

Establishment Name <b>HILLTOP COFFEE SHOP</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention/ Violations	<b>6</b>	Date	<b>7/30/2013</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>8:30 AM</b>
		Score (optional)		Time Out	<b>10:30 AM</b>

License Expiry Date/EST. ID# <b>4/13/2014 / 19991</b>	Address <b>90 CONGRESS ST</b>	City <b>PORTLAND</b>	Zip Code <b>04101</b>	Telephone <b>207-780-0025</b>
License Type <b>MUN - EATING PLACE - SEATING</b>	Owner Name <b>THREE LITTLE BIRDS LLC</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>Low</b>

### 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

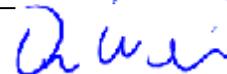
Compliance Status			cos	R	Compliance Status		cos	R	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					17	IN	Proper reheating procedures for hot holding		
2	IN	Management awareness; policy present			18	IN	Proper cooling time & temperatures		
3	IN	Proper use of reporting, restriction & exclusion			19	OUT	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>					20	IN	Proper cold holding temperatures		
4	OUT	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharging from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
6	IN	Hands clean & properly washed			23	OUT	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>				
8	OUT	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>					<b>Chemical</b>				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used		
11	IN	Food in good condition, safe, & unadulterated			<b>Conformance with Approved Procedures</b>				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
<b>Protection from Contamination</b>					<div style="border: 1px solid black; padding: 5px;">           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.         </div>				
13	IN	Food separated & protected							
14	OUT	Food-contact surfaces: cleaned and sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

### 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

			cos	R			cos	R	
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>				
32	IN	Plant food properly cooked for hot holding			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	IN	Non-food contact surfaces clean		
<b>Food Identification</b>					<b>Physical Facilities</b>				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	IN	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	X	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)		Date: 7/30/2013
Health Inspector (Signature)		Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 4/13/2014 / 19991	<b>Address</b> 90 CONGRESS ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101	<b>Telephone</b> 207-780-0025

## Temperature Observations

Location	Temperature	Notes
EGGS/ SANDWICH UNIT	45F	TOP OF UNIT WAS NOT SEALED WITH PANS. PUT PAN IN PLACE, BOTTOM OF UNIT WAS 38F.
CH1/ UNDER COUNTER UNIT	40F	
BREAKFAST SANDWICHES	117F	HOT TABLE WAS UNPLUGGED APON ARRIVAL, FIXED IMMEDIATELY. RUNNING VERY HOT AFTER A FEW MINUTES. BREAKFAST SANDWICHES STORED ON PREP TABLE
SAUSAGE/ ABOVE STOVE	74F	ADVISED PIC ABOUT PROPER USE OF TIME AS A PUBLIC HEALTH CONTROL. LEFT HANDOUT.
		IF REQUIRED TEMPERATURE CANNOT BE ATTAINED.
REACHIN COOLER	40F	
		HOLDING UNIT WERE NOT ABOVE 140F. ADVISED TO STORE ABOVE OVEN IN COVERED PAN OR FIND ANOTHER METHOD TO KEEP OVER 140F. USE TIME AS A PUBLIC HEALTH
CREAMER/ THERMOS	41F	

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90 CONGRESS ST

**City / State**  
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

1: 2-103.11.(L): N: Person in Charge did not ensure that employees are properly trained in food safety.

INSPECTOR NOTES: NEED TO DESIGNATE PERSON IN CHARGE IF MANAGER NOT PRESENT. FOOD EMPLOYEE'S NOT PROPERLY TRIANED IN FOOD SAFETY. RECOMMENDED ADDITIONAL CFPM'S TO COVER ALL HOURS OF OPERATION.

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: NEED COVERED DRINK CONTAINERS.

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

INSPECTOR NOTES: NEED HANDWASH SINK ONLY SIGN

14: 4-701.10: N: Food contact surfaces not sanitized.

INSPECTOR NOTES: ICE MACHINE IN NEED OF CLEANING

19: 3-501.16.(A): C: Hot foods not maintained at proper temperature.

INSPECTOR NOTES: SEE TEMP LOG

23: 3-603.11.(A): C: There is no consumer advisory.

INSPECTOR NOTES: LEFT HANDOUT

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

INSPECTOR NOTES: NEED HATS WHEN PREPPING FOOD.

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

INSPECTOR NOTES: MOPS NOT HANGING TO DRY.

54: 6-202.12: N: Ventilation may cause food contamination.

INSPECTOR NOTES: DUSTY FAN BLOWING IN PREP AREA.

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## Inspection Notes

Certified Food Protection Manager: Guy Hernandez 2/13/12 PIC: Stella Hernandez

- 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 classes in Portland and signup sheet email: [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov).

- For a list of CFPM courses and trainers got to: [www.maine.gov/healthinspection/training.htm](http://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 [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov) or call Tom Williams at 874-8772.

- 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](http://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.

Person in Charge (Signature)



Date: 7/30/2013

Health Inspector (Signature)

