

Establishment Name THE GRILL ROOM	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	3	Date	8/25/2015
		No. of Repeat Risk Factor/Intervention Groups Out	2	Time In	10:45 AM
		Certified Food Protection Manager	Y	Time Out	12:45 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
6/17/2016 / 20202	84 EXCHANGE ST	PORTLAND	04679	207-774-2333
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	SMITH, HARDING	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 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	IN	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	Food-contact surfaces: cleaned and sanitized		X
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	Proper cold holding temperatures		X
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	OUT	Toxic substances properly identified, stored & used		X
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

			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	IN	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		

			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		X
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		
Physical Facilities				
48	IN	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		X
54	X	Adequate ventilation & lighting; designated areas used		X

Person in Charge (Signature)	Date: 8/25/2015
Health Inspector (Signature)	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

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License Expiry Date/EST. ID# 6/17/2016 / 20202	Address 84 EXCHANGE ST	City / State PORTLAND / ME	Zip Code 04679	Telephone 207-774-2333

Temperature Observations

Location	Temperature	Notes
HOT HOLD	167F	PORK
DISH AREA	195F	FINAL RINSE (SANITIZER)
COLD HOLD #1	40F	CHEESE
COLD HOLD #4	39F	GROUND BEEF
KITCHEN	200 PPM	QUATS. SANITIZER
COLD HOLD #2	41F	CORN SALSA
COLD HOLD #5	34F	SALMON

KITCHEN & BAR	118F	HOT WATER
COLD HOLD #3	55F	BEEF, PHF SAUCES, CUT VEGGIES, PIC DISCARDED, CALLED FOR REPAIR
WALK-IN COOLER	36F	HEAVY CREAM

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Address
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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

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

INSPECTOR NOTES: *REPEAT* CAN OPENER AND FRY PUNCH HAVE GRIME AND FOOD MATTER ON THEM, ICE MACHINE HAS MOLD AND SLIME GROWING IN HOLDING TUB, NEED TO DISCARD ALL ICE AND HAVE CLEANED BEFORE USING, DISCUSSED WITH PIC

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

INSPECTOR NOTES: *REPEAT* COLD HOLD #3 RUNNING @ 55F, PIC DISCARDED BEEF, VARIOUS SAUCES, AND CUT VEGGIES, NEED TO BE HELD @ 41F OR LOWER, PIC CALLED FOR REPAIR

26: 7-102.11: C: Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.

INSPECTOR NOTES: *COS* UNLABELED CHEMICAL SPRAY BOTTLE FOUND IN KITCHEN, PIC CORRECTED

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

INSPECTOR NOTES: CHEF KNIVES ARE STORED IN A WOODEN BLOCK, NEED TO BE REMOVED

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

INSPECTOR NOTES: *REPEAT* NEED TO DISCARD ALL MELTED AND BROKEN DISHES AND UTENSILS, DISCUSSED

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: COOLER DOOR GASKETS AND ALL SHELIVING ARE ALL DIRTY, NEED TO BE CLEANED

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

INSPECTOR NOTES: *REPEAT* FLOORS, AND WALLS IN KITCHEN, WALK-IN COOLER, AND DISH AREA ARE VERY DIRTY, NEED TO BE CLEANED

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

INSPECTOR NOTES: *REPEAT* NEED TO SHIELD LIGHT BULBS IN WALK-IN COOLER AND ABOVE DISH AREA, DISCUSSED

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Inspection Notes

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

Eating establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate prior to the issuance of any new license. A CFPM must be hired within 60 days of an existing CFPM leaving employment. For a list of 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 207-287-3165. 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- 874-8365 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.

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)



Date: 8/25/2015

Health Inspector (Signature)

