

Establishment Name PEAKS CAFE	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	1	Date	9/10/2013
		No. of Repeat Risk factor / Intervention Violations	0	Time In	8:00 AM
		Score (optional)		Time Out	10:00 AM

License Expiry Date/EST. ID# 10/31/2013 / 9937	Address 24 WELCH ST	City PEAKS ISLAND	Zip Code 04108	Telephone 207-939-2139
License Type MUN - EATING PLACE AND CATI	Owner Name LJR INC	Purpose of Inspection Regular	License Posted No	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	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharging 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	OUT	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	IN	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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	X	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	X	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	X	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	X	Contamination prevented during food preparation, storage & display			51	X	Toilet facilities: properly constructed, supplied, & cleaned		
38	X	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		

Person in Charge (Signature)	<i>Ellen G. Hot</i>	Date: 9/10/2013
Health Inspector (Signature)	<i>[Signature]</i>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name PEAKS CAFE		<i>As Authorized by 22 MRSA § 2496</i>		Date <u>9/10/2013</u>
License Expiry Date/EST. ID# 10/31/2013 /9937	Address 24 WELCH ST	City / State PEAKS ISLAND / ME	Zip Code 04108	Telephone 207-939-2139

Temperature Observations

Location	Temperature	Notes
CH3	38F	
H.W.@ 3 BAY	110F	
CH 1	41F	
SANITIZER QUAT	150 PPM	
CH2	45F	PIC ADJUSTED TEMPERATURE. WILL CHECK IN 2 HRS AND DISCARD ALL FOOD IF NOT <41F. WILL CALL FOR SERVICE IF NEEDED.
CREAMER/ COFFEE STAND	38F	

Person in Charge (Signature)

Ellen G. Hot

Date: 9/10/2013

Health Inspector (Signature)

D. White

State of Maine Health Inspection Report

Page 3 of 5

Establishment Name

PEAKS CAFE

Date 9/10/2013

License Expiry Date/EST. ID#
10/31/2013 /9937

Address
24 WELCH ST

City / State
PEAKS ISLAND ME

Zip Code
04108

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

23: 3-603.11.(A): C: There is no consumer advisory.

INSPECTOR NOTES: NEED ADVISORY FOR EGGS. LEFT HANDOUT.

35: 3-601.11: N: Packaged food not properly identified.

INSPECTOR NOTES: UNLABELED "GRAB & GO " FOOD ITEMS. NEED NAME, ADDRESS & INGREDIENTS.

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: DOORS/WINDOWS NOT SCREENED.

36: 6-501.111.(D): N: Evidence of insects, rodents or other pests.

INSPECTOR NOTES: SEVERAL FLYING INSECTS PRESENT AND PRESENT ON FOOD.

37: 3-305.12: N: Food being stored in prohibited area(s).

INSPECTOR NOTES: DRY STORAGE IN EMPLOYEE RESTROOM.

37: 3-306.11: N: Food on display not protected.

INSPECTOR NOTES: FOOD ON DISPLAY NOT COVERED, SHEILDED OR OTHERWISE PROTECTED FROM CONTAMINATION. ON COUNTER NEAR REGISTER.

37: 3-307.11: N: Food not protected from other sources of contamination.

INSPECTOR NOTES: SCOOP W/O HANDLE STORED IN BULK INGREDIENTS, KNIFE BLOCK PROHIBITED, MOLDY GASKETS IN COLD UNITS, COLD UNIT DIRTY INSIDE.

38: 2-402.11: N: Food Employees not wearing effective hair restraints.

INSPECTOR NOTES: NEED HATS WHEN WORKING WITH FOOD. NO JEWELRY ON ARMS OR HANDS (EXCEPT WEDDING BAND).

46: 4-501.16.(A): N: Warewashing sink used for handwashing.

INSPECTOR NOTES: 3 BAY SUPPLIED AND USED FOR HANDWASHING.

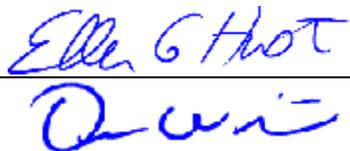
46: 4-603.15: N: Correct washing procedures not being followed.

INSPECTOR NOTES: 3 BAY NOT SET UP PROPERLY. WASH, RINSE, SANITIZE, DRAINBOARDS FOR AIR DRYING.

49: 5-202.13: C: Air gap required.

INSPECTOR NOTES: NEED AIR GAP ON SINK FOR WASHING PRODUCE.

Person in Charge (Signature)



Date: 9/10/2013

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 4 of 5

Establishment Name

PEAKS CAFE

Date 9/10/2013

License Expiry Date/EST. ID#
10/31/2013 / 9937

Address
24 WELCH ST

City / State
PEAKS ISLAND ME

Zip Code
04108

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

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

INSPECTOR NOTES: NO MOP SINK PROVIDED.

49: 5-202.12: C: Handwashing facility not properly equipped/installed/with hot water.

INSPECTOR NOTES: NO WATER AT HANDWASH SINK.

51: 5-203.12: C: Inadequate number of toilet facilities.

INSPECTOR NOTES: NO PUBLIC RESTROOM. PER LD 1378 INTERNAL PLUMBING CODE ALL EATING ESTABLISHMENTS PROVIDING FOOD FOR "CONSUMPTION ON THE PREMISIES" ARE NOW REQUIRED TO PROVIDE A PUBLIC RESTROOM.

54: 6-202.12: N: Ventilation may cause food contamination.

INSPECTOR NOTES: DUSTY FAN NEEDS CLEANING.

Person in Charge (Signature)

Ellen G. Hot
D. W. [Signature]

Date: 9/10/2013

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 5 of 5

Establishment Name

PEAKS CAFE

Date 9/10/2013

License Expiry Date/EST. ID#
10/31/2013 / 9937

Address
24 WELCH ST

City / State
PEAKS ISLAND ME

Zip Code
04108

Inspection Notes

Certified Food Protection Manager/ Owner: Lisa K Lynch 12/11/12 PIC: Ellen Houston

- 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 classes in Portland and signup sheet email: tw@portlandmaine.gov.

- For a list of CFPM courses and trainers got 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 tw@portlandmaine.gov or call Tom Williams at 874-8772.

- 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.

Tips & Reminders

www.portlandmaine.gov/hhs/foodserviceinspections.asp?

Person in Charge (Signature)



Date: 9/10/2013

Health Inspector (Signature)