

Establishment Name <b>HILLTOP COFFEE SHOP</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	<b>2</b>	Date	<b>10/25/2016</b>
		No. of Repeat Risk Factor/Intervention Groups Out	<b>0</b>	Time In	<b>11:00 AM</b>
		Certified Food Protection Manager	<b>Y</b>	Time Out	<b>12:00 PM</b>

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
<b>1/24/2017 /9751</b>	<b>100 CONGRESS ST</b>	<b>PORTLAND</b>	<b>04101-3606</b>	<b>207-780-0025</b>
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
<b>MUN - EATING PLACE</b>	<b>THREE LITTLE BIRDS LLC</b>	<b>Regular</b>	<b>Yes</b>	<b>Medium</b>

**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	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					<b>Consumer Advisory</b>				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			<b>Highly Susceptible Populations</b>				
<b>Good Hygienic Practices</b>					24	IN	Pasteurized foods used; prohibited foods not offered		
4	IN	Proper eating, tasting, drinking, or tobacco use			<b>Chemical</b>				
5	IN	No discharge from eyes, nose, and mouth			25	IN	Food additives: approved & properly used		
<b>Preventing Contamination by Hands</b>					26	IN	Toxic substances properly identified, stored & used		
6	IN	Hands clean & properly washed			<b>Conformance with Approved Procedures</b>				
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			27	IN	Compliance with variance, specialized process, & HACCP plan		
8	IN	Adequate handwashing facilities supplied & accessible			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.				
<b>Approved Source</b>					<b>GOOD RETAIL PRACTICES</b>				
9	IN	Food obtained from approved source			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
10	IN	Food received at proper temperature			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				
11	IN	Food in good condition, safe, & unadulterated			cos R				
12	IN	Required records available: shellstock tags parasite destruction			<b>Safe Food and Water</b>				
<b>Protection from Contamination</b>					<b>Proper Use of Utensils</b>				
13	IN	Food separated & protected			28	IN	Pasteurized eggs used where required		
14	IN	Food-contact surfaces: cleaned and sanitized			29	IN	Water & ice from approved source		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			30	IN	Variance obtained for specialized processing methods		

Compliance Status			cos	R	Compliance Status		cos	R	
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>				
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
32	IN	Plant food properly cooked for hot holding			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
33	IN	Approved thawing methods used			47	IN	Non-food contact surfaces clean		
34	IN	Thermometers provided and accurate			<b>Physical Facilities</b>				
<b>Food Identification</b>					48	IN	Hot & cold water available; adequate pressure		
35	IN	Food properly labeled; original container			49	IN	Plumbing installed; proper backflow devices		
<b>Prevention of Food Contamination</b>					50	IN	Sewage & waste water properly disposed		
36	IN	Insects, rodents, & animals not present			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
37	IN	Contamination prevented during food preparation, storage & display			52	IN	Garbage & refuse properly disposed; facilities maintained		
38	IN	Personal cleanliness			53	IN	Physical facilities installed, maintained, & clean		
39	IN	Wiping cloths: properly used & stored			54	IN	Adequate ventilation & lighting; designated areas used		
40	IN	Washing fruits & vegetables			Person in Charge (Signature) <i>Heidi Henry</i> Date: 10/25/2016				

Person in Charge (Signature)	Date: 10/25/2016
Health Inspector (Signature) <i>M. King</i>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

# State of Maine Health Inspection Report

<b>Establishment Name</b> HILLTOP COFFEE SHOP		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 10/25/2016
<b>License Expiry Date/EST. ID#</b> 1/24/2017 /9751	<b>Address</b> 100 CONGRESS ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101-3606	<b>Telephone</b> 207-780-0025

## Temperature Observations

Location	Temperature	Notes
KITCHEN & RESTROOM	113F	HOT WATER
KITCHEN & F.O.H.	200 PPM	QUATS. SANITIZER
COLD HOLD #4	40F	MILK
COLD HOLD #1	38F	SHELL EGGS
COLD HOLD #2	38F	SLICED HAM
COLD HOLD #3	39F	YOGURT

Person in Charge (Signature)



Date: 10/25/2016

Health Inspector (Signature)



# State of Maine Health Inspection Report

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PORTLAND ME

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04101-3606

## 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: NO CURRENT CFPM, PLEASE SEND A COPY TO HEALTH INSPECTOR

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: NO DISCARD TIME POSTED FOR COLD PHF HELD WITHOUT TEMP. CONTROL, DISCUSSED WITH PIC

Person in Charge (Signature)



Date: 10/25/2016

Health Inspector (Signature)



# State of Maine Health Inspection Report

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HILLTOP COFFEE SHOP

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1/24/2017 / 19751

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PORTLAND ME

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04101-3606

## Inspection Notes

### Certified Food Protection Manager- NO CURRENT CFPM

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](mailto:ecobb@portlandmaine.gov) or faxing to 207-874-8716. 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 [ecobb@portlandmaine.gov](mailto: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: 10/25/2016

Health Inspector (Signature)

