

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>OLD PORT SANDWICH SHOP</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention/ Violations	<b>2</b>	Date	<b>2/27/2012</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>8:00 AM</b>
		Score (optional)			Time Out

License Expiry Date/EST. ID# <b>3/2/2013 / 5580</b>	Address <b>89 MARKET ST</b>	City <b>PORTLAND</b>	Zip Code <b>04101-5006</b>	Telephone <b>207-773-9078</b>
License Type <b>MUN - EATING PLACE - SEATING</b>	Owner Name <b>CANDY HOLDINGS LLC</b>	Purpose of Inspection <b>Change of Ownership</b>	License Posted <b>Yes</b>	Risk Category <b>High</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
<b>Supervision</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>				
2	IN	Management awareness: policy present		
3	IN	Proper use of reporting, restriction & exclusion		
<b>Good Hygienic Practices</b>				
4	OUT	Proper eating, tasting, drinking, or tobacco use	X	
5	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved Source</b>				
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		
<b>Protection from Contamination</b>				
13	IN	Food separated & protected		
14	OUT	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

  

Compliance Status			cos	R
<b>Potentially Hazardous Food Time/Temperature</b>				
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		
<b>Consumer Advisory</b>				
23	IN	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>				
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
<b>Safe Food and Water</b>				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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		
<b>Food Identification</b>				
35	X	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
36	IN	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	X	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

  

Compliance Status			cos	R
<b>Proper Use of Utensils</b>				
41	IN	In-use utensils: properly stored		
42	X	Utensils, equipment, & linens: properly stored, dried, & handled	X	
43	X	Single-use & single-service articles: properly stored & used	X	
44	X	Gloves used properly	X	
<b>Utensils, Equipment and Vending</b>				
45	X	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		
<b>Physical Facilities</b>				
48	IN	Hot & cold water available; adequate pressure		
49	IN	Plumbing installed; proper backflow devices		
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		
54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: 2/27/2012

Health Inspector (Signature)

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

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## Temperature Observations

Location	Temperature	Notes
SANI	300 PPM	
HW	120F	
TURKEY CH2	50F	
MEATB/SAUCE HH2	162F	
HAMB REFR	36F	
CHICK SALAD	44F	KEEP COLD HOLD STATION COVER CLOSED BETWEEN USE, OR TURN UNIT DOWN BY APPROX. 9F
HAM	49F	
ITAL. DRISS CH1	37F	
CHICK NUGGETS HH1	158F	

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Page 3 of 5

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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

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: COS, EMPLOYEE DRINKS NEED HANDLES, COVERS, STRAWS (IF COLD) & NOT AT WORK AREAS

14: 4-602.11.(C): C: Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.

INSPECTOR NOTES: CAN OPENER AND MEAT SLICER BOTH NEED THOROUGH, DETAILED CLEANING

35: 3-302.12: N: Food/ingredients containers not properly labeled.

INSPECTOR NOTES: PRE-PKGD. ITEMS NEED FULL LABELS (SEE PG. 35 OF FOOD CODE)

39: 3-304.14.(B).(1): N: Wiping cloths not dry and improperly used.

INSPECTOR NOTES: COS, CLOTH ON SLICER. NO WET CLOTHS, UNLESS ACTIVE IN SANITIZER.

42: 4-904.11.(B): N: Eating utensils not properly handled, displayed, dispensed.

INSPECTOR NOTES: COS, ONCE CURRENT SELF-SERVICE UTENSIL STOCK GONE, PURCHASE INDIVIDUALLY WRAPPED TYPE.

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

INSPECTOR NOTES: COS, SELF SERVE BOX ON FLR. IN BASEMT.

44: 3-304.15.(A): N: Single use gloves not clean.

INSPECTOR NOTES: COS, EXPLAINED PROPER USE

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

INSPECTOR NOTES: CUTTING BOARDS NEED PLANING OR REPLACEMENT

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

INSPECTOR NOTES: CALKING NEEDED AROUND ALL IMMOVABLE EQUIP.

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

INSPECTOR NOTES: WOODEN SHELVES NEED REFINISHING, COVER GAPS ON REAR OF COLD HOLD STATION (CAULK AROUND JUNCTURES)

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

INSPECTOR NOTES: MOPS NEED TO HANG HANDLE SIDE UP, BETW.USE, AIR DRYING

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Page 4 of 5

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54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: REFRIG. FANS NEED MOLD REMEDIATION

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Page 5 of 5

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## Inspection Notes

SEATS: 12

SPLASH GUARD NEEDED BETW. HW SINK & STEAM TABLE

NOTE: WHEN RE-PURCHASING STIRRERS (SELF-SERVE SET OUT ONES), BUY THE INDIVIDUALLY WRAPPED TYPED

12 V / 3 C / 1 C COS / 4 NC COS / REMAINING ITEMS TO BE CORRECT BY NEXT, ANNUAL INSPECTION

Person in Charge (Signature)

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