

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name EMILITSA GREEK CAFE	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	0	Date	2/21/2013
		No. of Repeat Risk factor / Intervention Violations	0	Time In	3:45 PM
		Score (optional)		Time Out	4:30 PM

License Expiry Date/EST. ID# 12/5/2012 / 19046	Address 547 CONGRESS ST	City PORTLAND	Zip Code 04101-3307	Telephone NEEDED
License Type MUN - EATING PLACE - SEATING	Owner Name REGAS, JOHN T	Purpose of Inspection Follow-up Inspection	License Posted Yes	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 Mark "X" in appropriate box for COS and/or R
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status				Compliance Status			
Supervision				Potentially Hazardous Food Time/Temperature			
1	IN	PIC present, demonstrates knowledge, and performs duties		16	IN	Proper cooking time & temperatures	
Employee Health				17	IN	Proper reheating procedures for hot holding	
2	IN	Management awareness; policy present		18	IN	Proper cooling time & temperatures	
3	IN	Proper use of reporting, restriction & exclusion		19	IN	Proper hot holding temperatures	
Good Hygiene Practices				20	IN	Proper cold holding temperatures	
4	IN	Proper eating, tasting, drinking, or tobacco use		21	IN	Proper date marking & disposition	
5	IN	No discharge from eyes, nose, and mouth		22	IN	Time as a public health control: procedures & record	
Preventing Contamination by Hands				Consumer Advisory			
6	IN	Hands clean & properly washed		23	IN	Consumer advisory provided for raw or undercooked foods	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		Highly Susceptible Populations			
8	IN	Adequate handwashing facilities supplied & accessible		24	IN	Pasteurized foods used; prohibited foods not offered	
Approved Source				Chemical			
9	IN	Food obtained from approved source		25	IN	Food additives: approved & properly used	
10	IN	Food received at proper temperature		26	IN	Toxic substances properly identified, stored & used	
11	IN	Food in good condition, safe, & unadulterated		Conformance with Approved Procedures			
12	IN	Required records available: shellstock tags parasite destruction		27	IN	Compliance with variance, specialized process, & HACCP plan	
Protection from Contamination				<div style="border: 1px solid black; padding: 5px;"> <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> </div>			
13	IN	Food separated & protected					
14	IN	Food-contact surfaces: cleaned and sanitized					
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food					

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

Person in Charge (Signature) _____

Date: 2/21/2013

Health Inspector (Signature) _____

[Handwritten Signature]

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

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Temperature Observations

Location	Temperature	Notes
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Person in Charge (Signature)



Date: 2/21/2013

Health Inspector (Signature)



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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

39: 3-304.14.(B).(2): N: Wiping cloths improperly stored or used.

INSPECTOR NOTES: Store cloths in sanitizer when not in use.

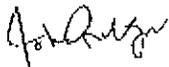
42: 4-904.13: N: Preset tableware not properly handled/protected.

INSPECTOR NOTES: Protect silverware when preset.

43: 4-904.11.(A).(C): N: Single service/use items are improperly handled/stored/displayed/dispensed.

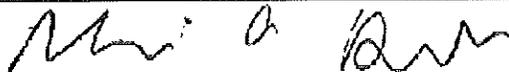
INSPECTOR NOTES: Boxes six inches off floor.

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Inspection Notes

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

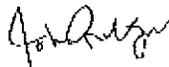
Sec. 11-40. Penalties.

Following the issuance of a failed inspection notice and an order to correct violations, the health inspector will reinspect the premises at a fee of seventy five dollars (\$75.00); if the followup 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 reinspection results in a failed inspection, the third and each subsequent follow-up reinspection will result in a three hundred dollar (\$300.00) per reinspection charge. In addition, upon the third failed reinspection, 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.

Person in Charge (Signature)



Date: 2/21/2013

Health Inspector (Signature)

