

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name NICKELODEON CINEMAS		As Authorized by 22 MRSA § 2496		No. of Risk Factor/Intervention Violations 2	Date 7/25/2013
				No. of Repeat Risk factor / Intervention Violations 0	Time In 1:00 PM
				Score (optional)	Time Out 1:45 PM
License Expiry Date/EST. ID# 12/7/2012 / 969	Address 1 TEMPLE ST	City PORTLAND	Zip Code 04101-4011	Telephone 207-772-9751	
License Type MUN - EATING PLACE - SEATING	Owner Name THE PATRIOT CINEMAS INC.	Purpose of Inspection Regular	License Posted Yes	Risk Category Low	

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

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
Safe Food and Water									
28	IN	Pasteurized eggs used where required			Proper Use of Utensils				
29	IN	Water & ice from approved source			41	IN	In-use utensils: properly stored		
30	IN	Variance obtained for specialized processing methods			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
Food Temperature Control									
31	IN	Proper cooling methods used; adequate equipment for temperature control			43	X	Single-use & single-service articles: properly stored & used	x	
32	IN	Plant food properly cooked for hot holding			44	IN	Gloves used properly		
33	IN	Approved thawing methods used			Utensils, Equipment and Vending				
34	IN	Thermometers provided and accurate			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Food Identification									
35	IN	Food properly labeled; original container			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
36	IN	Insects, rodents, & animals not present			47	IN	Non-food contact surfaces clean		
37	X	Contamination prevented during food preparation, storage & display	x		Physical Facilities				
38	X	Personal cleanliness			48	IN	Hot & cold water available; adequate pressure		
39	IN	Wiping cloths: properly used & stored			49	X	Plumbing installed; proper backflow devices		
40	IN	Washing fruits & vegetables			50	IN	Sewage & waste water properly disposed		
Personnel									
<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>Person in Charge (Signature) <i>Amal Kallan</i></p> <p>Health Inspector (Signature) <i>D. Michele Sturgeon</i></p> </div> <div style="width: 50%;"> <p>Date: 7/25/2013</p> <p>Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:</p> </div> </div>									

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Temperature Observations

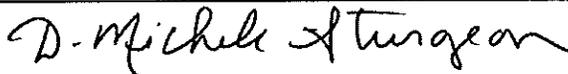
Location	Temperature	Notes
HW	131F	
SANI	200++PPM	TRAINED. SEE RECIPE IN NOTES.
2-BAY	140F	EXPLAINED HOW TO USE AS A 3-BAY

Person in Charge (Signature)



Date: 7/25/2013

Health Inspector (Signature)



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Page 3 of 6

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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

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

INSPECTOR NOTES: NEED PAPER TOWELS @ HANDWASH STATION, WASTE CAN & SIGNAGE (HANDWASH ONLY)

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

INSPECTOR NOTES: COS, SANI TOXIC. TRAINED. SEE NOTES.

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

INSPECTOR NOTES: COS, OIL CONTAINERS, DRINK CASES, ETC. NEED TO BE AT LEAST 6" OFF FLOOR.

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

INSPECTOR NOTES: EXPLAINED

43: 4-903.11.(C): N: Single service/ single use items improperly stored.

INSPECTOR NOTES: COS, SAME AS #37

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

INSPECTOR NOTES: ICE MACHINE & DRINK MACHINES DRAINAGE NEED MIN. 1" GAP, ABOVE FLOOD LEVEL RIM OF DRAIN.

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

INSPECTOR NOTES: UNISEX BATHROOM & FEMALE STALLS UPSTAIRS NEED

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

INSPECTOR NOTES: CAULK AROUND ALL IMMOVABLE EQUIPMENT. REPLACE/REPAIR ANY COVERED MOPBOARD NEEDING.

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

INSPECTOR NOTES: FIX ANY HOLES IN WALLS, FLOORS, CHIPPING COUNTERS, ETC. ALL TO BE 'SMOOTH & EASILY CLEANABLE'

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: CLEAN UNDER AND AROUND ALL EQUIPMENT, ESPECIALLY ICE MACHINE AREA.

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

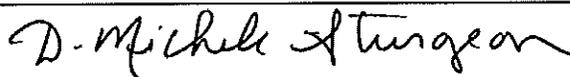
INSPECTOR NOTES: REPLACE ANY MISSING LIGHTSHIELDS, AS DISCUSSED, OR SWITCH TO SHATTERPROOF BULBS.

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Page 4 of 6

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PORTLAND ME

Zip Code
04101-4011

Observations and Corrective Actions

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54: 6-304.11: N: Insufficient ventilation provided.

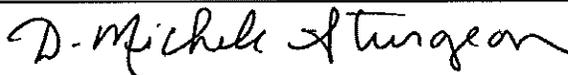
INSPECTOR NOTES: UPSTAIRS BATHROOM VENTS NOT FUNCTIONING. NEED TO.

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Inspection Notes

PROPER BLEACH RECIPE, FOR SANITIZING IS: 1 TSPN. BLEACH, PER 1 GAL. 75-120F WATER, CHANGED EVERY 4 HRS. OR WHEN VISIBLY SOILED. TO BE 50-100PPM. IF USING SMALLER CONTAINERS, EXPLAINED PROCESS.

ICE MACHINE NEEDS INTERIOR BIN FLAP & CREVICES CLEANED OF ALL MOLD & CEILING AREA RIGHT THERE. REST OF MACHINE LOOKED FINE.

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:

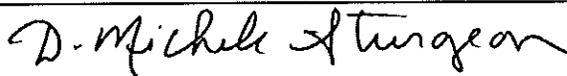
- Application Forms

Person in Charge (Signature)



Date: 7/25/2013

Health Inspector (Signature)



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Page 6 of 6

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ME

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Inspection Notes

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

Person In Charge (Signature)



Date: 7/25/2013

Health Inspector (Signature)

