☐Failed ☐Closed ☐IHH

State of Maine Health Inspection Report

Establishment Name: LITTLE LADS BAKERY	*As Authorized by 22 MRSA § 2496*	No. of Risk Factor/InterventionViolations: 0	Date: 7/10/2013
		No. of Repeat Risk factor / Intervention Violations: 0	Time In: 10:30 AM
		Score *(optional)*	Time Out: 12:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
2/5/2013 / 9139	482 CONGRESS ST	PORTLAND	04101	207-871-1636

License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE - SEATIN(	LITTLE LADS BAKERY	Complaint 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 — 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	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	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

			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	X	Approved thawing methods used	X	
34	IN	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	X	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			COS	R
		Proper Use of Utensils		
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	X	Single-use & single-service articles: properly stored & used		X
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	X	Non-food contact surfaces clean		
		Physical Facilities		
48	IN	Hot & cold water available; adequate pressure		
49	X	Plumbing installed; proper backflow devices	X	X
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		X
54	IN	Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature) — Date: 7/10/2013

Health Inspector (Signature) D. Michele Hungar — Follow-up: ☐YES ☑NO Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
SQUASH	109-156F	
CORN CHOWD	167F	
CHILI	87-160	DISCUSSED STIRRING MORE FREQUENTLY
HW	0-126F	SPOKE WITH ABOUT ENSURING USE.
BEATS	39F	
REFRIG	38F	
BROWN RICE HH2	178-184F	
MAC & CHS HH1	181F	
VEG BURGER CH	39F	
MINESTRONE HH3	167F	

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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

33: 3-501.13: N: Improper thawing.

INSPECTOR NOTES: COS, 2 ITEMS THAWING ON COUNTER OVER 1/ 2 HR. MOVED TO REFRIGERATOR.

37: 3-306.13.(B): N: Unacceptable utensiles/dispensing methods at consumer self-service operation.

INSPECTOR NOTES: NEED SIGNAGE AT BUFFET ABOUT SINGLE USE PLATES/CONTAINERS. NO RE-USE PERMITTED.

43: 4-904.11.(A).(C): N: Single service/use items are improperly handled/stored/displayed/dispensed.

INSPECTOR NOTES: SELF-SERVICE STRAWS, NEED TO BE INDIVIDUALLY WRAPPED ONES.

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

INSPECTOR NOTES: COUNTERS NEED CLEANING, REFRIG. RACKS NEED RUST REPAIR, MICROWAVE IN BACK RM. NEEDS INTERNAL RUST REPAIR

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

INSPECTOR NOTES: FOOD PREP SINK EITHER NEEDS PROPER AIR GAP, OR PREP DONE A MIN. OF 1" ABOVE FLOOD LEVEL RIM OF SINKS

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

INSPECTOR NOTES: COVED MOPBOARDS NEEDED WHEREVER MISSING, CAULKING AROUND ALL IMMOVABLE EQUIPMENT, SEALING OF ANY EXISTING COVED MOPBOARD PEELING FROM WALL OR FLOOR

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Inspection Notes

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)
http://www.maine.gov/dhhs/mecdc/environmental-health/el/
For:
- Application Forms
- Maine Food Code
- DHHS HIP Admininstrative Rules
- Posters, links to other sites
- Etc.

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