

Establishment Name THE DOGFISH CAFE	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	3	Date	7/29/2013
		No. of Repeat Risk factor / Intervention Violations	0	Time In	2:30 PM
		Score (optional)		Time Out	4:30 PM

License Expiry Date/EST. ID# 9/9/2013 /933	Address 128 FREE ST	City PORTLAND	Zip Code 04102	Telephone 207-253-5400
License Type MUN - EATING PLACE - SEATING	Owner Name THE DOGFISH CAFE	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	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	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	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	IN	Proper cooling time & temperatures			
19	IN	Proper hot holding temperatures			
20	OUT	Proper cold holding temperatures			X
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	IN	Food properly labeled; original container			
Prevention of Food Contamination					
36	IN	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	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	X	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) *[Signature]* Date: 7/29/2013

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

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
SANI	800PP	QUAT TABLETS, SWITCHING TO BLEACH
SHRED CHS ON ICE	57F	DISCARDED
DW	100PPM	
HW BAR	117F	
SALSA CH	40F	
W/I	38F	
BLUE CHS DRESS ON ICE	52F	DISCARDED
KITCHEN HW	118F	
R1	38F	
KITCHEN 3-BAY	123F	
CHILI HH	161F	
R2	35F	
3-BAY BAR	124F	

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PORTLAND ME

Zip Code
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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

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

INSPECTOR NOTES: COS, ICE MACHINE OUT OF SERVICE, UNTIL FREE OF MOLD.

20: 3-501.16.(B): C: Cold Food not maintained at proper temperature.

INSPECTOR NOTES: COS, PROPER ICING EXPLAINED. OUT OF TEMP PRODUCTS DISCARDED.

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

INSPECTOR NOTES: COS, SANI (QUAT) TOXIC. SWITCHING TO BLEACH & HAVE TEST STRIPS

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

INSPECTOR NOTES: COUPLE OF UNITS MISSING VISIBLE, INTERNAL THERMOMETERS

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

INSPECTOR NOTES: NO WET CLOTH USE, UNLESS ACTIVE WITH SANITIZER

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

INSPECTOR NOTES: ALL CUTTING BOARDS NEED PLANING OR REPLACEMENT

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

INSPECTOR NOTES: UNISEX BATHRM NEEDS TIGHTENING AND UPSTAIRS NEEDS

51: 5-501.17: N: Covered receptacle not provided. (female use)

INSPECTOR NOTES: NEEDED IN UNISEX BATHROOM

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

INSPECTOR NOTES: CAULKING NEEDED AROUND ALL IMMOVABLE EQUIPMENT & COVERED MOPBOARD THROUGHOUT, EXCEPT SEATING AREAS

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

INSPECTOR NOTES: NEEDED WHEREVER MISSING, OR SHATTERPROOF BULBS

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Inspection Notes

PROPER BLEACH RECIPE, FOR CLEANING FOOD CONTACT SURFACES: 1 TSPN. BLEACH, PER 1 GAL. 75-120F WATER. CHANGE EVERY 4 HOURS OR WHEN VISIBLY SOILED. EXPLAINED HOW TO USE SMALLER CONTAINERS.

FAX OR E-MAIL SERV SAFE INFO, AS DISCUSSED.

CALL DHHS TO HAVE CORRECTED LICENSE 'EATING & CATERING' SENT. NO CHARGE, IF MAINTAINING SAME EXPIRATION DATE. 287-5675.

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

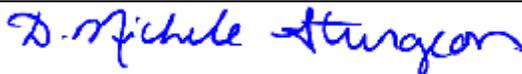
DHHS HIP (Health Inspection Program)

Person in Charge (Signature)



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Inspection Notes

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

For:

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

Person in Charge (Signature)



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