

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name BOGUSHAS RESTAURANT AND DELI	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention/ Violations	4	Date	8/13/2012
		No. of Repeat Risk factor / Intervention Violations	3	Time In	8:00 AM
		Score (optional)			Time Out

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
9/20/2012 / 7920	825 STEVENS AVE	PORTLAND	04103-2626	207-878-9618

License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE - SEATING	PAWLACZYK, BOGUMILA	Follow-up Inspection	Yes	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	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	OUT	Proper eating, tasting, drinking, or tobacco use			X
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	OUT	Food separated & protected		X	X
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	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	OUT	Toxic substances properly identified, stored & used			X 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

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	X	Food properly labeled; original container			X
Prevention of Food Contamination					
36	X	Insects, rodents, & animals not present			X
37	X	Contamination prevented during food preparation, storage & display	X	X	
38	IN	Personal cleanliness			
39	X	Wiping cloths: properly used & stored	X	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	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 X
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	X	Plumbing installed; proper backflow devices			X
50	IN	Sewage & waste water properly disposed			
51	X	Toilet facilities: properly constructed, supplied, & cleaned			X
52	IN	Garbage & refuse properly disposed; facilities maintained			
53	X	Physical facilities installed, maintained, & clean			X
54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) _____ Date: 8/13/2012

Health Inspector (Signature)  Follow-up: YES NO Date of Follow-up: 10/15/2012

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Temperature Observations

Location	Temperature	Notes
HW	118.9F	
SANI	100PPM	

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Date: 8/13/2012

Health Inspector (Signature)

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License Expiry Date/EST. ID#
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Address
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City / State
PORTLAND ME

Zip Code
04103-2626

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

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: COS, EMPLOYEE DRINKS NEED HANDLES, COVERS, STRAWS (IF COLD) AND KEPT AWAY FROM FOOD PREP AREAS

13: 3-302.11: N: Cooked and/or prepared foods are subjected to cross contamination.

INSPECTOR NOTES: COS, NON-FOOD GRADE BAGS USED IN FREEZER, 3 BAGS OF FOOD DISCARDED

14: 4-602.11.(D): C: Equipment food contact surfaces and utensils used with potentially hazardous food, are not cleaned throughout the day at proper frequency according to chart.

INSPECTOR NOTES: COS, DISCARD CHIPPED PLATES / GLASSES/ ETC.

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

INSPECTOR NOTES: COS, OVEN CLEANER STORED ON TOP OF FREEZER

35: 3-302.12: N: Food/ingredients containers not properly labeled.

INSPECTOR NOTES: LABEL & DATE ITEMS IN FREEZER-BETTER, BUT SOME NOT LABELED.

35: 3-601.11: N: Packaged food not properly identified.

INSPECTOR NOTES: IMPROPER LABELING OF GRAB & GO (ON-SITE PREPARED & PKGD) FOODS

36: 6-501.112: N: Dead or trapped birds, rodents, or insects present.

INSPECTOR NOTES: FLIES PRESENT - NEED PEST MANAGEMENT EVALUATION. HAVE THEM FAX ME THEIR REPORT 874-8913.

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

INSPECTOR NOTES: UNCOVERED SPICES OVER STOVE (NOT CURRENTLY IN USE); SLEEVE SINGLE PLATES ON FLOOR; UNCOVERED ITEMS IN BOTH REFRIGERATORS

39: 3-304.14.(B).(1): N: Wiping cloths not dry and improperly used.

INSPECTOR NOTES: COS, NO SANITIZER MADE UP

45: 4-201.11: N: Equipment and/or utensils are not sufficiently durable.

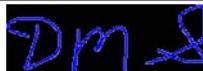
INSPECTOR NOTES: COS, WHITE PLASTIC PLATE W/ORANGE HANDLE NEEDS REPLACING - DISCARDED

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49: 5-304.12: N: No backflow prevention for pump and hoses.

INSPECTOR NOTES: MOP SINK NEEDS PROPER BACKFLOW PREVENTION DEVICE

51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: BATHROOM DOOR AUTO CLOSURE DEVICE DISENGAGED AND DOOR OPEN

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

INSPECTOR NOTES: KITCHEN FLOOR TILES NEED REPAIR AND/OR REPLACING

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: MOPS NEED TO HANG BETWEEN USE AIR DRYING HANDLE SIDE UP

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Inspection Notes

BOTH FOLLOW UP INSPECTIONS WILL BE INVOICED @ \$75 EA.
FOLLOW UP W/IN 60 DAYS - ALL ITEMS TO BE CORRECTED & REMAIN SO
CONTACT DEPT.OF AG ABOUT TAKING BOTTLE RETURNS 287-3841
14 V / 3 C / 3 C COS / 11 NC / 3 NC COS / REMAINING TO BE CORRECTED BY 60 DAY FOLLOW UP.

Person in Charge (Signature)



Date: 8/13/2012

Health Inspector (Signature)

