

# State of Maine Health Inspection Report

Establishment Name <b>THREE DOLLAR DEWEY'S</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	<b>3</b>	Date	<b>10/10/2013</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>9:00 AM</b>
		Score (optional)		Time Out	<b>11:00 AM</b>

License Expiry Date/EST. ID# <b>6/23/2014 / 7398</b>	Address <b>241 COMMERCIAL ST</b>	City <b>PORTLAND</b>	Zip Code <b>04101-4622</b>	Telephone <b>207-772-3310</b>
License Type <b>MUN - EATING PLACE - SEATING</b>	Owner Name <b>THREE DOLLAR DEWEYS INC</b>	Purpose of Inspection <b>Regular</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	Compliance Status		cos	R	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					17	IN	Proper reheating procedures for hot holding		
2	IN	Management awareness; policy present			18	IN	Proper cooling time & temperatures		
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>					20	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	OUT	Time as a public health control: procedures & record		
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
6	IN	Hands clean & properly washed			23	OUT	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>				
8	OUT	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>					<b>Chemical</b>				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used		
11	IN	Food in good condition, safe, & unadulterated			<b>Conformance with Approved Procedures</b>				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
<b>Protection from Contamination</b>					<div style="border: 1px solid black; padding: 5px;">           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.         </div>				
13	IN	Food separated & protected							
14	IN	Food-contact surfaces: cleaned and sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

## 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			cos	R	
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	X	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>					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>				
32	IN	Plant food properly cooked for hot holding			45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	X	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	IN	Non-food contact surfaces clean		
<b>Food Identification</b>					<b>Physical Facilities</b>				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					49	X	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	X	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	X	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	X	Wiping cloths: properly used & stored			53	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

*Thomas P. Lewis*  
*Ta W...*

Date: 10/10/2013

Health Inspector (Signature)

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

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## Temperature Observations

Location	Temperature	Notes
BACON / ROOM TEMP	84F	SUGGESTED USING "TIME AS A PUBLIC HEALTH CONTROL" SEE NOTES SECTION.
DISHWASHER	186F	

SANITIZER QUAT	200PPM	
CHEESE / STACKED CH2	47F	CHEESE WAS STACKED ABOVE THE COLD SURFACE IN THE TOP OF COLD UNIT. MOVED TO ISIDE OF UNIT. DO NOT STACK OR OVER FILL PANS.
H.W. @HANDWASH SINK	112F	
ALL COLD HOLD UNITS	<40F	ALL UNITS HAVE THERMOMETERS AND ARE CORRECT TEMP.

Person in Charge (Signature)

Thomas P. Egan  
Tom White

Date: 10/10/2013

Health Inspector (Signature)

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THREE DOLLAR DEWEY'S

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PORTLAND ME

Zip Code  
04101-4622

## 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: Handwash signage not provided for employee hand wash lavatory.

INSPECTOR NOTES: NEED HANDWASH PROCEDURE SIGNS AT ALL HANDWASH SINKS.

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

INSPECTOR NOTES: SEE TEMP LOG, BACON.

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

INSPECTOR NOTES: LEFT HANDOUT.

37: 3-307.11: N: Food not protected from other sources of contamination.

INSPECTOR NOTES: ICE MACHINE IN NEED OF CLEANING, WALLKIN DUST/MOLD ON WALL, SODA GUNS NEED REGULAR CLEANING.

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

INSPECTOR NOTES: NEED HATS WHEN WORKING WITH FOOD.

39: 3-304.14.(B).(2): N: Wiping cloths improperly stored or used.

INSPECTOR NOTES: CLOTHS MUST BE STORED IN SANITIZER BETWEEN USES.

42: 4-901.11.(A): N: Equipment and utensils not being dried properly.

INSPECTOR NOTES: BAR GLASSES STACKED AND NOT DRIED.

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

INSPECTOR NOTES: REPLACE OR RESURFACE CUTTING BOARDS TO ALLOW FOR EFFECTIVE CLEANING.

46: 4-603.15: N: Correct washing procedures not being followed.

INSPECTOR NOTES: NEED WASH, RINSE, SANITIZE AT BAR 3-BAY. MOVE ICE DUMP TO ANOTHER LOCATION.

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

INSPECTOR NOTES: ON PREP SINK.

Person in Charge (Signature)

*Thomas P. Linn*  
*T. W. Linn*

Date: 10/10/2013

Health Inspector (Signature)

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## Inspection Notes

Certified Food Protection Manager: Adam Powers 12/9/10 PIC: Don Berry (Owner)

- 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](mailto:tw@portlandmaine.gov).

- For a list of CFPM courses and trainers got 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.

**Tips & Reminders**

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

3-501.19 Time as a Public Health Control.\*

(A) Except as specified under (B) of this section, if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is displayed or held for service for immediate consumption:

(1) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control,

(2) The FOOD shall be cooked and served, served if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control,

(3) The FOOD in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded, and

(4) Written procedures shall be maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY

Person in Charge (Signature)

Thomas P. Lewis  
Tom Williams

Date: 10/10/2013

Health Inspector (Signature)

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## Inspection Notes

AUTHORITY upon request, that ensure compliance with:

Person in Charge (Signature)

*Thomas P. Linn*  
*Ta Wier*

Date: 10/10/2013

Health Inspector (Signature)