

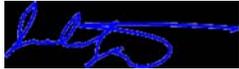
State of Maine Health Inspection Report

| | | | | |
|---|---------------------------|---------------------------------|------------------------|---------------------------|
| Establishment Name BINTLIFF'S AMERICAN CAFE | | As Authorized by 22 MRSA § 2496 | | Date <u>5/10/2013</u> |
| License Expiry Date/EST. ID# 12/26/2013 /6491 | Address 98 PORTLAND ST | City / State PORTLAND / ME | Zip Code 04101-2829 | Telephone 207-774-0005 |

Temperature Observations

| Location | Temperature | Notes |
|------------------------|-------------|--|
| CH station 1 - Tomato | 50 F | Lid up |
| HW 1 | 115 F | |
| CH station 2 - Sausage | 55 F | Lid up. Undetermined length of time. Thrown out. |

Person in Charge (Signature)



Date: 5/10/2013

Health Inspector (Signature)



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Establishment Name

BINTLIFF'S AMERICAN CAFE

Date **5/10/2013**

License Expiry Date/EST. ID#
12/26/2013 / 6491

Address
98 PORTLAND ST

City / State
PORTLAND ME

Zip Code
04101-2829

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

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

INSPECTOR NOTES: Lid up on cold hold unit and sausage at 55F. Thrown out.

34: 4-204.112.(A): N: Temperature measuring device not properly located.

INSPECTOR NOTES: Cold hold units.

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

INSPECTOR NOTES: On the floor and on counter left out of sanitizer.

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

INSPECTOR NOTES: Women's room

51: 6-501.19: N: Toilet room door is not closed.

INSPECTOR NOTES: Women's room

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

INSPECTOR NOTES:

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: Broken floor and shelf tiles on main floor. Walk in cooler wall. Ceiling tile is sagging upstairs. Fence upstairs has come off deck. Broken ceiling tiles in basement. There is a hole in the basement wall to the outside. Daylight clearly visible.

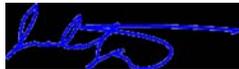
53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: Nonfood contact surfaces need cleaning, Heavy and large area of mold build up on wall behind dishwashing station

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

INSPECTOR NOTES: in basement

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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 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 mar@portlandmaine.gov or call Michael Russell at 756-8008.
- 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.

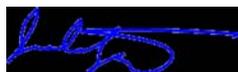
Sec. 11-40. Penalties.

Following the issuance of a failed inspection notice and an order to correct violations, the health inspector will reinspect the premises at a fee of seventy five dollars (\$75.00); if the followup 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 reinspection results in a failed inspection, the third and each subsequent follow-up reinspection will result in a three hundred dollar (\$300.00) per reinspection charge. In addition, upon the third failed reinspection, 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: 5/10/2013

Health Inspector (Signature)

