

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name MAINE FOOD TRUCKS LLC	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	4	Date	5/12/2014
		No. of Repeat Risk factor / Intervention Violations	0	Time In	9:30 AM
		Score (optional)		Time Out	12:15 PM

License Expiry Date/EST. ID# 1/31/2015 / 24280	Address 154 SAINT JOHN ST	City PORTLAND	Zip Code 04102	Telephone 207-200-8150
License Type MUN - EATING PLACE - MOBILE	Owner Name MAINE FOOD TRUCKS LLC	Purpose of Inspection Regular	License Posted	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
 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	OUT	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	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	OUT	Proper cooling time & temperatures			X
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	X	Thermometers provided and accurate			
Food Identification					
35	IN	Food properly labeled; original container			
Prevention of Food Contamination					
36	X	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		X	
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	X	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	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	IN	Physical facilities installed, maintained, & clean			
54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)

Date: 5/12/2014

Health Inspector (Signature)

Follow-up: YES NO Date of Follow-up: 5/28/2014

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Temperature Observations

Location	Temperature	Notes
TOMATO	45F	CH1
CHILI	70F	CH1 IMPROPERLY COOLED: DISCARDED
HOT WATER	137F	HAND WASH
CHEESE	45F	CH1 DISCARDED
GRAVY	65F	CH1 IMPROPERLY COOLED: DISCARDED
CHEESE	37F	CH1 ON TRUCK

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154 SAINT JOHN ST

City / State
PORTLAND

ME

Zip Code
04102

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

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: SUGGESTED CFPM FOR OWNER

1: 2-103.11.(A): N: The Person in Charge did not ensure that Food Establishment operations are not conducted in a private home.

INSPECTOR NOTES: PERSONAL KITCHEN NEEDS TO BE ENTIRELY SEPARATED. COMMUNITY KITCHEN NEEDS TO MEET COMMERCIAL KITCHEN REQUIREMENTS AND BE LICENSED AS SUCH

8: 5-205.11.(B): N: Hand washing facility being used for other than hand washing.

INSPECTOR NOTES: WATER FROM FOOD TRUCK BEING PUMPED INTO HAND SINK. HOSE ON HAND SINK USED TO FILL POTATO BUCKETS

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

INSPECTOR NOTES: COS FRY PRESS NEEDS TO BE CLEANED AFTER EACH USE

14: 4-602.12.(C): N: The cavities and door seals of microwave ovens are not cleaned with proper frequency.

INSPECTOR NOTES: COS MICROVAVE DIRTY

18: 3-501.14.(A): C: Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.

INSPECTOR NOTES: COS IMPROPERLY COOLED FOODS DISCARED

34: 4-302.12.(A): N: Inadequate number of food temperature measuring devices provided.

INSPECTOR NOTES: NEEDED IN TRUCK

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: SCREENS ON TRUCK. LIMIT THE USE OF OVERHEAD DOOR ON KITCHEN OR SUPPLY A SCREEN INSERT WHEN OPEN

39: 4-101.16: N: Unacceptable use of sponges.

INSPECTOR NOTES: COS IN TRUCK AND KITCHEN

43: 4-903.11.(D): N: Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.

INSPECTOR NOTES: STRAWS ON FLOOR

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

INSPECTOR NOTES: COS WORN, DAMAGED UTENSILS

47: 4-601.11.(B): C: Food contact surfaces of cooking equipment not clean.

INSPECTOR NOTES: FLAT TOP GRILL IN TRUCK NEEDS TO BE CLEANED AT END OF EACH SHIFT

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

INSPECTOR NOTES: FOR DESIGNATED PREP SINK

49: 5-203.13: N: Inadequate number of service sinks.

INSPECTOR NOTES: NEED DESIGNATED MOP SINK

49: 5-203.14: C: Backflow prevention device not installed when required.

INSPECTOR NOTES: COS NEEDED WHERE HOSES ARE CONNECTED

49: 5-302.16.(B).(C).(D).(E): N: Unacceptable hose being used for drinking water. Not durable, corrosion-resistant, nonabsorbent, not smooth interior surface, or not clearly identified.

INSPECTOR NOTES: FOOD GRADE HOSE NEEDED FOR FILLING TRUCKS

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Inspection Notes

BE ADVISED: THE 2013 MAINE FOOD CODE PROHIBITS BARE HAND CONTACT WITH READY TO EAT FOODS

WICKED GOOD FOOD TRUCK

Certified Food Protection Manager Elizabeth Weisberg XE20340951 Adam Alfter 9671080

- 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 got to: 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 twp@portlandmaine.gov or call Torrey Pollard at 756-8016.
- 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

Sec. 11-40. Penalties.

Following the issuance of a failed inspection notice and an order to correct violations, the health inspector will reinspect the premises at a fee of seventy five dollars (\$75.00); if the followup 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 reinspection results in a failed inspection, the third and each subsequent follow-up reinspection will result in a three hundred dollar (\$300.00) per reinspection charge. In addition, upon the third failed reinspection, 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)



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Health Inspector (Signature)



