

Establishment Name <b>GRITTY MCDUFFS</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	5	Date	5/18/2015
		No. of Repeat Risk Factor/Intervention Groups Out	2	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	1:00 PM

License Expiry Date/EST. ID# 12/28/2015 / 1009	Address 396 FORE ST	City PORTLAND	Zip Code 04101-4026	Telephone 207-772-2739
License Type MUN - EATING PLACE	Owner Name BREW ASSOCIATES	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	
<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	OUT	Proper cold holding temperatures	X	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	OUT	Time as a public health control: procedures & record	X	
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
6	IN	Hands clean & properly washed			23	OUT	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			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>					<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							
14	OUT	Food-contact surfaces: cleaned and sanitized	X	X					
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	X	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		X

Person in Charge (Signature)

*Tom William*

Date: 5/18/2015

Health Inspector (Signature)

Follow-up:  YES  NO Date of Follow-up: 6/1/2015

# State of Maine Health Inspection Report

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## Temperature Observations

Location	Temperature	Notes
SANITIZER/ BUCKET ON LINE	150 PPM	QUAT DISPENSER
HADDOCK/ LINE UNIT	40F	ON TOP
HOT DOGS/ LINE UNIT (RIGH	47F	DISCARDED
WALKIN	41F	
HOT WATER @ HANDWASH	112F	
CHOWDER/ STEAMTABLE	155F	
CHILI/ STEAMTABLE	147F	

Person in Charge (Signature)

*[Handwritten Signature]*  
**Tom Williams**

Date: 5/18/2015

Health Inspector (Signature)

# State of Maine Health Inspection Report

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396 FORE ST

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PORTLAND ME

Zip Code  
04101-4026

## 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: 5-203.11: C: Inadequate number of hand wash facilities.

INSPECTOR NOTES: NEED TO INSTALL HANDWASH SINK IN LOWER BAR AREA.

8: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: LEFT HANDOUT. NEED EMPLOYEE REMINDER.

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

INSPECTOR NOTES: \*\*REPEAT/COS\*\* POTATO CUTTER NOT CLEANED AFTER USE, ICE MACHINE NEEDS CLEANING. PURCHASED ICE FROM STORE.

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: \*\*REPEAT/COS\*\* LINE SANDWICH UNIT 51F. PIC DISCARDED ALL TCS ITEMS AND CALLED FOR SERVICE. WILL MONITOR.

22: 3-501.19.(A): C: No written procedures maintained or available at the facility for food to be held with time as the only control.

INSPECTOR NOTES: \*\*COS\*\* FRY BREADING FOR CHICKEN HELD AT ROOM TEMP. NOT DISCARDED OR LABELED WITH TIME.

23: 3-603.11.(B): C: Consumer advisory does not contain proper warning of raw or undercooked animal foods.

INSPECTOR NOTES: NEED ASTERISK ON ITEMS THAT ARE SERVED UNDERCOOKED.

37: 3-303.11: C: Ice used as exterior coolant being used as an ingredient.

INSPECTOR NOTES: JUICE IN ICE WELLS SITTING IN ICE USED FOR DRINKS.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: \*\*REPEAT\*\* HOOD BAFFLES NEED CLEANING, GREASE BUILDUP OVER GRILL. FAN AND DUST ON WALL ABOVE ICE MACHINE.

Person in Charge (Signature)



Date: 5/18/2015

Health Inspector (Signature)

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## Inspection Notes

Certified Food Protection Manager: Ben Dudley 2/28/17 G.M. Jake

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired within 90 days of a new eating establishment opening or when a CFPM leaves employment. For a list of CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Tom Williams by emailing to [tw@portlandmaine.gov](mailto:tw@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](mailto: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 [tw@portlandmaine.gov](mailto:tw@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: 5/18/2015

Health Inspector (Signature)

