

Establishment Name CAFETERIA/FOOD SERVICES DEPT	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	4	Date	9/6/2013
		No. of Repeat Risk factor / Intervention Violations	0	Time In	10:30 AM
Score (optional)				Time Out	1:00 PM

License Expiry Date/EST. ID# 1/13/2014 / 7223	Address 22 BRAMHALL ST	City PORTLAND	Zip Code 04101	Telephone 207-871-2618
License Type MUN - EATING PLACE AND CAT	Owner Name MAINE MEDICAL CENTER	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 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					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	OUT	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharging from eyes, nose, and mouth			22	OUT	Time as a public health control: procedures & record		
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					<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	Food separated & protected			GOOD RETAIL PRACTICES				
14	OUT	Food-contact surfaces: cleaned and sanitized			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			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				

Safe Food and Water			cos	R	Proper Use of Utensils		cos	R	
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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	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	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: 9/6/2013
Health Inspector (Signature)	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name CAFETERIA/FOOD SERVICES DEPT		As Authorized by 22 MRSA § 2496		Date <u>9/6/2013</u>
License Expiry Date/EST. ID# 1/13/2014 /7223	Address 22 BRAMHALL ST	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-871-2618

Temperature Observations

Location	Temperature	Notes
ALL DISPLAY CASES	<41F	INTERNAL THERMOMETERS IN ALL.
CREAMERS/ COFFEE STATION	56-64F	STORED IN FREEZER PAN. RECOMMENDED USING SHELF STABLE CREAMER OR TIME AS A PUBLIC HEALTH CONTROL.
H.W. @HANDWASH SINK	92F	PIC ADJUSTED THE MIXING VALVE TO REACH 110F. NEED TO ADJUST ALL HANDWASH STATIONS TO 110F.
POTATOES/ STEAMTABLE	158F	
ALL REFRIGERATION UNITS	<41F	ALL REFRIGERATION UNITS ARE ELECTRONICALLY MONITORED. ALL TEMPS <41F
		TIME AS A PUBLIC HEALTH CONTROL. LEFT HANDOUT.
HIGH TEMP DISHWASHER	184F	BOTH UNITS HITTING TEMP. ECOLAB SERVICE.
SAUCE/ DOUBLE BOILER	156F	
COLD TABLE ON LINE	51F	SEVERAL ITEMS @51F. ALL ITEMS WILL BE DISCARDED AFTER 4 HRS. PIC WILL HAVE UNIT SERVICED AND VERIFY ITEMS REMAIN UNDER 41F. UNTIL THEN WILL USE
SANITIZER QUAT	200 PPM	ECOLAB SERVICE.

Person in Charge (Signature)



Date: 9/6/2013

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name
CAFETERIA/FOOD SERVICES DEPT

Date 9/6/2013

License Expiry Date/EST. ID#
1/13/2014 /7223

Address
22 BRAMHALL ST

City / State
PORTLAND ME

Zip Code
04101

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: 5-205.11.(A): N: Handwash facility not accessible.

INSPECTOR NOTES: (COS) EQUIPMENT BLOCKING HANDWASH SINK AT SERVICE STATION.

14: 4-701.10: N: Food contact surfaces not sanitized.

INSPECTOR NOTES: CAN OPENER STORED DIRTY, DISPLAY COOLER MOLDY SHELVES (COKE), COOLER GASKETS MOLDY

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

INSPECTOR NOTES: 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: PIZZA AND HOT DOGS HELD WITHOUT TIME LABEL.

Person in Charge (Signature)



Date: 9/6/2013

Health Inspector (Signature)



State of Maine Health Inspection Report

Establishment Name CAFETERIA/FOOD SERVICES DEPT				Date 9/6/2013
License Expiry Date/EST. ID# 1/13/2014 / 7223	Address 22 BRAMHALL ST	City / State PORTLAND ME	Zip Code 04101	

Inspection Notes

Certified Food Protection Manager: Erlon Vallerie 4/25/09 PIC: Kevin O'Connor

- 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.
- 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 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.

Tips & Reminders
www.portlandmaine.gov/hhs/foodserviceinspections.asp

Person in Charge (Signature)



Date: 9/6/2013

Health Inspector (Signature)

