

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name CONGRESS BAR & GRILL	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	3	Date	7/25/2013
		No. of Repeat Risk factor / Intervention Violations	0	Time In	2:55 PM
		Score (optional)		Time Out	4:30 PM

License Expiry Date/EST. ID# 4/20/2013 / 895	Address 617 CONGRESS ST	City PORTLAND	Zip Code 04101-3301	Telephone 207-878-9944
License Type MUN - EATING PLACE - SEATING	Owner Name NORMS BAR & GRILL INC	Purpose of Inspection Regular	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 Mark "X" in appropriate box for COS and/or R
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable 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	OUT	Adequate handwashing facilities supplied & accessible	x	
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	OUT	Toxic substances properly identified, stored & used		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	X	Thermometers provided and accurate		
Food Identification				
35	X	Food properly labeled; original container	x	
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	IN	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	X	In-use utensils: properly stored		x
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	IN	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	X	Physical facilities installed, maintained, & clean		
54	X	Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature)

BR 7/25

Date: 7/25/2013

Health Inspector (Signature)

D. Michele Sturgeon

Follow-up: YES NO

Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
LAMB KABOBS	40F	
BUTTER REFRIG	40F	
MILK	40	
SOUR CRM CH2	41F	
3-BAY BAR	119F	
SANI / BLEACH	100 PPM	
REAR HW	115F	
EGGPLANT W/I	39F	
SANI / QUAT	800 PPM	USING TABLIETS, SWITCHING TO BLEACH
FR HW	113F	
BURGERS CH1	50F	JUST PUT IN

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RM 7/25

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Address
617 CONGRESS ST

City / State
PORTLAND

ME

Zip Code
04101-3301

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, MUST HAVE COVER & STRAWS & IN DESIGNATED SPOT, NOT AT WORK STATIONS.

8: 6-301.14: N: Handwash signage not provided for employee hand wash lavatory.

INSPECTOR NOTES: COS, HANDWASH STATIONS NEED SIGNAGE & WASTE CANS, IF NOT PRESENT.

26: 7-202.12: C: Poisonous or toxic materials are being improperly used / applied.

INSPECTOR NOTES: COS, QUAT TABLET SANI TOXIC. SWITCHING TO USING BLEACH.

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

INSPECTOR NOTES: ALL REFRIGERATED EQUIPMENT NEEDS VISIBLE, INTERNAL THERMOMETERS.

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

INSPECTOR NOTES: LABEL ALL BOTTLES WITH COMMON NAMES.

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

INSPECTOR NOTES: DISCUSSED

41: 3-304.12: N: Improper between-use storage of utensils..

INSPECTOR NOTES: NO UTENSIL STORAGE IN STANDING WATER OF ANY TYPE.

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: COVERED MOPBOARD, CHECK ALL THAT & REPLACE ANY MISSING, CAULK AROUND ALL IMMOVABLE EQUIPMENT.

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

INSPECTOR NOTES: REPAIR ANY HOLES IN WALLS, CHIPPING CORNERS, TILES, ETC. ALL TO BE 'SMOOTH & EASILY CLEANABLE'

54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: FIX BROKEN LIGHTSHIELD BY ICE MACHINE

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Inspection Notes

PROPER BLEACH MIXTURE AS A FOOD CONTACT SURFACE CLEANER IS: 1 TSPN. BLEACH, PER 1 GAL. 75-120F WATER, CHANGED EVERY 4 HRS., OR WHEN VISIBLY SOILED. IN SMALLER CONTAINERS, EXPLAINED HOW TO DO RECIPE.

CFPMS: GREGORY D ARNOLD, #9430009; JUSTIN J. HOGAN #9430010; BRIAN A. KOWTKO #9430008; ALL EXPIRE 10/2/17; CHRISTOPHER A NEAL #619027, EXP. 1/17/13; JASPER RICE #884197, EXP. 2/23/17; AND CHRISTIAN B NORRIS #9390580, EXP. 9/5/17

CONSUMER ADVISORY, EXPAND TO FULL IN PARENTHESIS @ END OF PAGE 35 OF FOOD CODE; ASTERISK IN FRONT & ASTERISK ANY ITEMS PERTAINING ON MENU, WALL/SIDEWALK MENU BOARDS.

NEED A WASTE CAN AT THE BAR HANDWASH.

Certified Food Protection Manager

- 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 mar@portlandmaine.gov or call Michael Russell at 756-8008.
- 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

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.

Person In Charge (Signature)

RH 7/25

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Inspection Notes

- A copy of all CFPM certificates must be maintained at the establishment.
- The establishment's current license must be displayed.

DHHS HIP (Health Inspection Program)

<http://www.maine.gov/dhhs/mecdc/environmental-health/e/>

For:

- Application Forms
- Maine Food Code
- DHHS HIP Administrative Rules
- Posters, links to other sites
- Etc.

Person in Charge (Signature)

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