

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name VIGNOLA CINQUE TERRE	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	1	Date	1/30/2014
		No. of Repeat Risk factor / Intervention Violations	0	Time In	12:30 AM
		Score (optional)		Time Out	3:00 PM

License Expiry Date/EST. ID# 8/24/2013 / 9708	Address 36 WHARF ST	City PORTLAND	Zip Code 04101-4144	Telephone 207-347-6154
License Type MUN - EATING PLACE - SEATING	Owner Name CINQUE TERRE LLC	Purpose of Inspection Follow-up Inspection	License Posted	Risk Category

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
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	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	IN	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	IN	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

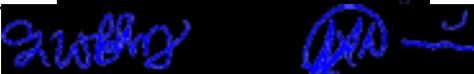
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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	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	X	Contamination prevented during food preparation, storage & display			
38	X	Personal cleanliness			
39	IN	Wiping cloths: properly used & stored			
40	IN	Washing fruits & vegetables			

Compliance Status				COS	R
Proper Use of Utensils					
41	IN	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	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	IN	Physical facilities installed, maintained, & clean			
54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)  Date: 1/30/2014

Health Inspector (Signature)  Follow-up: YES NO Date of Follow-up:

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Temperature Observations

Location Temperature Notes

Person in Charge (Signature)

Date: 1/30/2014

Health Inspector (Signature)

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Date 1/30/2014

License Expiry Date/EST. ID#
8/24/2013 / 9708

Address
36 WHARF ST

City / State
PORTLAND ME

Zip Code
04101-4144

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: 6-301.11: N: Hand cleanser not available at handwash lavatory.

INSPECTOR NOTES: ALL HAND SINKS NEED SIGNAGE, SOAP, HOT WATER AND PAPER TOWEL

8: 6-301.12: N: Sanitary towels / hand drying device not provided for handwash lavatory.

INSPECTOR NOTES: ALL HAND SINKS NEED SIGNAGE, SOAP, HOT WATER AND PAPER TOWEL

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

INSPECTOR NOTES: CUTTING BOARD STORED ON FLOOR, CEILING TILE SCHEDULED TO BE REPLACED

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

INSPECTOR NOTES: UNCOVERED FOOD IN COOLERS AND FREEZERS

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

INSPECTOR NOTES: FOOD HANDLERS ALL NEED HATS

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

INSPECTOR NOTES: CUTTING BOARD IN BASEMENT, SUGGEST REPLACING OR RESURFACING

Person in Charge (Signature)



Date: 1/30/2014

Health Inspector (Signature)



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Inspection Notes

Requesting that all ROP food items be discarded or rendered inedible. Going forward, HACCP plan will need to be verified for these practices.

Referring testing of acidified ROP foods to Jason Bolton UMO. Embargoed all acidified ROP items until testing results are available and HACCP plan is verified. 123 jars total. 5 jars set aside for testing.

License needs to be renewed.

Person in Charge (Signature)

LTS

Date: 1/30/2014

Health Inspector (Signature)

2/28/14