

Establishment Name <b>FEDERAL SPICE</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	<b>6</b>	Date	<b>1/10/2014</b>
		No. of Repeat Risk factor / Intervention Violations	<b>1</b>	Time In	<b>3:00 PM</b>
		Score (optional)		Time Out	<b>4:45 PM</b>

License Expiry Date/EST. ID# <b>4/9/2014 / 6097</b>	Address <b>225 FEDERAL ST</b>	City <b>PORTLAND</b>	Zip Code <b>04101-4002</b>	Telephone <b>207-774-6404</b>
License Type <b>MUN - EATING PLACE - SEATING</b>	Owner Name <b>SEELEY INC</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</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	Compliance Status		cos	R
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>			
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures	
<b>Employee Health</b>					17	IN	Proper reheating procedures for hot holding	
2	IN	Management awareness; policy present			18	OUT	Proper cooling time & temperatures	
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures	
<b>Good Hygienic Practices</b>					20	OUT	Proper cold holding temperatures	X
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	IN	Time as a public health control: procedures & record	
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>			
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			<b>Highly Susceptible Populations</b>			
8	OUT	Adequate handwashing facilities supplied & accessible	X	X	24	IN	Pasteurized foods used; prohibited foods not offered	
<b>Approved Source</b>					<b>Chemical</b>			
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			<b>Conformance with Approved Procedures</b>			
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan	
<b>Protection from Contamination</b>					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	OUT	Food separated & protected						
14	OUT	Food-contact surfaces: cleaned and sanitized						
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
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>			
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	
<b>Food Temperature Control</b>					44	IN	Gloves used properly	
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
32	IN	Plant food properly cooked for hot holding			45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
33	X	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	
<b>Food Identification</b>					<b>Physical Facilities</b>			
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>					49	X	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			53	X	Physical facilities installed, maintained, & clean	X
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature)		Date: 1/10/2014
Health Inspector (Signature)		Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO Date of Follow-up: 1/24/2014

# State of Maine Health Inspection Report

<b>Establishment Name</b> FEDERAL SPICE		<i>As Authorized by 22 MRSA § 2496</i>		Date <u>1/10/2014</u>
License Expiry Date/EST. ID# 4/9/2014 / 6097	Address 225 FEDERAL ST	City / State PORTLAND / ME	Zip Code 04101-4002	Telephone 207-774-6404

## Temperature Observations

Location	Temperature	Notes
RICE/ STEAMTABLE	135F	
TALAPIA/ SANDWICH UNIT	60F	ALL ITEMS IN SANDWICH UNIT WERE ABOVE 58F. ALL RENDERED INEDIBLE AND DISCARDED.
DRESSING/ SAND. UNIT	58F	
H.W.@HANDWASH	109F	
SANDWICH UNIT	60F	
WALKIN	39F	
CHEESE,FRUIT,CUT VEG/ CH	48-50F	ITEMS HELD ON ICE BY STEAMTABLE NOT <41F. DISCARDED.

Person in Charge (Signature)



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PORTLAND ME

Zip Code  
04101-4002

## 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: (R 5/20/13) NEED SERVS SAFE CERTIFICATE.

1: 2-102.11: C: The person in charge could not demonstrate required knowledge.

INSPECTOR NOTES: COULD NOT ANSWER QUESTIONS CONCERNING FOOD SAFETY.

8: 6-301.11: N: Hand cleanser not available at handwash lavatory.

INSPECTOR NOTES: NOT SOAP AT HANDWASH SINK.

8: 6-301.14: N: Handwash signage not provided for employee hand wash lavatory.

INSPECTOR NOTES: NEED HANDWASH SIGN, LEFT HANDOUT.

13: 3-302.11: N: Cooked and/or prepared foods are subjected to cross contamination.

INSPECTOR NOTES: UNCOVERED ITEMS IN WALKIN COOLER.

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

INSPECTOR NOTES: CHIPS IN CARDBOARD BOX/ CAN OPENER HAS MOLD ON BLADE.

18: 3-501.14: C: Food not properly cooled.

INSPECTOR NOTES: FOOD COOLED IN LARGE COVERED POTS. NEED TO USE PROPER COOLING METHODS SUCH AS SHALLOW PANS TO ENSURE FOOD IS COOLED TO 70F IN 2HRS AND 41F IN NEXT 4HRS.

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

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

33: 3-501.13: N: Improper thawing.

INSPECTOR NOTES: THAWING ROP FISH IN PACKAGE. STATES REMOVE FROM PACKAGE BEFORE THAWING ON PACKAGE.

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

INSPECTOR NOTES: WET CLOTHS NEED TO BE STORED IN ACTIVE SANITIZER

45: 4-101.11.(D): N: Utensils and equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: SPATULAS WITH CRACKED/ MISSING RUBBER, CUTTING BOARD NEEDS RESURFACING OR REPLACING.

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49: 5-203.13: N: Inadequate number of service sinks.

INSPECTOR NOTES: NEED MOP SINK.

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

INSPECTOR NOTES: (R) WALLS, FLOORS, ETC NEED DEEP CLEANING.

53: 6-501.114: N: The premises is littered / unnecessary equipment and articles present.

INSPECTOR NOTES: (R) UNUSED EQUIPMENT INSIDE AND OUTSIDE. REMOVE ITEMS.

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Date: 1/10/2014

Health Inspector (Signature)



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## Inspection Notes

Certified Food Protection Manager: COULD NOT VERIFY PIC: JOHN BAILLAGEON

- 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)



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