

Establishment Name <b>SUBWAY</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	<b>0</b>	Date	<b>10/7/2013</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>8:00 AM</b>
		Score (optional)		Time Out	<b>9:15 AM</b>

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
<b>6/21/2014 /5977</b>	<b>6 ALLEN AVE</b>	<b>PORTLAND</b>	<b>04103-3709</b>	<b>207-797-0172</b>
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
<b>MUN - EATING PLACE - SEATING</b>	<b>COTTONBERRY INC</b>	<b>Regular</b>	<b>Yes</b>	<b>High</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>									
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>									
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		
<b>Good Hygienic Practices</b>									
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN	Proper hot holding temperatures		
5	IN	No discharge from eyes, nose, and mouth			20	IN	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>									
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	IN	Time as a public health control: procedures & record		
8	IN	Adequate handwashing facilities supplied & accessible			<b>Consumer Advisory</b>				
<b>Approved Source</b>									
9	IN	Food obtained from approved source			23	IN	Consumer advisory provided for raw or undercooked foods		
10	IN	Food received at proper temperature			<b>Highly Susceptible Populations</b>				
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			<b>Chemical</b>				
<b>Protection from Contamination</b>									
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			<b>Conformance with Approved Procedures</b>				
<b>GOOD RETAIL PRACTICES</b>									
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		
<b>Food Temperature Control</b>									
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			<b>Utensils, Equipment and Vending</b>				
33	IN	Approved thawing methods used			45	IN	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		
<b>Food Identification</b>									
35	IN	Food properly labeled; original container			47	X	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>									
36	IN	Insects, rodents, & animals not present			<b>Physical Facilities</b>				
37	X	Contamination prevented during food preparation, storage & display			48	IN	Hot & cold water available; adequate pressure		
38	IN	Personal cleanliness			49	IN	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		
<b>Person in Charge (Signature)</b>									
								Date: 10/7/2013	
<b>Health Inspector (Signature)</b>					Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO    Date of Follow-up:				
									

# State of Maine Health Inspection Report

<b>Establishment Name</b> SUBWAY		As Authorized by 22 MRSA § 2496		Date <u>10/7/2013</u>
License Expiry Date/EST. ID# 6/21/2014 / 5977	Address 6 ALLEN AVE	City / State PORTLAND / ME	Zip Code 04103-3709	Telephone 207-797-0172

## Temperature Observations

Location	Temperature	Notes
H.W.@HANDWASH	110F	
DRINK COOLER	36F	
SOUP/ STEAM TABLE	170F	
MEATBALLS/ HOT HOLD	150F	HEAT TO 165F FOR 15 SEC. IN MICROWAVE AND HOLD AT 140F. CORRECT PROCEDURE OBSERVED.
SANDWICH UNITS 1&2	38F	
WALKIN	40F	

Person in Charge (Signature)



Date: 10/7/2013

Health Inspector (Signature)



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PORTLAND ME

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04103-3709

## 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

37: 3-305.11.(A).(B): N: Food not protected from contamination during storage.

INSPECTOR NOTES: FOOD NOT 6" OFF FLOOR IN WALKIN.

47: 4-601.11.(C): N: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: WALL IN WALKIN IN NEED OF CLEANING.

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

INSPECTOR NOTES: REPLACE BROKEN LIGHT SHEILD OVER PREP AREA.

Person in Charge (Signature)



Date: 10/7/2013

Health Inspector (Signature)



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## Inspection Notes

PIC: Jerome Gravel

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](mailto: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](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.

Tips & Reminders

[www.portlandmaine.gov/hhs/foodserviceinspections.asp](http://www.portlandmaine.gov/hhs/foodserviceinspections.asp)?

Person in Charge (Signature)

Date: 10/7/2013

Health Inspector (Signature)