

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name MORRILLS CORNER PUB		As Authorized by 22 MRSA § 2496		No. of Risk Factor/Intervention Violations 3	Date 7/24/2013
License Expiry Date/EST. ID# 9/30/2013 / 6813		Address 1171 FOREST AVE	City PORTLAND	Zip Code 04103-3325	Time In 3:15 PM
License Type MUN - EATING PLACE - SEATING		Owner Name PIEROBELLO, FRANK T	Purpose of Inspection Follow-up Inspection	License Posted Yes	Time Out 4:30 PM
		Score (optional)		Risk Category Medium	

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	OUT	PIC present, demonstrates knowledge, and performs duties			X
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	X	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	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	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	X	X	
38	X	Personal cleanliness		X	
39	IN	Wiping cloths: properly used & stored			
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	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	X	Plumbing installed; proper backflow devices		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)

Robert B. Smith

Date: 7/24/2013

Health Inspector (Signature)

D. Michele Sturgeon

Follow-up: YES NO Date of Follow-up:

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License Expiry Date/EST. ID# 9/30/2013 / 6813	Address 1171 FOREST AVE	City / State PORTLAND / ME	Zip Code 04103-3325	Telephone 207-797-9826

Temperature Observations

Location	Temperature	Notes
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Person in Charge (Signature)

Robert B. Rawitt

Date: 7/24/2013

Health Inspector (Signature)

D. Michele Sturgeon

State of Maine Health Inspection Report

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Establishment Name

MORRILLS CORNER PUB

Date 7/24/2013

License Expiry Date/EST. ID#
9/30/2013 / 6813

Address
1171 FOREST AVE

City / State
PORTLAND

ME

Zip Code
04103-3325

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: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: NEED ASAP. LEFT FLYER. CALL ME WITH NAME OF PERSON SIGNED UP & DATE TAKING (756-8016, LV. MSSG W/INFO)

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

INSPECTOR NOTES: COS, NEED DESIGNATED HANDWASH STATION AT BAR AREA W/ALL SUPPLIES.

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

INSPECTOR NOTES: COS, PROVIDED

26: 7-201.11: C: Improper storage of poisonous or toxic materials.

INSPECTOR NOTES: COS, ALL CHEMICALS, MEDICINES & LIKE NEED TO BE STORED AWAY FROM SINKS, FOOD PREP/STORAGE AREAS.

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

INSPECTOR NOTES: COS, FOOD CONTAINERS & DRINK CASES ON FLOOR

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

INSPECTOR NOTES: DUE TO AMOUNT ON MENU, NEED HAIR UP AND OFF COLLAR AND CROWN HAIR CONTAINED, EVEN IF BALD.

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

INSPECTOR NOTES: ICE MACHINE, ICE BIN DRAINAGE AND ANY DIRECT-FED WATER DRINK MACHINES NEED PROPER AIR GAPS. MIN. OF 1" ABOVE FLOOD LEVEL RIM OF DRAIN.

49: 6-306.10: N: Service sink not readily available.

INSPECTOR NOTES: NEED MOP SINK

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

INSPECTOR NOTES: CAULKING NEEDED AROUND ALL IMMOVABLE EQUIPMENT. NEED COVERED MOPBOARD THROUGHOUT, EXCEPT IN SEATING AREA.

Person In Charge (Signature)

Robert R. Reault

Date: 7/24/2013

Health Inspector (Signature)

D. Michele Sturgeon

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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 Administrative Rules
- Posters, links to other sites
- Etc.

Person in Charge (Signature)

Robert Russell

Date: 7/24/2013

Health Inspector (Signature)

D. Michele Sturgeon