

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>FOREST GARDENS BAR</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	0	Date	2/18/2014
		No. of Repeat Risk factor / Intervention Violations	0	Time In	2:00 PM
		Score (optional)		Time Out	3:15 PM

License Expiry Date/EST. ID# 12/28/2014 / 901	Address 371 FOREST AVE	City PORTLAND	Zip Code 04101-2027	Telephone 207-773-9384
License Type MUN - EATING PLACE - SEATING	Owner Name PIACENTINI, RICHARD	Purpose of Inspection Regular	License Posted Yes	Risk Category Low

## 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	IN	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	IN	Proper cooling time & temperatures			
3	IN	Proper use of reporting, restriction & exclusion				19	IN	Proper hot holding temperatures			
<b>Good Hygienic Practices</b>						20	IN	Proper cold holding temperatures			
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	IN	Adequate handwashing facilities supplied & accessible				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>						<b>Risk Factors</b> 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	IN	Food separated & protected									
14	IN	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	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			
<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	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	X	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)		Date: 2/18/2014
Health Inspector (Signature)		Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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## Temperature Observations

Location	Temperature	Notes
FREEZER	18F	
WALK IN	38F	
HOT WATER	127F	HAND WASH
GREEN PEPPERS	37F	COLD HOLD
Chlorine sani	61F	50PPM

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Health Inspector (Signature)



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PORTLAND ME

Zip Code  
04101-2027

## 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

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

INSPECTOR NOTES: LIGHTS NEED SHIELDS

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## Inspection Notes

BE ADVISED: THE 2013 MAINE FOOD CODE PROHIBITS BARE HAND CONTACT WITH READY TO EAT FOODS

Certified Food Protection Manager - Rchard is scheduled to take test

- 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](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 [twp@portlandmaine.gov](mailto:twp@portlandmaine.gov) or call Torrey Pollard at 756-8016.
- 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)

### 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: 2/18/2014

Health Inspector (Signature)

