

Establishment Name <b>THE GRILL ROOM</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	<b>5</b>	Date	<b>7/23/2014</b>
		No. of Repeat Risk factor / Intervention Violations	<b>3</b>	Time In	<b>1:10 PM</b>
		Score (optional)		Time Out	<b>4:30 PM</b>

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

  

Compliance Status				cos	R
<b>Potentially Hazardous Food Time/Temperature</b>					
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	Proper cold holding temperatures			X X
21	IN	Proper date marking & disposition			
22	IN	Time as a public health control: procedures & record			
<b>Consumer Advisory</b>					
23	IN	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
24	IN	Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>					
25	IN	Food additives: approved & properly used			
26	OUT	Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedures</b>					
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
<b>Safe Food and Water</b>					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
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	IN	Thermometers provided and accurate			
<b>Food Identification</b>					
35	IN	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
36	IN	Insects, rodents, & animals not present			
37	IN	Contamination prevented during food preparation, storage & display			
38	IN	Personal cleanliness			
39	X	Wiping cloths: properly used & stored			
40	IN	Washing fruits & vegetables			

  

Compliance Status				cos	R
<b>Proper Use of Utensils</b>					
41	IN	In-use utensils: properly stored			
42	X	Utensils, equipment, & linens: properly stored, dried, & handled			X
43	IN	Single-use & single-service articles: properly stored & used			
44	IN	Gloves used properly			
<b>Utensils, Equipment and Vending</b>					
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			
<b>Physical Facilities</b>					
48	IN	Hot & cold water available; adequate pressure			
49	X	Plumbing installed; proper backflow devices			X
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	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) *Tom Williams* Date: 7/23/2014

Health Inspector (Signature) *Tom Williams* Follow-up:  YES  NO Date of Follow-up: 8/6/2014

# State of Maine Health Inspection Report

<b>Establishment Name</b> THE GRILL ROOM		As Authorized by 22 MRSA § 2496		Date <u>7/23/2014</u>
License Expiry Date/EST. ID# 6/17/2015 / 20202	Address 84 EXCHANGE ST	City / State PORTLAND / ME	Zip Code 04679	Telephone 207-774-2333

## Temperature Observations

Location	Temperature	Notes
COOKED CHIX/ LINE UNIT	67F	DISCARDED
RIBEYE/ WALKIN	51F	DISCARDED
RAW FISH/ LINE UNIT	65F	DISCARDED
SANITIZER/ QUAT	200 PPM	
LOBSTER MEAT/ UNDER COUNT	36F	
MAYO / WALKIN	56F	DISCARDED
H.W. @HANDWASH	105F	
SHRIMP/ LINE UNIT	53F	BACK LINE UNIT ALL ITEMS DISCARDED.
RAW SCALLOP/ LINE UNIT	56F	DISCARDED.
COOKED RICE/ WALKIN	53F	DISCARDED
RIBEYE/ LINE	41F	
MILK/ BAR REACHIN	38F	

Person in Charge (Signature)

x [Signature]

Date: 7/23/2014

Health Inspector (Signature)

Tom Williams

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84 EXCHANGE ST

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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: 5-205.11.(A): N: Hand wash facility not accessible.

INSPECTOR NOTES: \*\*REPEAT\*\*SINK IN DISH AREA BLOCKED WITH TRASH CAN.

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: RAW BEEF OVER PRODUCE, ITEMS LEFT UNCOVERED AND STACKED DIRECTLY ON EACH OTHER (PARMESEAN POTATOES).

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

INSPECTOR NOTES: \*\*REPEAT\*\*POTATO CUTTER ON WALL NOT STORED CLEAN, CAN OPENER NOT CLEAN.

14: 4-602.11.(E): N: Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.

INSPECTOR NOTES: ICE MACHINE HAS MOLD INSIDE. DISCONTINUE USE UNTIL CLEAN.

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

INSPECTOR NOTES: \*\*COS/REPEAT\*\* SEE TEMP LOG. WALKIN COOLER WAS SERVICED WHILE INSPECTOR ON SITE, ALL LINE UNITS NOT MAINTAINING TEMP.

26: 7-201.11: C: Improper storage of poisonous or toxic materials.

INSPECTOR NOTES: MEDENCINE IN COOLER.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: CLOTHS NOT STORED IN SANITIZER.

42: 4-903.11.(A): N: Equipment, Utensils, Linens are improperly stored.

INSPECTOR NOTES: \*\*REPEAT\*\* KNIFE BLOCKS PROHIBITED, NOT EASILY CLEANABLE.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: DENTED CHINA CAP NEEDS REPLACING, BROKEN LEXANS NEED REPLACING.

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

INSPECTOR NOTES: CUTTING BOARDS IN NEED OF REPLACING

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

INSPECTOR NOTES: \*\*COS\*\* PREP SINK NEEDS AIR GAP, PLUMBER INSTALLED.

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: WALLS IN KITCHEN NEED REPAIR TO BE SMOOTH AND EASILY CLEANABLE.

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: WALKIN DOOR NEEDS REPLACING, NOT SEALING, NOT CLEANABLE.

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

INSPECTOR NOTES: OUTSIDE BACK DOCK AREA NEEDS TO BE CLEANED TO PREVENT ATTRACTING PEST.

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

INSPECTOR NOTES: DUCTWORK DUSY OVER LINE, FAN GAURDS IN WALKIN MOLDY, DUST ON CEILING IN WALKIN.

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## Inspection Notes

BE ADVISED: MAINE FOOD CODE PROHIBITS BARE HAND CONTACT WITH READY TO EAT FOODS

Certified Food Protection Manager: PIC: J.R.ROBERTS CHEF: DYLAN BOEPPLE

- 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 [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.

Person in Charge (Signature)



Date: 7/23/2014

Health Inspector (Signature)

