

State of Maine Health Inspection Report

| | | | | | |
|--------------------------------------------------|---------------------------------|-----------------------------------------------------|----------|----------|-----------------|
| Establishment Name NICKELODEON CINEMAS | As Authorized by 22 MRSA § 2496 | No. of Risk Factor/Intervention/Violations | 2 | Date | 9/4/2014 |
| | | No. of Repeat Risk factor / Intervention Violations | 0 | Time In | 12:30 PM |
| | | Score (optional) | | Time Out | 1:15 PM |

| | | | | |
|-------------------------------------------------------|----------------------------------------------|-----------------------------------------|-------------------------------|----------------------------------|
| License Expiry Date/EST. ID# 12/7/2014 /969 | Address 1 TEMPLE ST | City PORTLAND | Zip Code 04101-4011 | Telephone 207-772-9751 |
| License Type MUN - EATING PLACE - SEATING | Owner Name THE PATRIOT CINEMAS INC | 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 | |
|------------------------------------------|-----|------------------------------------------------------------------------------------|-----|---|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------|---|--|
| 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 | | | | | 24 | IN | Pasteurized foods used; prohibited foods not offered | | |
| 4 | IN | Proper eating, tasting, drinking, or tobacco use | | | Chemical | | | | |
| 5 | IN | No discharge from eyes, nose, and mouth | | | 25 | IN | Food additives: approved & properly used | | |
| Preventing Contamination by Hands | | | | | 26 | IN | Toxic substances properly identified, stored & used | | |
| 6 | IN | Hands clean & properly washed | | | Conformance with Approved Procedures | | | | |
| 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 | OUT | Adequate handwashing facilities supplied & accessible | X | | 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 | | | | | | | | | |
| 9 | IN | Food obtained from approved source | | | | | | | |
| 10 | IN | Food received at proper temperature | | | | | | | |
| 11 | IN | Food in good condition, safe, & unadulterated | | | | | | | |
| 12 | IN | Required records available: shellstock tags parasite destruction | | | | | | | |
| Protection from Contamination | | | | | | | | | |
| 13 | IN | Food separated & protected | | | | | | | |
| 14 | OUT | Food-contact surfaces: cleaned and sanitized | | 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 | |
|-----------------------------------------|----|-------------------------------------------------------------------------|-----|---|----------------------------------------|----|------------------------------------------------------------------------------------|---|---|
| Safe Food and Water | | | | | Proper Use of Utensils | | | | |
| 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 | 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 | 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 | | X |

Person in Charge (Signature) _____ Date: 9/4/2014
 Health Inspector (Signature) *[Signature]* Follow-up: YES NO Date of Follow-up: _____

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| License Expiry Date/EST. ID# 12/7/2014 / 969 | Address 1 TEMPLE ST | City / State PORTLAND / ME | Zip Code 04101-4011 | Telephone 207-772-9751 |

Temperature Observations

| Location | Temperature | Notes |
|----------|-------------|--------------------------|
| KITCHEN | 200 > PPM | *COS* CHLORINE SANITIZER |
| KITCHEN | 136F | HAND WASH (HOT WATER) |

Person in Charge (Signature)



Date: 9/4/2014

Health Inspector (Signature)



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NICKELODEON CINEMAS

Date 9/4/2014

License Expiry Date/EST. ID#
12/7/2014 / 969

Address
1 TEMPLE ST

City / State
PORTLAND ME

Zip Code
04101-4011

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

INSPECTOR NOTES: *COS* KITCHEN HAND WASH SINK NEEDS SIGNAGE

14: 4-501.114.(A).(1): C: Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.

INSPECTOR NOTES: *COS* CHLORINE SANITIZER TOO STRONG 200 > PPM, NEEDS TO BETWEEN 50-100 PPM

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

INSPECTOR NOTES: *REPEAT* LIGHTS NOT SHIELDED, ALL LIGHT BULBS IN FOOD AREAS NEED TO BE SHIELDED

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Inspection Notes

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

Certified Food Protection Manager: CFPM NOT REQUIRED

- 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)



Date: 9/4/2014

Health Inspector (Signature)

