

Establishment Name <b>OLIVE CAFE LLC</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention/Violations	<b>2</b>	Date	<b>8/19/2014</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>11:00 AM</b>
		Score (optional)		Time Out	<b>1:00 PM</b>

License Expiry Date/EST. ID# <b>10/9/2014 /7167</b>	Address <b>127 COMMERCIAL ST</b>	City <b>PORTLAND</b>	Zip Code <b>04101</b>	Telephone <b>207-772-6200</b>
License Type <b>MUN - EATING PLACE - SEATING</b>	Owner Name <b>ELKHATIB, RAYAN</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <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	IN	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>					<b>Chemical</b>				
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			<b>Conformance with Approved Procedures</b>				
<b>Preventing Contamination by Hands</b>					27	IN	Compliance with variance, specialized process, & HACCP plan		
6	IN	Hands clean & properly washed			<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>				
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>GOOD RETAIL PRACTICES</b>				
8	IN	Adequate handwashing facilities supplied & accessible			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
<b>Approved Source</b>					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				
9	IN	Food obtained from approved source			<b>Safe Food and Water</b>				
10	IN	Food received at proper temperature			28	IN	Pasteurized eggs used where required		
11	IN	Food in good condition, safe, & unadulterated			29	IN	Water & ice from approved source		
12	IN	Required records available: shellstock tags parasite destruction			30	IN	Variance obtained for specialized processing methods		
<b>Protection from Contamination</b>					<b>Food Temperature Control</b>				
13	IN	Food separated & protected			31	IN	Proper cooling methods used; adequate equipment for temperature control		
14	OUT	Food-contact surfaces: cleaned and sanitized			32	IN	Plant food properly cooked for hot holding		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			33	IN	Approved thawing methods used		
<b>GOOD RETAIL PRACTICES</b>					<b>Food Identification</b>				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					35	IN	Food properly labeled; original container		
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					<b>Prevention of Food Contamination</b>				
<b>Safe Food and Water</b>					36	IN	Insects, rodents, & animals not present		
<b>Proper Use of Utensils</b>					37	IN	Contamination prevented during food preparation, storage & display		
41	X	In-use utensils: properly stored			38	IN	Personal cleanliness		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			39	IN	Wiping cloths: properly used & stored		
43	IN	Single-use & single-service articles: properly stored & used			40	IN	Washing fruits & vegetables		
44	IN	Gloves used properly			<b>Physical Facilities</b>				
<b>Utensils, Equipment and Vending</b>					48	IN	Hot & cold water available; adequate pressure		
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			49	IN	Plumbing installed; proper backflow devices		
46	IN	Warewashing facilities: installed, maintained, & used; test strips			50	IN	Sewage & waste water properly disposed		
47	IN	Non-food contact surfaces clean			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
<b>Physical Facilities</b>					52	IN	Garbage & refuse properly disposed; facilities maintained		
48	IN	Hot & cold water available; adequate pressure			53	IN	Physical facilities installed, maintained, & clean		
49	IN	Plumbing installed; proper backflow devices			54	X	Adequate ventilation & lighting; designated areas used		
50	IN	Sewage & waste water properly disposed			Person in Charge (Signature) _____ Date: 8/19/2014 Health Inspector (Signature) <i>[Signature]</i>				
51	IN	Toilet facilities: properly constructed, supplied, & cleaned			Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up: _____				
52	IN	Garbage & refuse properly disposed; facilities maintained							
53	IN	Physical facilities installed, maintained, & clean							
54	X	Adequate ventilation & lighting; designated areas used							

# State of Maine Health Inspection Report

<b>Establishment Name</b> OLIVE CAFE LLC		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 8/19/2014
<b>License Expiry Date/EST. ID#</b> 10/9/2014 /7167	<b>Address</b> 127 COMMERCIAL ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101	<b>Telephone</b> 207-772-6200

## Temperature Observations

Location	Temperature	Notes
KITCHEN	108F	HANDWASH SINK
LINE COLD HOLD	37F	MAYO
LINE HOT HOLD	171F	CARROT - GINGER SOUP
LINE COLD HOLD	39F	RAW SHAVED STEAK
SERVER STATION	< THEN 200 PPM	QUAT SANITIZER, PIC CORRECTED ON SITE

Person in Charge (Signature)



Date: 8/19/2014

Health Inspector (Signature)



# State of Maine Health Inspection Report

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PORTLAND ME

Zip Code  
04101

## 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

14: 4-501.114.(C).(2): C: Quaternary ammonium compound solution concentration is too low or too high.

INSPECTOR NOTES: \*COS\* QUAT SANITIZER SOLUTION IS TO WEAK, MUST BE 200 PPM

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: FOOD LABELING NOT IN COMPLIANCE WITH FOOD CODE, SPOKE W/ PIC ABOUT PROPER LABELING AND DATE MARKING

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

INSPECTOR NOTES: \*COS\* ,SPOONS ON LINE ARE SITTING IN NON MOVING WARM WATER, SPOKE TO PIC ABOUT OTHER METHODS FOR STORING

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

INSPECTOR NOTES: HOOD BAFFLES ARE GREASY AND FLOOR FAN IS DUSTY, NEED MORE FREQUENT CLEANING

Person in Charge (Signature)

Date: 8/19/2014

Health Inspector (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: Charlotte Elkhatib exp. 11/26/2017

- 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](http://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](mailto: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](http://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: 8/19/2014

Health Inspector (Signature)

