

Establishment Name THE GRILL ROOM	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	3	Date	4/6/2015
		No. of Repeat Risk Factor/Intervention Groups Out	3	Time In	2:00 PM
		Certified Food Protection Manager	Y	Time Out	4:00 PM

License Expiry Date/EST. ID# 6/17/2015 / 20202	Address 84 EXCHANGE ST	City PORTLAND	Zip Code 04679	Telephone 207-774-2333
License Type MUN - EATING PLACE	Owner Name SMITH, HARDING	Purpose of Inspection Regular	License Posted Yes	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
Supervision			
1	IN		
PIC present, demonstrates knowledge, and performs duties			
Employee Health			
2	IN		
Management awareness; policy present			
3	IN		
Proper use of reporting, restriction & exclusion			
Good Hygienic Practices			
4	IN		
Proper eating, tasting, drinking, or tobacco use			
5	IN		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
6	IN		
Hands clean & properly washed			
7	IN		
No bare hand contact with RTE foods or approved alternate method properly followed			
8	OUT		X
Adequate handwashing facilities supplied & accessible			
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		X
Food-contact surfaces: cleaned and sanitized			
15	IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		cos	R
Potentially Hazardous Food Time/Temperature			
16	IN		
Proper cooking time & temperatures			
17	IN		
Proper reheating procedures for hot holding			
18	IN		
Proper cooling time & temperatures			
19	IN		
Proper hot holding temperatures			
20	OUT		X
Proper cold holding temperatures			
21	IN		
Proper date marking & disposition			
22	IN		
Time as a public health control: procedures & record			
Consumer Advisory			
23	IN		
Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations			
24	IN		
Pasteurized foods used; prohibited foods not offered			
Chemical			
25	IN		
Food additives: approved & properly used			
26	IN		
Toxic substances properly identified, stored & used			
Conformance with Approved Procedures			
27	IN		
Compliance with variance, specialized process, & HACCP plan			

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.

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

Compliance Status		cos	R
Safe Food and Water			
28	IN		
Pasteurized eggs used where required			
29	IN		
Water & ice from approved source			
30	IN		
Variance obtained for specialized processing methods			
Food Temperature Control			
31	IN		
Proper cooling methods used; adequate equipment for temperature control			
32	IN		
Plant food properly cooked for hot holding			
33	IN		
Approved thawing methods used			
34	X		X
Thermometers provided and accurate			
Food Identification			
35	IN		
Food properly labeled; original container			
Prevention of Food Contamination			
36	IN		
Insects, rodents, & animals not present			
37	IN		
Contamination prevented during food preparation, storage & display			
38	IN		
Personal cleanliness			
39	IN		
Wiping cloths: properly used & stored			
40	IN		
Washing fruits & vegetables			

Compliance Status		cos	R
Proper Use of Utensils			
41	X		
In-use utensils: properly stored			
42	IN		
Utensils, equipment, & linens: properly stored, dried, & handled			
43	IN		
Single-use & single-service articles: properly stored & used			
44	IN		
Gloves used properly			
Utensils, Equipment and Vending			
45	X		
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	IN		
Warewashing facilities: installed, maintained, & used; test strips			
47	IN		
Non-food contact surfaces clean			
Physical Facilities			
48	X		
Hot & cold water available; adequate pressure			
49	IN		
Plumbing installed; proper backflow devices			
50	IN		
Sewage & waste water properly disposed			
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		X
Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) *Diana B.* Date: 4/6/2015

Health Inspector (Signature) *Mr. W. [unclear]*

Follow-up: YES NO Date of Follow-up:

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
KITCHEN	81F	HAND SINK (HOT WATER), WATER HEATER NEEDS TO BE TURNED UP
BAR COLD HOLD #2	41F	HALF & HALF
COLD HOLD #1	41F	MAYO.
COLD HOLD #3	37F	LOBSTER MEAT
KITCHEN	200 PPM	QUAT. SANITIZER
COLD HOLD #5	41F	SWORD FISH
HOT HOLD	138F	SOUP
COLD HOLD #2	54F	*COS* SALMON, ROAST BEEF, TURKEY, DRESSING AND CLAM CHOWDER, ALL DISCARDED
BAR COLD HOLD #1	38F	ORANGE JUICE
COLD HOLD #4	39F	HAMBURGER

Person in Charge (Signature)

D. B.

Date: 4/6/2015

Health Inspector (Signature)

Mr. W. [unclear]

State of Maine Health Inspection Report

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Establishment Name

THE GRILL ROOM

Date 4/6/2015

License Expiry Date/EST. ID#
6/17/2015 / 20202

Address
84 EXCHANGE ST

City / State
PORTLAND ME

Zip Code
04679

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: *REPEAT* NEED HAND WASH SIGNAGE AT LINE SINK

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: *REPEAT* FRY PUNCH, SLICER, AND CAN OPENER ARE DIRTY, NEED TO BE CLEANED A.S.A.P., DISCUSSED

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: *REPEAT* COLD HOLD #2 @ 54F, PIC DISCARDED FOOD (SEE TEMP. LOG), NEED TO FIX OR REPLACE

34: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: *REPEAT* SEVERAL COLD UNITS ARE MISSING THERMOMETERS, NEED A THERMOMETER IN EACH UNIT

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

INSPECTOR NOTES: CHEF KNIVES STORED IN WOODEN BLOCK, DISCUSSED PROPER STORAGE W/ PIC

45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: SEVERAL BURNT AND CRACKED UTENSILS AND PLASTIC PANS, NEED TO BE DISCARDED

48: 5-103.11.(B): C: Insufficient hot water supply.

INSPECTOR NOTES: WATER HEATER NEEDS TO BE TURNED UP, TO KEEP UP WITH HOT WATER DEMAND, DISCUSSED

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

INSPECTOR NOTES: FLOORS, WALLS, CEILINGS, AND SHELVING IN KITCHEN AND WALK-IN COOLER IN NEED OF CLEANING

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

INSPECTOR NOTES: *REPEAT* NEED TO SHIELD LIGHT BULB IN HOOD, ALSO NEED TO REPLACE BURNT OUT BULBS

Person in Charge (Signature)



Date: 4/6/2015

Health Inspector (Signature)



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Inspection Notes

Certified Food Protection Manager- Krysten E. Dunn EXP. 11/1/2015

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired within 90 days of a new eating establishment opening or when a CFPM leaves employment. For a list of CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector, Eric Cobb by emailing to ecobb@portlandmaine.gov or faxing to 207-874-8913. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

2013 Maine Food Code Adoption

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes:

- " No Bare Hand Contact with Ready-To-Eat Food. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- " Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- " Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- " Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe

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 at 207- 756-8016 or email ecobb@portlandmaine.gov. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation

"Critical violation" means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Certified Food Protection Manager

Additional Inspection Fee

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Document Retention/Posting

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)

Dunn E. B.

Date: 4/6/2015

Health Inspector (Signature)

Mr. W. Gott