¨ Failed ¨ Closed ¨ IHH

State of Maine Health Inspection Report

Establishment Name FIVE FIFTY-FIVE	*As Authorized by 22 MRSA § 2496*	No. of Risk Factor/Intervention Groups Out: 1	Date: 8/14/2015
		No. of Repeat Risk Factor/Intervention Groups Out: 0	Time In: 3:00 PM
		Certified Food Protection Manager: Y	Time Out: 4:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
7/7/2016 / 7964	555 CONGRESS ST	PORTLAND	04101-3308	207-272-5733

License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	FIVE FIFTY-FIVE INC	Regular	Yes	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
		Supervision		
1	IN	PIC present, demonstrates knowledge, and performs duties		
		Employee Health		
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
		Good Hygienic Practices		
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
		Preventing Contamination by Hands		
6	IN	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN	Adequate handwashing facilities supplied & accessible		
		Approved Source		
9	IN	Food obtained from approved source		
10	IN	Food received at proper temperature		
11	IN	Food in good condition, safe, & unadulterated		
12	IN	Required records available: shellstock tags parasite destruction		
		Protection from Contamination		
13	IN	Food separated & protected		
14	IN	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

	Compliance Status		COS	R
		Potentially Hazardous Food Time/Temperature		
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	OUT	Proper cold holding temperatures	x	
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
		Consumer Advisory		
23	IN	Consumer advisory provided for raw or undercooked foods		
		Highly Susceptible Populations		
24	IN	Pasteurized foods used; prohibited foods not offered		
		Chemical		
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
		Conformance with Approved Procedures		
27	IN	Compliance with variance, specialized process, & HACCP plan		

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.

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
		Safe Food and Water		
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
		Food Temperature Control		
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	X	Thermometers provided and accurate		
		Food Identification		
35	IN	Food properly labeled; original container		
		Prevention of Food Contamination		
36	IN	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			COS	R
		Proper Use of Utensils		
41	X	In-use utensils: properly stored	x	x
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
		Utensils, Equipment and Vending		
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	X	Warewashing facilities: installed, maintained, & used; test strips	x	
47	IN	Non-food contact surfaces clean		
		Physical Facilities		
48	IN	Hot & cold water available; adequate pressure		
49	IN	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	IN	Physical facilities installed, maintained, & clean		
54	X	Adequate ventilation & lighting; designated areas used		x

Person in Charge (Signature) — Date: 8/14/2015

Health Inspector (Signature) — Follow-up: ¨ YES ÞNO Date of Follow-up:

State of Maine Health Inspection Report

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FIVE FIFTY-FIVE		

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Temperature Observations

Location	Temperature	Notes
COLD HOLD #2	39F	SEA SCALLOPS
BAR COLD HOLD	57F	MILK, HORSERADISH SAUCE, PIC DISCARDED, NEEDS TO BE REPAIRED BEFORE USING, DISCUSSED
COLD HOLD #5	40F	CHEESE
COLD HOLD #4	41F	PORK
KITCHEN	50 PPM	CHLORINE SANITIZER
DISH AREA	50 PPM	CHLORINE SANITIZER, FINAL RINSE
COLD HOLD #1	38F	ANCHOVIES
COLD HOLD #3	33F	CHICKEN WINGS
KITCHEN & BAR	140F	HOT WATER
BAR DISH MACHINE	167F	FINAL RINSE, SINGLE RACK MACHINE

Person in Charge (Signature) Date: 8/14/2015

Health Inspector (Signature)

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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.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: *COS* BAR COLD HOLD @ 57F, PIC DISCARDED PHF, NEEDS TO BE 41F OR LOWER

34: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: SEVERAL COLD UNITS ARE MISSING THERMOMETERS, EACH UNIT MUST DISPLAY A THERMOMETER

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

INSPECTOR NOTES: *REPEAT**COS* COOKING UTENSILS ARE STORED IN COOL NON-MOVING WATER, PIC CORRECTED, DISCUSSED PROPER UTENSIL STORAGE WITH STAFF

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: BAKING ROOM DOUBLE DOOR COLD UNIT NEEDS NEW DOOR GASKETS, DISCUSSED WITH PIC

46: 4-501.17: N: Ware washing equipment does not contain proper cleaning agents.

INSPECTOR NOTES: *COS* DISH MACHINE WASH DETERGENT IS EMPTY, PIC CORRECTED

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

INSPECTOR NOTES: *REPEAT* SEVERAL LIGHT BULBS NEED SHIELDS, KITCHEN, PREP. AREA, AND BASEMENT STORAGE, DISCUSSED

Person in Charge (Signature) Date: 8/14/2015

Health Inspector (Signature)

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Inspection Notes

Certified Food Protection Manager-
Eating establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate prior to the issuance of any new license. A CFPM must be hired within 60 days of an existing CFPM leaving employment. For a list of courses and trainers go to http://www.maine.gov/healthinspection/training.htm

Please provide a copy of this certification(s) to your inspector Eric Cobb by emailing to ecobb@portlandmaine.gov or faxing to 207-287-3165. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.
Please include the name of your establishment and the establishment ID# with your certification(s).

2013 Maine Food Code Adoption
The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, http://www.maine.gov/healthinspection. Following are a few of the major changes:
" No Bare Hand Contact with Ready-To-Eat Food. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
" Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
" Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
" Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe
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 at 207- 874-8365 or email ecobb@portlandmaine.gov . Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at http://www.maine.gov/healthinspection. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation
"Critical violation" means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection Fee
License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional $100 fee to cover the costs of each additional inspection or visit.

Document Retention/Posting
Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature) Date: 8/14/2015

Health Inspector (Signature)