

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name BURGER KING #5678	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	2	Date	9/7/2011
		No. of Repeat Risk factor / Intervention Violations	0	Time In	8:00 AM
		Score (optional)		Time Out	9:00 AM

License Expiry Date/EST. ID# 12/16/2012 / 1027	Address FOREST AVE PLAZA	City PORTLAND	Zip Code 04101	Telephone 207-773-5678
License Type MUN - EATING PLACE - SEATING	Owner Name MASTORAN RESTAURANTS INC	Purpose of Inspection Complaint Inspection	License Posted Yes	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	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	OUT	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	X	Thermometers provided and accurate	x	
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	x	
38	X	Personal cleanliness	x	
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	IN	Single-use & single-service articles: properly stored & used		
44	X	Gloves used properly		x
Utensils, Equipment and Vending				
45	IN	Food & non-food contact surfaces cleanable properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		x
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	X	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		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) Date: 9/7/2011

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

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Temperature Observations

Location	Temperature	Notes
HW	130F	
BUTTER CH2	40	
BL CHS CH1	41F	
SANI	200++	RE-TRAINED
3-BAY	135F	
EGGS HH1	148F	

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PORTLAND

ME

Zip Code
04101

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: 5-205.11.(B): N: Handwashing facility being used for other than handwashing.

INSPECTOR NOTES: COS, NO USE OTHER THAN HANDWASHING

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

INSPECTOR NOTES: 3-BAY HW SINK NEEDS SUPPLIES &

14: 4-602.11.(C): C: Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.

INSPECTOR NOTES: ICE MACHINE NEEDS MOLD REMEDIATION - AROUND ALL FITTINGS & ALONG ALL PLASTIC SURFACES, ETC.

34: 4-302.12: N: Inadequate number of temperature measuring devices provided.

INSPECTOR NOTES: COS, NEED VISIBLE THERMOMETERS IN ALL REFRIG UNITS

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

INSPECTOR NOTES: COS, OIL CONTAINER ON FLOOR, UNCOVERED BACON, FRUIT ON COUNTER - MOVE TO WHERE CUSTOMER(S) CANNOT REACH, MUST REQUEST

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

INSPECTOR NOTES: COS, HAIR MUST BE UP OFF COLLAR AND CROWN HAIR CONTAINED

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

INSPECTOR NOTES: COS, SANI NOT REGISTERING. ALL SWAPPED OUT.

44: 3-304.15.(A): N: Single use gloves not clean.

INSPECTOR NOTES: COS, PROPER HANDWASHING NOT OCCURRING BETWEEN CHANGES

47: 4-601.11.(C): N: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: HAND WASH SINK BESIDE FOOD PREP NEEDS SPLASH GUARD

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

INSPECTOR NOTES: ICE BIN @ DRIVE THRU NEEDS PROPER AIR GAP

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

INSPECTOR NOTES: BROKEN TILES, MISSING GROUT

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

INSPECTOR NOTES: INTERIOR CAULKING NEEDS REPLACING & DOOR NEEDS CLEANING AND SANITIZING (ICE MACHINE)

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

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

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Inspection Notes

SANI NEDS TO BE 50-100 PPM CHLORINE & 75-120F WATER
PROVIDED INFO PACKET, ADMIN. RULES & DISCUSSED CFPM
MANAGER E-MAILING ME THE CFPM INFO - I'M E-MAILING THE SERVICE ANIMAL FLYER

13 V / 2 C / NO C COS / 11 NC / 7 NC COS / 6 REMAINING NEED CORRCTION BY NEXT ANNUAL INSPECTION

Person in Charge (Signature)

Date: 9/7/2011

Health Inspector (Signature)