISIA CAFE	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	1	Date	6/5/2015
		No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	10:45 AM
		Certified Food Protection Manager	Y	Time Out	12:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
5/1/2016 /7864	61 PLEASANT ST	PORTLAND	04101-3951	207-761-0135
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	BRUNS, MARY CELIA	Regular	Yes	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

Compliance Status			cos	R	Compliance Status		cos	R	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					Consumer Advisory				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					Chemical				
4	IN	Proper eating, tasting, drinking, or tobacco use			24	IN	Pasteurized foods used; prohibited foods not offered		
5	IN	No discharge from eyes, nose, and mouth			Conformance with Approved Procedures				
Preventing Contamination by Hands					25	IN	Food additives: approved & properly used		
6	IN	Hands clean & properly washed			26	OUT	Toxic substances properly identified, stored & used		X
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Compliance with variance, specialized process, & HACCP plan				
8	IN	Adequate handwashing facilities supplied & accessible			27	IN	Compliance with variance, specialized process, & HACCP plan		
Approved Source					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.				
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							

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

			cos	R			cos	R	
Safe Food and Water					Proper Use of Utensils				
28	IN	Pasteurized eggs used where required			41	X	In-use utensils: properly stored	X	
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		
Food Temperature Control					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
32	IN	Plant food properly cooked for hot holding			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	X	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	IN	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	IN	Contamination prevented during food preparation, storage & display			51	X	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)	Date: 6/5/2015
Health Inspector (Signature)	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
COLD HOLD #2	38F	SHRIMP
HOT HOLD	137F	SOUP
DISH AREA	124F	FINAL RINSE WATER TEMP., NEEDS TO BE 165F OR HIGHER, WASH DISHES IN 3-BAY SINK UNTIL CORRECTED
COLD HOLD #5	40F	SLICED MELON
COLD HOLD #3	41F	MAYO.
COLD HOLD #4	38F	ROAST BEEF
COLD HOLD #1	37F	HARD BOILED EGGS
KITCHEN	110F	HOT WATER
KITCHEN & SERVICE AREA	200 PPM	QUATS. SANITIZER
WALK-IN COOLER	39F	BEEF

Person in Charge (Signature)

Mary C. Banning

Date: 6/5/2015

Health Inspector (Signature)

Mr. [Signature]

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PORTLAND ME

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04101-3951

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

26: 7-102.11: C: Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.

INSPECTOR NOTES: *COS* UNLABELED CHEMICAL SPRAY BOTTLES FOUND IN KITCHEN AREA, PIC CORRECTED

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

INSPECTOR NOTES: *COS* KNIVES STORED BETWEEN TABLES AND IN SANITIZER SOLUTION, DISCUSSED PROPER UTENSIL STORAGE WITH STAFF

46: 4-603.14: N: Equipment food contact surfaces and utensils are not being effectively washed.

INSPECTOR NOTES: SINGLE RACK HIGH TEMP. DISH MACHINE ONLY 124F, NEEDS TO BE 165F OR HIGHER, USE 3-BAY SINK UNTIL FIXED

51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: NEED TO INSTALL SELF-CLOSERS ON RESTROOM DOORS, DISCUSSED

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Inspection Notes

Certified Food Protection Manager- Mary C. Burns EXP. 2/13/2017

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, Eric Cobb by emailing to ecobb@portlandmaine.gov or faxing to 207-874-8913. 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- 756-8016 or email ecobb@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.

Certified Food Protection Manager

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: 6/5/2015

Health Inspector (Signature)

