

State of Maine Health Inspection Report

| | | | | | |
|---|---------------------------------|---|----------|----------|------------------|
| Establishment Name BULL FEENEYS | As Authorized by 22 MRSA § 2496 | No. of Risk Factor/Intervention/ Violations | 3 | Date | 2/28/2014 |
| | | No. of Repeat Risk factor / Intervention Violations | 2 | Time In | 10:00 AM |
| | | Score (optional) | | Time Out | 12:00 PM |

| | | | | |
|---|--|---|-------------------------------|----------------------------------|
| License Expiry Date/EST. ID# 11/30/2014 / 919 | Address 375 FORE ST | City PORTLAND | Zip Code 04101-5010 | Telephone 207-773-7210 |
| License Type MUN - EATING PLACE - SEATING | Owner Name HAND AND FOOT LLC | 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
 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 | 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 | | | | | 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 | IN | Proper hot holding temperatures | |
| Good Hygienic Practices | | | | | 20 | IN | 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 | OUT | Time as a public health control: procedures & record | x x |
| Preventing Contamination by Hands | | | | | Consumer Advisory | | | |
| 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 | | | Highly Susceptible Populations | | | |
| 8 | OUT | Adequate handwashing facilities supplied & accessible | x | | 24 | IN | Pasteurized foods used; prohibited foods not offered | |
| Approved Source | | | | | Chemical | | | |
| 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 | | | Conformance with Approved Procedures | | | |
| 12 | IN | Required records available: shellstock tags parasite destruction | | | 27 | IN | Compliance with variance, specialized process, & HACCP plan | |
| Protection from Contamination | | | | | 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 | | x | | | | |
| 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 | IN | 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 | |
| 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 | X | 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 | IN | Toilet facilities: properly constructed, supplied, & cleaned | |
| 38 | IN | Personal cleanliness | | | 52 | IN | Garbage & refuse properly disposed; facilities maintained | |
| 39 | X | Wiping cloths: properly used & stored | | x | 53 | X | Physical facilities installed, maintained, & clean | x |
| 40 | IN | Washing fruits & vegetables | | | 54 | X | Adequate ventilation & lighting; designated areas used | x |

Person in Charge (Signature)

Tom Williams

Date: 2/28/2014

Health Inspector (Signature)

Follow-up: YES NO Date of Follow-up:

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| License Expiry Date/EST. ID# 11/30/2014 /919 | Address 375 FORE ST | City / State PORTLAND / ME | Zip Code 04101-5010 | Telephone 207-773-7210 |

Temperature Observations

| Location | Temperature | Notes |
|------------------------|-------------|------------------|
| DELI MEAT/ SAND UNIT 2 | 38F | |
| PRODUCE COOLER | 38F | |
| REACH IN/ LINE | 38F | |
| SAUSAGE/ WALKIN | 39F | |
| SOUP/ HOT HOLDING | 145F | |
| DISHMACHINE/ HIGH TEMP | 184F | |
| H.W. @HANDWASH | 130F | |
| DRESSING/ SAND UNIT 1 | 40F | |
| SANITIZER/ QAUT | 300 PPM | ECOLAB DISPENSER |

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BULL FEENEYS

Date 2/28/2014

License Expiry Date/EST. ID#
11/30/2014 /919

Address
375 FORE ST

City / State
PORTLAND ME

Zip Code
04101-5010

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: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: (COS) SIGN, SOAP, TOWELS AT UPSTAIRS H.W. SINK.

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: (REPEAT) FRY PUNCH (MOUNT SO IT CAN BE SENT THROUGH DISH), CAN OPENER, FOOD PANS (ALL LABELS NEED TO BE SCRUBBED OFF/ USE DISOLVABLE LABELS).

22: 3-501.19.(A): C: No written procedures maintained or available at the facility for food to be held with time as the only control.

INSPECTOR NOTES: (COS/REPEAT) BACON HELD AT ROOM TEMP NOT LABELED WITH DISCARD TIME. WILL STORE IN COOLER/ GARLIC OIL, ROUX, MUST BE STORED IN REFRIGERATOR.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: (COS) NO SANITIZER BUCKETS IN USE, CLOTHS ON COUNTER. CORRECTED.

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

INSPECTOR NOTES: CUTTING BOARDS IN NEED OF REPLACING OR RESURFACING.

46: 4-501.14: N: Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.

INSPECTOR NOTES: 3-BAY SINK NEEDS CLEANING.

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: (REPEAT) PRODUCE WALKIN NEEDS TILES REPAIRED/ HOLES IN WALL BY 3-BAY. NOTE: NEW WALLS AND FLOOR INSTALLED IN HALLWAY AREA BY WALKINS.

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

INSPECTOR NOTES: NEED SHEILDS ON LINE.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: (REPEAT) HOOD BAFFLES IN NEED OF CLEANING/ PIPE OVER LINE ALSO GREASY.

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Date 2/28/2014

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11/30/2014 /919

Address
375 FORE ST

City / State
PORTLAND ME

Zip Code
04101-5010

Inspection Notes

Certified Food Protection Manager: Owner Doug Fuss 11/16/09 PIC: Rick Dasillva

- 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 courses and trainers go to: 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 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

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.

Person in Charge (Signature)



Date: 2/28/2014

Health Inspector (Signature)

