

Establishment Name <b>BOGUSHAS RESTAURANT &amp; DELI</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	<b>8</b>	Date	<b>12/23/2013</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>9:30 AM</b>
		Score (optional)		Time Out	<b>2:00 PM</b>

License Expiry Date/EST. ID# <b>11/20/2012 / 7920</b>	Address <b>825 STEVENS AVE</b>	City <b>PORTLAND</b>	Zip Code <b>04103-2626</b>	Telephone <b>207-878-9618</b>
License Type <b>MUN - EATING PLACE - SEATING</b>	Owner Name <b>Bogumila Pawlaczyk</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>No</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  
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable  
 Mark "X" in appropriate box for COS and/or R  
 COS=corrected on-site during inspection R=repeat violation

Compliance Status			cos	R
<b>Supervision</b>				
1	OUT	PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
<b>Good Hygienic Practices</b>				
4	OUT	Proper eating, tasting, drinking, or tobacco use	X	
5	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
6	OUT	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	OUT	Adequate handwashing facilities supplied & accessible	X	
<b>Approved Source</b>				
9	OUT	Food obtained from approved source	X	
10	IN	Food received at proper temperature		
11	IN	Food in good condition, safe, & unadulterated		
12	IN	Required records available: shellstock tags parasite destruction		
<b>Protection from Contamination</b>				
13	IN	Food separated & protected		
14	OUT	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			cos	R
<b>Potentially Hazardous Food Time/Temperature</b>				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	OUT	Proper cold holding temperatures		X
21	IN	Proper date marking & disposition		
22	OUT	Time as a public health control: procedures & record		
<b>Consumer Advisory</b>				
23	IN	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>				
27	IN	Compliance with variance, specialized process, & HACCP plan		

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

			cos	R
<b>Safe Food and Water</b>				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	IN	Thermometers provided and accurate		
<b>Food Identification</b>				
35	X	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
36	IN	Insects, rodents, & animals not present		
37	X	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			cos	R
<b>Proper Use of Utensils</b>				
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
48	IN	Hot & cold water available; adequate pressure		
49	IN	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	IN	Physical facilities installed, maintained, & clean		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *Bogumila Pawlaczyk* Date: 12/23/2013  
 Health Inspector (Signature) *TW*  
 Follow-up:  YES  NO Date of Follow-up: 1/6/2014

# State of Maine Health Inspection Report

<b>Establishment Name</b> BOGUSHAS RESTAURANT & DELI		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 12/23/2013
<b>License Expiry Date/EST. ID#</b> 11/20/2012 / 7920	<b>Address</b> 825 STEVENS AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04103-2626	<b>Telephone</b> 207-878-9618

## Temperature Observations

Location	Temperature	Notes
PEPSI COOLER	41F	
H.W. @HANDWASH	118F	NEED SOAP AND PAPER TOWELS AT HANDWASH SINK.
SOUP/ TABLE	56F	RENDERED INEDIBLE AND DISCARDED. LEFT OUT FROM NIGHT BEFORE.
SAUSAGE/ DELI CASE	38F	
COMMERCIAL SAUSAGE	48F	SAUSAGE IN BASEMENT NOT PROPERLY REFRIGERATED. COMMERCIALY PROCESSED USDA "KEEP REFRIGERATED".
CABBAGE/ CONTAINER	53F	NOT PROPERLY COOLED. STILL 53F IN CENTER FROM NIGHT BEFORE.
COOKED RICE/ TABLE	58F	RENDERED INEDIBLE AND DISCARDED. LEFT OUT FROM NIGHT BEFORE.
COOKED CABBAGE/ TABLE	58F	RENDERED INEDIBLE AND DISCARDED. LEFT OUT FROM NIGHT BEFORE.

<b>Person in Charge (Signature)</b>	<i>Bogushas Anthony</i>	<b>Date:</b> 12/23/2013
<b>Health Inspector (Signature)</b>	<i>TW</i>	

# State of Maine Health Inspection Report

Page 3 of 4

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BOGUSHAS RESTAURANT & DELI

Date 12/23/2013

License Expiry Date/EST. ID#  
11/20/2012 /7920

Address  
825 STEVENS AVE

City / State  
PORTLAND ME

Zip Code  
04103-2626

## 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

1: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: NEED CERTIFICATE WITHIN 90 DAYS. PLEASE SEND COPY TO CAROL GOTT IN AUGUSTA.

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: \*\*COS\*\* CIGARETTE BUTT ON MICROWAVE OVEN.

6: 2-301.11: C: Food employees with dirty hands / exposed portions of their arms.

INSPECTOR NOTES: HANDS NOT WASHED BETWEEN TASK. TOUCHING RTE FOOD WITHOUT HANDWASHING.

8: 6-301.12: N: Sanitary towels / hand drying device not provided for handwash lavatory.

INSPECTOR NOTES: \*\*COS\*\* NEED SOAP, TOWELS. HANDWASH SINK BLOCKED UPON ARRIVAL.

9: 3-201.11.(B): C: Food prepared in a private home is being used or offered for human consumption.

INSPECTOR NOTES: \*\*COS\*\* SMOKED SAUSAGE FROM UNAPPROVED SOURCE/ UNLICENSED KITCHEN.

14: 4-602.11.(A): C: Food contact surfaces are not cleaned between uses.

INSPECTOR NOTES: \*\*COS\*\*FOOD PLACED ON CARDBOARD/ SLICER STORED DIRTY/ NO SANITIZER PRESENT/ FOOD IN CONTACT WITH SHELVING IN REFRIGERATOR/

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

INSPECTOR NOTES: \*\*COS\*\*SEE TEMP LOG.

22: 3-501.19.(A): C: Food held with time as the only control was not properly marked, was not properly discarded.

INSPECTOR NOTES: \*\*COS\*\* SMOKED SAUSAGE AIR DRYING AT ROOM TEMP FOR UNSPECIFIED AMOUNT OF TIME.

35: 3-302.12: N: Food/ingredients containers not properly labeled.

INSPECTOR NOTES: PICKLES NOT LABELED, BAKED GOODS NOT LABELED.

37: 3-305.11.(A).(B): N: Food not protected from contamination during storage.

INSPECTOR NOTES: RAW PORK AND BEEF STORED OVER VEGATABLES IN COOLER, LEAKING BLOOD ONTO FOOD BELOW.

Person in Charge (Signature)

Date: 12/23/2013

Health Inspector (Signature)

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Page 4 of 4

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## Inspection Notes

### Certified Food Protection Manager

- Unless directed otherwise, effective January 18, 2012 establishments have to have a Certified Food Protection Manager (CFPM) at each establishment as required by 10-144 CMR, Chapter 201, Section 2.

- A CFPM must be hired within 90 days of a new establishment opening or when the only CFPM leaves the employment of the establishment.

-For a list of CFPM classes in Portland and signup sheet email: [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov).

- For a list of CFPM courses and trainers got to: [www.maine.gov/healthinspection/training.htm](http://www.maine.gov/healthinspection/training.htm)

- Upon completion of the CFPM course, please fax cover sheet and course certificate to (207) 287-3165. On the cover letter please send to the attention of Carol Gott and include your establishment name and establishment license number. Her Phone number is 287-5675. You can also mail a copy, with establishment ID number, to her at 286 Water St, 3rd Floor, 11 State House Station, Augusta, ME 04333-0011.

### 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.

### Tips & Reminders

[www.portlandmaine.gov/hhs/foodserviceinspections.asp](http://www.portlandmaine.gov/hhs/foodserviceinspections.asp)?

Person in Charge (Signature)

Date: 12/23/2013

Health Inspector (Signature)