

Establishment Name HILTON GARDEN INN	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	2	Date	12/19/2014
		No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	10:00 AM
		Certified Food Protection Manager	Y	Time Out	12:00 PM

License Expiry Date/EST. ID# 6/5/2015 / 10630	Address 65 COMMERCIAL ST	City PORTLAND	Zip Code 04101-4703	Telephone 207-780-0780
License Type MUN - EATING AND LODGING	Owner Name OLYMPIA EQUITY INVESTORS	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
Supervision					Potentially Hazardous Food Time/Temperature			
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures	
Employee Health					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	
Good Hygienic Practices					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	
Preventing Contamination by Hands					Consumer Advisory			
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			Highly Susceptible Populations			
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered	
Approved Source					Chemical			
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used	
10	IN	Food received at proper temperature			26	OUT	Toxic substances properly identified, stored & used	
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures			
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan	
Protection from Contamination					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	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

Safe Food and Water			cos	R	Proper Use of Utensils		cos	R
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	
Food Temperature Control					44	IN	Gloves used properly	
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
32	IN	Plant food properly cooked for hot holding			45	X	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	
Food Identification					Physical Facilities			
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure	
Prevention of Food Contamination					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	X	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) <i>Tom Willison</i>	Date: 12/19/2014
Health Inspector (Signature)	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name HILTON GARDEN INN		As Authorized by 22 MRSA § 2496		Date <u>12/19/2014</u>
License Expiry Date/EST. ID# 6/5/2015 / 10630	Address 65 COMMERCIAL ST	City / State PORTLAND / ME	Zip Code 04101-4703	Telephone 207-780-0780

Temperature Observations

Location	Temperature	Notes
H.W.@HANDWASH	110F	
SAUSAGE/ HOT HOLD	147F	
EGG/ HOT HOLD	140F	
SANITIZER/ QUAT	200 PPM	ECOLAB DISPENSER.
DISHMACHINE/ HIGH TEMP	165F	SINGLE RACK
MILK/ ON ICE	55F	

Person in Charge (Signature)



Date: 12/19/2014

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

HILTON GARDEN INN

Date 12/19/2014

License Expiry Date/EST. ID#
6/5/2015 / 10630

Address
65 COMMERCIAL ST

City / State
PORTLAND ME

Zip Code
04101-4703

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** ITEMS IN WALKIN 43F. COMPRESSOR WAS ADJUSTED BECAUSE OF FREEZING 24 HOURS PRIOR. PIC WILL MONITOR 2 TIMES DAILY FOR NEXT COUPLE DAYS.

26: 7-201.11: C: Improper storage of poisonous or toxic materials.

INSPECTOR NOTES: SOAP DISPENSER AT BAR STORED OVER EXPOSED ICE WELL AND CUT FRUIT. DISCARD FOOD/ICE.

37: 3-306.11: C: Food on display not protected by packaging, service line, food guards, or display cases.

INSPECTOR NOTES: FOOD SHEILD OVER BUFFET LINE TOO HIGH AND TOO FAR BACK. LOWER TO 14" HIGH AND WITHIN 7 " FROM FRONT.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: CLOTHS MUST BE STORED IN ACTIVE SANITIZER BETWEEN USE.

45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: REPLACE WORN CUTTING BOARDS THAT ARE NOT VISIBLY CLEAN.

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

INSPECTOR NOTES: HOOD BAFFLES NEED CLEANING, CEILING GRATE ALSO DUSTY.

Person in Charge (Signature)



Date: 12/19/2014

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

HILTON GARDEN INN

Date 12/19/2014

License Expiry Date/EST. ID#
6/5/2015 / 10630

Address
65 COMMERCIAL ST

City / State
PORTLAND ME

Zip Code
04101-4703

Inspection Notes

Certified Food Protection Manager: John Pickford PIC: April Rosignol

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 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 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: 12/19/2014

Health Inspector (Signature)

