

State of Maine Health Inspection Report

Establishment Name LIBS DAIRY TREATS <small>As Authorized by 22 MRSA § 2496</small>	No. of Risk Factor/Intervention/Violations	0	Date	9/2/2014
	No. of Repeat Risk factor / Intervention Violations	0	Time In	4:15 PM
	Score (optional)			Time Out
License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
6/27/2015 / 887	32 AUBURN ST	PORTLAND	04103-2102	207-797-4133
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE - SEATING	SOUP INC	Regular	Yes	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
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					Consumer Advisory				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					Chemical				
4	IN	Proper eating, tasting, drinking, or tobacco use			24	IN	Pasteurized foods used; prohibited foods not offered		
5	IN	No discharge from eyes, nose, and mouth			Conformance with Approved Procedures				
Preventing Contamination by Hands					25	IN	Food additives: approved & properly used		
6	IN	Hands clean & properly washed			26	IN	Toxic substances properly identified, stored & used		
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.				
Approved Source					GOOD RETAIL PRACTICES				
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			Safe Food and Water				
12	IN	Required records available: shellstock tags parasite destruction			28	IN	Pasteurized eggs used where required		
Protection from Contamination					Proper Use of Utensils				
13	IN	Food separated & protected			29	IN	Water & ice from approved source		
14	IN	Food-contact surfaces: cleaned and sanitized			30	IN	Variance obtained for specialized processing methods		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			Food Temperature Control				

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
28	IN	Pasteurized eggs used where required			41	X	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	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		
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	X	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	X	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) 	Date: 9/2/2014
Health Inspector (Signature) 	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

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License Expiry Date/EST. ID# 6/27/2015 / 887	Address 32 AUBURN ST	City / State PORTLAND / ME	Zip Code 04103-2102	Telephone 207-797-4133

Temperature Observations

Location	Temperature	Notes
SERVICE AREA	143F	HOT WATER
SERVICE AREA	50 PPM	CHLORINE SANITIZER
WALK IN	41F	MAYO

Person in Charge (Signature)

Michelle Daniels

Date: 9/2/2014

Health Inspector (Signature)

Alan C. Cook

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Date 9/2/2014

License Expiry Date/EST. ID#
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Address
32 AUBURN ST

City / State
PORTLAND ME

Zip Code
04103-2102

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

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

INSPECTOR NOTES: UTENSILS STORED IN COOL NON- MOVING WATER, DISCUSSED PROPER STORAGE WITH PIC

49: 5-203.13: N: Inadequate number of service sinks.

INSPECTOR NOTES: NO MOP SINK, NEED MOP SINK INSTALLED PER FOOD CODE

53: 6-101.11.(A): N: Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.

INSPECTOR NOTES: CARDBOARD ON WALK IN FLOOR, NEED TO REMOVE CARDBOARD AND REPLACE WITH SMOOTH AND EASILY CLEANABLE SURFACE

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: FLOORS AND WALLS NEED REGULAR CLEANING, BASEMENT NEEDS CLEANING OUT OF UNNECESSARY ITEMS

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

INSPECTOR NOTES: VENTS AND FLOOR FAN ARE DUSTY, NEED TO BE WIPED DOWN AND CLEANED MORE OFTEN

Person in Charge (Signature)



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Inspection Notes

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

Certified Food Protection Manager: NOT REQUIRED, JUST SERVING ICE CREAM

- 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 go to: 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 ecobb@portlandmaine.gov or call Eric Cobb @ 207-756-8365

- 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

C=Critical violation and NC=Noncritical violation

"Critical item" means a provision of the Food Code that, if in noncompliance, is more likely than other violations to contribute to food contamination, illness, or environmental health hazard.

Sec. 11-40. Penalties.

Following the issuance of a failed inspection notice and an order to correct violations, the health inspector will re-inspect the premises at a fee of seventy five dollars (\$75.00); if the follow up 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 re-inspection results in a failed inspection, the third and each subsequent follow-up re-inspection will result in a three hundred dollar (\$300.00) per re-inspection charge. In addition, upon the third failed re-inspection, 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)

Michelle Daniels

Date: 9/2/2014

Health Inspector (Signature)

Eric Cobb