

Establishment Name PORTLAND REGENCY HOTEL & SPA	<i>As Authorized by 22 MRSA § 2496</i>	No. of Risk Factor/Intervention Violations	5	Date	9/12/2013
		No. of Repeat Risk factor / Intervention Violations	0	Time In	9:30 AM
		Score (optional)			Time Out

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
2/4/2014 / 1012	20 MILK ST	PORTLAND	04101-5024	207-774-4200
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE AND LOD	BWL INC	Regular	Yes	High

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									
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health									
2	IN	Management awareness; policy present			17	IN	Proper reheating procedures for hot holding		
3	IN	Proper use of reporting, restriction & exclusion			18	IN	Proper cooling time & temperatures		
Good Hygienic Practices									
4	IN	Proper eating, tasting, drinking, or tobacco use			19	OUT	Proper hot holding temperatures	x	
5	IN	No discharging from eyes, nose, and mouth			20	OUT	Proper cold holding temperatures	x	
Preventing Contamination by Hands									
6	IN	Hands clean & properly washed			21	IN	Proper date marking & disposition		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			22	OUT	Time as a public health control: procedures & record	x	
8	OUT	Adequate handwashing facilities supplied & accessible			Consumer Advisory				
Approved Source									
9	IN	Food obtained from approved source			23	OUT	Consumer advisory provided for raw or undercooked foods		
10	IN	Food received at proper temperature			Highly Susceptible Populations				
11	IN	Food in good condition, safe, & unadulterated			24	IN	Pasteurized foods used; prohibited foods not offered		
12	IN	Required records available: shellstock tags parasite destruction			Chemical				
Protection from Contamination									
13	IN	Food separated & protected			25	IN	Food additives: approved & properly used		
14	IN	Food-contact surfaces: cleaned and sanitized			26	IN	Toxic substances properly identified, stored & used		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures				
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									

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.

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									
31	IN	Proper cooling methods used; adequate equipment for temperature control			44	IN	Gloves used properly		
32	IN	Plant food properly cooked for hot holding			Utensils, Equipment and Vending				
33	IN	Approved thawing methods used			45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
34	IN	Thermometers provided and accurate			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification									
35	IN	Food properly labeled; original container			47	IN	Non-food contact surfaces clean		
Prevention of Food Contamination									
36	IN	Insects, rodents, & animals not present			Physical Facilities				
37	IN	Contamination prevented during food preparation, storage & display			48	IN	Hot & cold water available; adequate pressure		
38	X	Personal cleanliness			49	X	Plumbing installed; proper backflow devices		
39	IN	Wiping cloths: properly used & stored			50	IN	Sewage & waste water properly disposed		
40	IN	Washing fruits & vegetables			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
					52	IN	Garbage & refuse properly disposed; facilities maintained		
					53	X	Physical facilities installed, maintained, & clean		
					54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) _____ Date: 9/12/2013

X
Tom Williams

Health Inspector (Signature) _____ Follow-up: YES NO Date of Follow-up: 10/2/2013

State of Maine Health Inspection Report

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License Expiry Date/EST. ID# 2/4/2014 / 1012	Address 20 MILK ST	City / State PORTLAND / ME	Zip Code 04101-5024	Telephone 207-774-4200

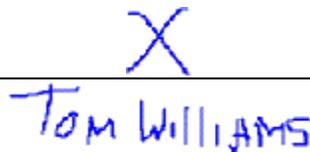
Temperature Observations

Location	Temperature	Notes
SAUSAGE/ STEAMTABLE	115F	HOLDING FOR SHORT TIME IN STEAMTABLE. bACON AND HOMEFRIES WERE BOTH OVER 140F. INSTRUCTED TO CONFIRM COOKING TEMP OF 155F FOR 15 SECONDS.
CH UNITS 1-4	<41F	
DISHMACHINE	180F	SERVICE CONTRACT IN PLACE
BACON/ ROOM TEMP		PLACED IN COLD HOLDING. RECOMMENDED USING "TIME AS A PUBLIC HEALTH CONTROL" IF STORED AT ROOM TEMP FOR SERVICE. LEFT HANDOUT.
HOLLANDAISE	96F	STORED AT ROOM TEMP FOR SERVICE. RECOMMENDED USING TIME AS A PUBLIC HEALTH CONTROL. LEFT HANDOUT.
COKE COOLER	54F	ALL TCS ITEMS WERE DISCARDED (MILK, CREAM, CRM CHZ, YOGURT). NOT STORING FOOD IN UNTIL SERVICED.
H.W. @HANDWASH SINK	125F	
SANITIZER QUAT	150 PPM	SERVICE CONTRACT IN PLACE
SANDWICH UNIT / LINE	49F (TOP)	UNIT WAS 38F INSIDE BOTTOM. ITEMS ON TOP WERE DISCARDED. TEMPERATURE WAS ADJUSTED. RECOMMENDED NOT STACKING PANS IN HOTEL PAN AND USING BREAKER

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Page 3 of 4

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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: 6-301.12: N: Sanitary towels / hand drying device not provided for handwash lavatory.

INSPECTOR NOTES: NEED PAPER TOWELS AND HANDWASH SIGNAGE AT HANDSWASH SINK.

19: 3-501.16.(A): C: Hot foods not maintained at proper temperature.

INSPECTOR NOTES: (COS) SEE TEMP LOG.

20: 3-501.16.(B): C: Cold Food not maintained at proper temperature.

INSPECTOR NOTES: (COS) SEE TEMP LOG.

22: 3-501.19.(A): C: Food held with time as the only control was not properly marked, was not properly discarded.

INSPECTOR NOTES: (COS) SEE TEMP LOG.

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

INSPECTOR NOTES: NEED ADVISORY FOR EGGS "ANY STYLE" ON BREAKFAST MENU.

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

INSPECTOR NOTES: NEE TO WEAR HAT WHEN WORKING WITH FOOD.

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

INSPECTOR NOTES: REPLACE CUTTING BOARDS WITH DEEP GROOVES.

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

INSPECTOR NOTES: ON PREP SINK.

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: SEVERAL WALLS IN NEED OF REPAIR.

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

INSPECTOR NOTES: FLOOR UNDER/BEHIND EQUIPMENT ONLINE GREASY/DIRTY IN NEED OF CLEANING.

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

INSPECTOR NOTES: DUSTY FANS IN PREP AREAS.

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X
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Page 4 of 4

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Inspection Notes

Certified Food Protection Manager: John Harris 6/29/11 Executive Chef: Alan Cook

- 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?

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X
Tom Williams