

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name BLACK TIE CATERING INC		As Authorized by 22 MRSA § 2496		No. of Risk Factor/Intervention Violations 4	Date 7/25/2013
License Expiry Date/EST. ID# 5/15/2013 / 1954		Address 156 STATE ST	City PORTLAND	Zip Code 04101-3703	Time In 10:00 AM
License Type MUN - CATERING ESTABLISHME		Owner Name BLACK TIE INC	Purpose of Inspection Regular	License Posted Yes	Time Out 12:30 PM
		Score (optional)		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			16	IN		
Employee Health				17	IN		
2	IN			18	IN		
3	IN			19	IN		
Good Hygienic Practices				20	OUT		
4	OUT		X	21	IN		
5	IN			22	IN		
Preventing Contamination by Hands				Consumer Advisory			
6	IN			23	OUT		
7	IN			Highly Susceptible Populations			
8	IN			24	IN		
Approved Source				Chemical			
9	IN			25	IN		
10	IN			26	OUT		X
11	IN			Conformance with Approved Procedures			
12	IN			27	IN		
Protection from Contamination				<div style="border: 1px solid black; padding: 5px;"> 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. </div>			
13	IN						
14	IN						
15	IN						

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

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
28	IN			41	X		X
29	IN			42	IN		
30	IN			43	IN		
Food Temperature Control				44	IN		
31	IN			Utensils, Equipment and Vending			
32	IN			45	IN		
33	IN			46	IN		
34	IN			47	IN		
Food Identification				Physical Facilities			
35	X			48	IN		
Prevention of Food Contamination				49	X		X
36	IN			50	IN		
37	IN			51	IN		
38	X			52	IN		
39	X		X	53	X		
40	IN			54	X		

Person In Charge (Signature)

Date: 7/25/2013

Health Inspector (Signature)

[Handwritten Signature]
D. Michele Sturgeon

Follow-up: YES NO

Date of Follow-up: 8/6/2013

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License Expiry Date/EST. ID# 5/15/2013 /954	Address 156 STATE ST	City / State PORTLAND / ME	Zip Code 04101-3703	Telephone 207-761-6665

Temperature Observations

Location	Temperature	Notes
BEAN/KALE SOUP HH2	160F	
BISQUE HH1	178F	
KITCHEN HW	112F	
CHICK SAL	41-47F	
HAM/TURKEY	43-55F	DO NOT PILE MORE THAN ONE LAYER HIGH, SAME AS ABOVE
FRONT PREP HW	115F	
CUT RED PEPPERS CH1	54-56F	SAME AS DELI1
SANI / BLEACH	200+ PPM	EXPLAINED & RECIPE IN NOTES
SLAW DELI1	43F	
UNDER CH1	40F	TURN UNIT DOWN BY APPROX 5 DEGREES AND ENCOURAGE CLOSING OF TOP OF UNIT, BETWEEN USES TO MAINTAIN 41F OR BELOW
SANI / QUAT	6-800 PPM	SHOULD BE 200 PPM. SWITCHING TO BLEACH ONLY
FRONT PREP 2-BAY	111F	RAN OVER 30 SECS. NEEDS BOOST TO BE MAINTAINED AT 120F, REGARDLESS OF DRAW & PRESSURE INCREASED.
CHICK SAL	40-42F	

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Temperature Observations

Location	Temperature	Notes
CHICK BREAST ON CTR	60F	
TOMATO SALAD	45F	ALL PERISHABLES IN THERE OVER 4 HOURS DISCARDED. DO NOT USE FOR PERISHABLES, UNTIL CORRECTED.
DELI HW	111F	
W/I	39F	
CRM CHS FRONT DELI	41F	
2-BAY KITCHEN	125F	

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BLACK TIE CATERING INC

Date 7/25/2013

License Expiry Date/EST. ID#
5/15/2013 / 954

Address
156 STATE ST

City / State
PORTLAND ME

Zip Code
04101-3703

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

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, EMPLOYEE DRINKS MUST HAVE COVERS & STRAWS (UNLESS HOT) & BE IN A DESIGNATED AREA, AWAY FROM WORKING STATIONS.

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

INSPECTOR NOTES: COS, DISCARD ALL PERISHABLES IN NON FUNCTIONING UNITS & DO NOT USE FOR PERISHABLES UNTIL REPAIRED. SUGGEST USING A TEMP LOG.

23: 3-603.11.(A): C: There is no consumer advisory.

INSPECTOR NOTES: NEED CONSUMER ADVISORY (ON PAGE 35, BOTTOM, OF FOOD CODE IN PARENTHESIS. EXACT LANGUAGE).

26: 7-202.12: C: Poisonous or toxic materials are being improperly used / applied.

INSPECTOR NOTES: COS, BOTH SANITIZERS AT TOXIC LEVELS.

35: 3-601.11: N: Packaged food not properly identified.

INSPECTOR NOTES: ALL GRAB & GO WRAPPED MEALS/BAKED ITEMS, ETC. NEED FULL LABELS. EXPLAINED.

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

INSPECTOR NOTES: EXPLAINED.

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

INSPECTOR NOTES: COS, NO WET CLOTH USE, UNLESS ACTIVE WITH SANITIZER.

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

INSPECTOR NOTES: COS, NO BOWLS/SCOOPS CAN BE USED IN BULK PRODUCTS WHERE HANDLE TOUCHES PRODUCT.

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: FRONT STORE 2-BAY NOT COMING TO TEMP & NEEDS PRESSURE INCREASED.

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

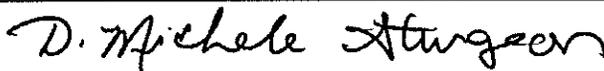
INSPECTOR NOTES: CAULKING NEEDED AROUND ALL IMMOVABLE EQUIPMENT AND COVERED MOPBOARD, WHEREVER MISSING, EXCEPT IN STORE FRONT/SEATING AREA.

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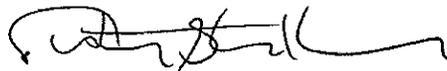
53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: STAINED/CHIPPED CEILING TILES, PEELING AWAY COVERED MOPBOARD, ETC. NEED REPAIR OR REPLACEMENT. ALL TO BE 'SMOOTH & EASILY CLEANABLE.

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

INSPECTOR NOTES: REPLACE MISSING LIGHTSHIELDS &/OR END CAPS, AS DISCUSSED.

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Inspection Notes

PROPER BLEACH RECIPE, FOR FOOD CONTACT SURFACES: 1 TSPN. BLEACH, PER 1 GAL. 75-120F WATER. CHANGED EVERY 4 HOURS OR WHEN VISIBLY SOILED. IF USING SMALLER CONTAINERS, USE EYE DROPPER TO MEASURE BLEACH, AS DISCUSSED.
 CFPM: JUSTIN STANDLEY, # 7514781, EXPIRES 12/20/2015
 WILL E-MAIL A SAMPLE TEMP LOG, TO CUSTOMIZE.

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 got 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 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.

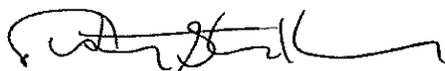
Documentation Retention

- 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.

DHHS HIP (Health Inspection Program)

<http://www.maine.gov/dhhs/mecdc/environmental-health/el/>
 For:

Person in Charge (Signature)



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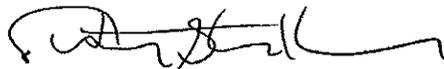
ME

Zip Code
04101-3703

Inspection Notes

- Application Forms
- Maine Food Code
- DHHS HIP Administrative Rules
- Posters, links to other sites
- Etc.

Person in Charge (Signature)



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