

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name OLIVE CAFE LLC	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	0	Date	7/18/2013
		No. of Repeat Risk factor / Intervention Violations	0	Time In	2:15 PM
		Score (optional)		Time Out	3:30 PM
License Expiry Date/EST. ID# 10/9/2012 / 17167	Address 127 COMMERCIAL ST	City PORTLAND	Zip Code 04101	Telephone 207-772-6200	
License Type MUN - EATING PLACE - SEATING	Owner Name ELKHATIB, RAYAN	Purpose of Inspection Regular	License Posted Yes	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	Compliance Status		COS	R
Supervision							
1	IN			16	IN		
PIC present, demonstrates knowledge, and performs duties				Potentially Hazardous Food/Time/Temperature			
Employee Health							
2	IN			17	IN		
Management awareness; policy present				Proper cooking time & temperatures			
3	IN			18	IN		
Proper use of reporting, restriction & exclusion				Proper reheating procedures for hot holding			
Good Hygienic Practices							
4	IN			19	IN		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time & temperatures			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands							
6	IN			21	IN		
Hands clean & properly washed				Proper cold holding temperatures			
7	IN			22	IN		
No bare hand contact with RTE foods or approved alternate method properly followed				Proper date marking & disposition			
8	IN			Time as a public health control: procedures & record			
Adequate handwashing facilities supplied & accessible				Consumer Advisory			
Approved Source							
9	IN			23	IN		
Food obtained from approved source				Consumer advisory provided for raw or undercooked foods			
10	IN			Highly Susceptible Populations			
11	IN			24	IN		
Food received at proper temperature				Pasteurized foods used; prohibited foods not offered			
12	IN			Chemical			
Food in good condition, safe, & unadulterated				25	IN		
Required records available: shellstock tags parasite destruction				Food additives: approved & properly used			
Protection from Contamination							
13	IN			26	IN		
Food separated & protected				Toxic substances properly identified, stored & used			
14	IN			Conformance with Approved Procedures			
Food-contact surfaces: cleaned and sanitized				27	IN		
15	IN			Compliance with variance, specialized process, & HACCP plan			
Proper disposition of returned, previously served, reconditioned, & unsafe food				<p>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.</p>			

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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
28	IN			41	IN		
Pasteurized eggs used where required				In-use utensils: properly stored			
29	IN			42	IN		
Water & ice from approved source				Utensils, equipment, & linens: properly stored, dried, & handled			
30	IN			43	IN		
Variance obtained for specialized processing methods				Single-use & single-service articles: properly stored & used			
Food Temperature Control							
31	IN			44	IN		
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
32	IN			Utensils, Equipment and Vending			
Plant food properly cooked for hot holding				45	IN		
33	IN			Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
Approved thawing methods used				46	IN		
34	IN			Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided and accurate				47	IN		
				Non-food contact surfaces clean			
Food Identification							
36	IN			Physical Facilities			
Food properly labeled; original container				48	IN		
Prevention of Food Contamination							
36	IN			Hot & cold water available; adequate pressure			
Insects, rodents, & animals not present				49	X		
37	IN			Plumbing installed; proper backflow devices			
Contamination prevented during food preparation, storage & display				50	IN		
38	IN			Sewage & waste water properly disposed			
Personal cleanliness				51	X		
39	X		x	Toilet facilities: properly constructed, supplied, & cleaned			
Wiping cloths: properly used & stored				52	IN		
40	IN			Garbage & refuse properly disposed; facilities maintained			
Washing fruits & vegetables				53	X		
				Physical facilities installed, maintained, & clean			
				54	X		
				Adequate ventilation & lighting; designated areas used			

Person In Charge (Signature)

Date: 7/18/2013

Health Inspector (Signature)

Michelle Akuragon

Follow-up: YES NO

Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
PICKLES W/I	35F	
3-BAY	120F	
HW	117F	
HUMUS	41F	
BABAGANUCHE CH1	45F	JUST OPEN

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Address
127 COMMERCIAL ST

City / State
PORTLAND

ME

Zip Code
04101

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

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

INSPECTOR NOTES: COS, CORRECTED AND THEY SWITCHED TO USING JUST BLEACH

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

INSPECTOR NOTES: MOP SINK IS HERE AND AWAITING INSTALLATION

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

INSPECTOR NOTES: NEED IN FEMALE RESTROOM

51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: TIGHTEN BATHROOM DOOR CLOSURE DEVICES

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

INSPECTOR NOTES: NEED COVERED MOPBOARD, CAULK AROUND ALL IMMOVABLE EQUIPMENT,

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

INSPECTOR NOTES: FIX HOLES IN ANY WALLS, CHIPPING SHELVES, STAINED/CHIPPED CEILING FIXTURES, ETC.

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

INSPECTOR NOTES: MOPS MUST HANGE, BETWEEN USE, AIRDRYING, HANDLE SIDE UP

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

INSPECTOR NOTES: MANY NOT SHIELDED. SHIELD OR REPLACE WITH SHATTERPROOF BULBS

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

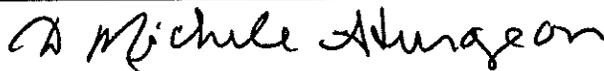
INSPECTOR NOTES: HOOD & BATHROOM VENTS NEED CLEANING

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Inspection Notes

CFPM: CHARLOTTE ELKATIB, #9585726, EXPIRES 11/26/17
 EXPLAINED PROPER 3-BAY SANITIZING
 CHANGING TO BLEACH FROM TABLETS FOR SANITIZING. PROPER RECIPE IS:
 1 TEASPOON BLEACH, PER 1 GAL. 75-120F WATER. CHANGE EVERY 4 HRS. OR WHEN VISIBLY SOILED. IF
 USING SMALLER THAN 1 GAL. CONTAINERS, EXPLAINED.

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/>

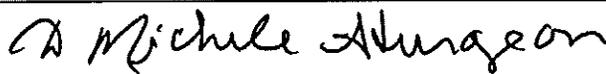
For:

Person in Charge (Signature)



Date: 7/18/2013

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Inspection Notes

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

Person in Charge (Signature)



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