



# State of Maine Health Inspection Report

<b>Establishment Name</b> OHNO CAFE INC		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> <u>7/31/2013</u>
<b>License Expiry Date/EST. ID#</b> 3/6/2013 /9832	<b>Address</b> 87 BRACKETT ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04102	<b>Telephone</b> 207-774-0773

## Temperature Observations

Location	Temperature	Notes
CRMN ON COUNTER	41F	
1-BAY	113F	NEEDS TURNING UP ASAP, TO BE MAINTAINED AT 120F, REGARDLESS OF 'DRAW'
SANI	0-75-PPM	WASN'T REGISTERING. HAD RE-MADE. EXPLAINED.
HAM CH	38F	
HW	114F	
DW	192F	
REFRIG1	40F	
ALL DRINK COOLERS	40-41F	

Person in Charge (Signature)

CM a Bot

Date: 7/31/2013

Health Inspector (Signature)

D. Michele Sturgeon

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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

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

INSPECTOR NOTES: NEED EXACT LANGUAGE FROM BOTTOM OF PG 35 OF FOOD CODE. WORDING IN PARENTHESIS. ASTERISK IN FRONT & ASTERISK ANY ITEMS ON MENU PERTAINING. NEED ON MENU BOARDS & ANY SANDWICH SIDEWALK SIGNS ... OR, PUT "MED. WELL TO WELL ONLY" BESIDE OR UNDER, ON THE MENU. FOR ANYTHING THAT COULD BE COOKED TO ORDER.

45: 4-202.11: C: Multiuse food contact surfaces are not properly designed and constructed.

INSPECTOR NOTES: COS, MEAT SLICER OUT OF SERVICE. SUPPLIED POSTER. WORKING ON ASAP & E-MAIL ME, ONCE COMPLETED.

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

INSPECTOR NOTES: ALL NEED PLANING OR REPLACEMENT. DISCUSSED.

48: 5-103.11.(B): C: Insufficient hot water supply.

INSPECTOR NOTES: 1-BAY NEEDS TURNING UP TO HAVE IT AT MIN. OF 120F, ASAP (TODAY). MAINTAINED, REGARDLESS OF 'DRAW'.. FAX INVOICE, ONCE DONE, OR E-MAIL ME, IF DONE IN HOUSE.

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

INSPECTOR NOTES: NEED MOP SINK

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

INSPECTOR NOTES: REPAIR ALL PEELING CEILING AREAS, WORN FLOORS/CHIPPED TILES, SHELVING EDGINGS, ETC. ALL TO BE 'SMOOTH & EASILY CLEANABLE'.

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

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

54: 6-303.11: N: Insufficient lighting provided.

INSPECTOR NOTES: NEED MORE LIGHTING AT HANDWASH STATION AREA

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

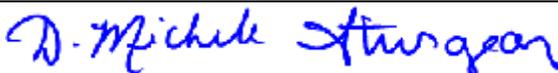
INSPECTOR NOTES: REPLACE ALL LIGHTSHIELDS MISSING, OR REPLACE WITH SHATTERPROOF BULBS.

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## Inspection Notes

CFPMs: Lori Eschholz, #9276698, Expires 7/18/17 & John Mantovich, #9524721, Expires 10/31/17.

### 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 go 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 [mar@portlandmaine.gov](mailto: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](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.

### DHHS HIP (Health Inspection Program)

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

For:

- Application Forms
- Maine Food Code
- DHHS HIP Administrative Rules

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## Inspection Notes

- Posters, links to other sites
- Etc.

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