

Establishment Name BILLS PIZZA	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	5	Date	10/17/2012
		No. of Repeat Risk factor / Intervention Violations	3	Time In	8:00 AM
		Score (optional)		Time Out	9:00 AM

License Expiry Date/EST. ID# 7/25/2013 /5870	Address COMMERCIAL ST	City PORTLAND	Zip Code 04101	Telephone 207-774-6166
License Type MUN - EATING PLACE - SEATING	Owner Name ACROPOLIS INC	Purpose of Inspection Follow-up Inspection	License Posted	Risk Category High

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	x
Employee Health				
2	OUT	Management awareness; policy present	x	x
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharging 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	
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	OUT	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	X	Thermometers provided and accurate		
Food Identification				
35	X	Food properly labeled; original container	x	
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	x
39	X	Wiping cloths: properly used & stored	x	x
40	IN	Washing fruits & vegetables		

Compliance Status			cos	R
Proper Use of Utensils				
41	X	In-use utensils: properly stored	x	x
42	X	Utensils, equipment, & linens: properly stored, dried, & handled	x	
43	X	Single-use & single-service articles: properly stored & used	x	x
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	x	
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean	x	x
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	X	Toilet facilities: properly constructed, supplied, & cleaned		x
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		x
54	X	Adequate ventilation & lighting; designated areas used		x

Person in Charge (Signature) *People Gaudette* Date: 10/17/2012
 Health Inspector (Signature) *P. Michele Sturgeon* Follow-up: YES NO Date of Follow-up: 11/20/2012

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Temperature Observations

Location	Temperature	Notes
PEPPERONI	40.8F	
HW	129.4F	
SOUP HH2	164.6F	
CHS.	41.8F	
CUT TOMAT CH1	43.6F	CAN'T SEAT ABOVE CHEESE, MOVE TO CONTACT WITH REFRIGERATION, DISCARD ANY NOT USED IN 2 MORE HOURS.
3-BAY	131.8F	
SPAGH SAUCE W/I	39.8F	
SANI	0PPM	HAD RE-MADE AND DISCUSSED AGAIN, 2X , AND ALL EMPLOYEES NEED TO KNOW WHERE TEST STRIPS ARE AND HOW TO USE. RECIPE IS AT TOP AND THOROUGHLY
SPAG SAUCE HH1	154.2F	
DRESSING R1	38.6F	

Person in Charge (Signature) <i>Joseph Gaudette</i>	Date: 10/17/2012
Health Inspector (Signature) <i>D. Michele Sturgeon</i>	

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Address
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

1: 2-103.11.(A): N: The Person in Charge did not ensure that Food Establishment operations are not conducted in a private home.

INSPECTOR NOTES: COS, IMPROPER KNOWLEDGE AND SHAIING INFO

2: 2-201.11: C: The person in charge failed to require food employees to submit required information.

INSPECTOR NOTES: COS, CFPM COULD NOT RECITE ANY HEALTH EXCLUSIONS AND NO POSTER POSTED. E-MAILING TO THEM.

8: 5-205.11.(B): N: Handwashing facility being used for other than handwashing.

INSPECTOR NOTES: COS, NO CLOTHS AT HANDWASH STA. HAND WASH ONLY.

14: 4-602.11.(A): C: Food contact surfaces are not cleaned between uses.

INSPECTOR NOTES: COS, MIXER OUT OF SERVICE UNTIL CHIPPING PAINT REPAIRED ON MIXER ATTACHMENT

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

INSPECTOR NOTES: COS, SANITIZER NOT REGISTERING. ONLY ONE BUCKET. ALL WORK STAS. NEED. RE-TRAINED

34: 4-302.12: N: Inadequate number of temperature measuring devices provided.

INSPECTOR NOTES: ALL REFRIG. EQUIPMT. NEEDS INTERNAL THERMOMETERS, PREF. BY DOOR, VISIBLE AND EMPLOYEES SHYOULD BE VERIFYING AGAINST EXTERNAL ONES AND CORRECTIVE ACTION AS NEEDED.

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

INSPECTOR NOTES: COS, LABEL ALL PREPPED FOOD CONTAINERS, TRANSFERRED ITEMS FROM OROGINAL PKG'ING. SEE PG. 35 FOOD CODE.

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

INSPECTOR NOTES: COS, MOVE MEAT STORAGE IN WALK IN TO UNDER VEGETABLES, CASES DRINKS ON FLOOR, UNCOVERED FOOD CONTAINERS/PIZZAS, ETC.

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

INSPECTOR NOTES: COS, ALL FOOD EMPLOYEES REQUIRED, INCLUDING OWNER WHEN IN THOSE AREAS

39: 4-101.16: N: Unacceptable use of sponges.

INSPECTOR NOTES: COS, NO SPONGES

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Date: 10/17/2012

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

INSPECTOR NOTES: COS, NO WET CLOTHS, NOT ACTIVE WITH SANITIZER

41: 3-304.12: N: Improper between-use storage of utensils..

INSPECTOR NOTES: COS, NO SCOOP USE, WITH HANDLES TOUCHING PRODUCTS. NEXT EVENT, PRODUCT WILL BE DISCARDED.

42: 4-903.11.(B): N: Clean equipment and utensils not stored / covered/ inverted/ or self draining.

INSPECTOR NOTES: COS, ALL CLEAN EQUIPMENT NEEDS STORING INVERTED.

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

INSPECTOR NOTES: COS, SINGLE SERVE BOXES STORED ON FLOOR IN BASEMENT; SELF SERVICE UTENSILS MUST BE IN HANDLE SIDE UP CONTAINER, STRAWS/COFFEE STIRRERS INDIVIDUALLY WRAPPED TYPE/OR DISPENSER.

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

INSPECTOR NOTES: COLD HOLD STATION NEEDS FURTHER PLANING. CARLISLE PLANER & REPLACEMENT BLADES ARE AVAILABLE AT INDEPENDANT RESTAURANT SUPPLY

47: 4-602.13: N: Non-food contact surfaces are not clean.

INSPECTOR NOTES: COS, CEILING AREA OF MICROWAVE AND BOTH SODA MACHINES NEEDS CLEANING

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

INSPECTOR NOTES: PARTIALLY DONE. REMAINING 2 ICE BIN DRAINS IN BASEMENT NEED.

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

INSPECTOR NOTES: ON ORDER

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

INSPECTOR NOTES: NEED TO TIGHTEN FURTHER. BOTH NEED TO CLOSE TIGHTLY UPON RELEASE.

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: CONTINUE WITH FILLING HOLES, MISSING COVERED MOPBOARD, CAULKING ALL, ETC. AS DISCUSSED, FINISH WOOD SHELVING IN BASEMENT TO BE SMOOTH AND EASILY CLEANABLE.

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

INSPECTOR NOTES: ALL SHELVING STILL NEEDS CLEANING AND CEILING TILES AROUND PIZZA OVEN. ELIMINATE ALL CARDBOARD IN BASEMENT (USED AS FLOORING THROUGHOUT AND TO CHECK DELIVERIES), DISCARD CARDBOARD OFF PREMISES. ELIMINATE ANYTHING REPAIRED WITH DUCT TAPE. REPAIR TO 'SMOOTH AND EASILY CLEANABLE'.

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

INSPECTOR NOTES: BACK ROOM OF BASEMENT STORAGE AREA MISSED. FRONT ROOM REPLACED WITH SHATTERPROOF BULBS.

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

INSPECTOR NOTES: WALK IN FAN NEEDS CLEANING

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Inspection Notes

FAILED

23 V / 4 C / 3 C COS / 11 NC COS / 9 REMAINING TO BE DONE BEFORE 30 DAY FOLLOW UP (ON OR ABOUT) TO INITIAL FAILURE, EXCEPT MOP SINK, FACILITY REPAIRS REMAINING, WILL HAVE A 6 MOS. FOLLOW UP TO INITIAL, AFTER THE 30 DAY ONEM FOR MOP SINK AND REMAINING FACILITY REPAIRS TO BE COMPLETED.

PROPER BLEACH SOLUTION RECIPE FOR SANITIZING FOOD CONTACT SURFACES IS 1 TSPN BLEACH (BRAND STRENGTHS MAY DIFFER/ALWAYS RE-TEST IF CHANGING BRANDS), PER 1 GAL. 75-120F WATER. 50-100 PPM ON TEST STRIPS (CLOSER TO 100), CHANGED EVERY 4 HRS, OR WHEN VISIBLY SOILED.

POST FOOD LICENSES VISIBLE TO PUBLIC.

FOLLOW UP TO FAILED INSPECTION. WILL BE INVOICED \$75.

CFPM, STEVE GIKAS #7551706, EXAM 1/19/11, CFPM NEEDS TO SHARE ALL PERTINENT INFO WITH EMPLOYEES. E-MAILING LETTERS & RELEVANT POSTERS FOR ILLNESS EXCLUSIONS.

JOHNNRBERGERON@ME.COM / OWNER

JOEATU714@ROADRUNNER.COM

MOP SINK IS ON ORDER. ENSURE PLUMBING PERMIT IS TAKEN OUT FOR INSTALLATION. 6 MONTHS TO COMPLETE. E-MAIL ME ONCE COMPLETED.

FINISH ALL UNFINISHED ITEMS, BY NEXT FOLLOW UP TO FAILURE.

SUGGEST INFO SESSION ATTENDANCE FOR ALL FOOD EMPLOYEES. WILL E-MAIL DATES.

Grading ~ Pass / Fail criteria

A passing inspecting, is one with not more than thirteen (13) overall violations, with not more than three (3) of those being Critical violations. Any over those thresholds, are a Failing inspection. If enough items can be COS (corrected on site), to bring the totals to the above-referenced threshold, Health Inspector will work with you on time frame(s) within which the remaining items need correction.

Follow up inspection(s) to a Failing inspection, will be invoiced, to the establishment owner, at a rate of seventy-five dollars (\$75.00), per follow up inspection, that is deemed necessary by Health Inspector. Once establishment is cleared from the original failure and placed onto a regular follow up schedule, no additional fees will be charged, until and unless a repeated failing inspection occurs.

Effective January 18, 2012, all Eating Place Establishments are required to submit a copy of their Certified Food Protection Manager certificate, except for those establishments that are exempt. A Certified Food Protection Manager must be hired within 60 days of a new eating establishment opening or when a Certified Food Protection Manager leaves employment. For a list of CFPM courses go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector (Michele Sturgeon) by emailing to msturgeon@portlandmaine.gov or via fax (207) 874-8913. A copy may also be sent to:

City of Portland
DHHS, EHS
389 Congress St., Rm. 301B
Portland, Maine 04101
Attn.: Michele Sturgeon

Please include the name of your establishment and the establishment ID# with your certification(s). If e-mailing, place this information in the subject line area of your e-mail.

Person in Charge (Signature)

Joseph Gaudette

Date: 10/17/2012

Health Inspector (Signature)

D. Michele Sturgeon

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Inspection Notes

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 at 207-756-8016 or msturgeon@portlandmaine.gov 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."

A copy of this inspection report and a copy of all CFPM certificates must be available upon the Department's request.

Person in Charge (Signature)



Date: 10/17/2012

Health Inspector (Signature)

