

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name GILBERT'S CHOWDER HOUSE	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention/Violations 2	Date 12/5/2012
		No. of Repeat Risk factor / Intervention Violations 0	Time In 3:30 PM
			Time Out 4:30 PM

License Expiry Date/EST. ID# 10/16/2013 / 6827	Address 92 COMMERCIAL ST	City PORTLAND	Zip Code 04101-4705	Telephone 207-871-5636
License Type MUN - EATING PLACE - SEATING	Owner Name TREBLIG ENTERPRISES	Purpose of Inspection Regular	License Posted	Risk Category

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						17											
						IN											
Employee Health																	
2	IN					18	IN										
Management awareness; policy present						19											
3	IN					Proper reheating procedures for hot holding											
Proper use of reporting, restriction & exclusion						20											
Good Hygienic Practices																	
4	IN					Proper cooling time & temperatures											
Proper eating, tasting, drinking, or tobacco use						21											
5	IN					Proper hot holding temperatures											
No discharge from eyes, nose, and mouth						22											
Preventing Contamination by Hands																	
6	IN					Proper cold holding temperatures											
Hands clean & properly washed						23											
7	IN					Proper date marking & disposition											
No bare hand contact with RTE foods or approved alternate method properly followed						24											
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											
Food received at proper temperature						24											
11	IN					Pasteurized foods used; prohibited foods not offered											
Food in good condition, safe, & unadulterated						Chemical											
12	IN					25	IN										
Required records available: shellstock tags parasite destruction						26											
						OUT											
Protection from Contamination																	
13	IN					Food additives: approved & properly used											
Food separated & protected						27											
14	IN					Toxic substances properly identified, stored & used											
Food-contact surfaces: cleaned and sanitized						Conformance with Approved Procedures											
15	IN					Compliance with variance, specialized process, & HACCP plan											
Proper disposition of returned, previously served, reconditioned, & unsafe food						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		Compliance Status		COS		R							
Safe Food and Water																	
28	IN					Proper Use of Utensils											
Pasteurized eggs used where required						41	IN										
29	IN					In-use utensils: properly stored											
Water & ice from approved source						42	X										
30	IN					Utensils, equipment, & linens: properly stored, dried, & handled											
Variance obtained for specialized processing methods						43	IN										
Food Temperature Control																	
31	IN					Single-use & single-service articles: properly stored & used											
Proper cooling methods used; adequate equipment for temperature control						44	IN										
32	IN					Gloves used properly											
Plant food properly cooked for hot holding						Utensils, Equipment and Wareing											
33	IN					45	IN										
Approved thawing methods used						Food & non-food contact surfaces cleanable, properly designed, constructed, & used											
34	X					46	IN										
Thermometers provided and accurate						Warewashing facilities: installed, maintained, & used; test strips											
Food Identification																	
35	IN					47	X										
Food properly labeled; original container						Non-food contact surfaces clean											
Prevention of Food Contamination																	
36	IN					Physical Facilities											
Insects, rodents, & animals not present						48	IN										
37	IN					Hot & cold water available; adequate pressure											
Contamination prevented during food preparation, storage & display						49	IN										
38	IN					Plumbing installed; proper backflow devices											
Personal cleanliness						50	IN										
39	IN					Sewage & waste water properly disposed											
Wiping cloths: properly used & stored						51	IN										
40	IN					Toilet facilities: properly constructed, supplied, & cleaned											
Washing fruits & vegetables						52	IN										
						Garbage & refuse properly disposed; facilities maintained											
						53	X										
						Physical facilities installed, maintained, & clean											
						54	IN										
						Adequate ventilation & lighting; designated areas used											

Person in Charge (Signature) <i>Marie B...</i>	Date: 12/5/2012
Health Inspector (Signature) <i>...</i>	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name GILBERT'S CHOWDER HOUSE		As Authorized by 22 MRSA § 2496		Date 12/5/2012
License Expiry Date/EST. ID# 10/16/2013 /6827	Address 92 COMMERCIAL ST	City / State PORTLAND / ME	Zip Code 04101-4705	Telephone 207-871-5636

Temperature Observations

Location	Temperature	Notes
Hand Wash Station HW 1	125 F	
Haddock CH 1	39 F	
Clam Chowder HH 2	172 F	
Lobster CH 2	40 F	
Clam Chowder HH 3	148 F	
Clam Chowder HH 4	165 F	
Clam Chowder HH 1	185 F	

Person In Charge (Signature)	<i>Marie Brunstahl</i>	Date: 12/5/2012
Health Inspector (Signature)	<i>Maria Russ</i>	

State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

GILBERT'S CHOWDER HOUSE

Date 12/5/2012

License Expiry Date/EST. ID#
10/16/2013 16827

Address
92 COMMERCIAL ST

City / State
PORTLAND

ME

Zip Code
04101-4705

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

20: 3-501.16.(B): C: Cold Food not maintained at proper temperature.

INSPECTOR NOTES: Butter stored at room temperature

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

INSPECTOR NOTES: Chlorine spray bottle in women's bathroom.

34: 4-204.112.(A): N: Temperature measuring device not properly located.

INSPECTOR NOTES: No thermometer in refrigerator.

42: 4-903.12.(A): N: Prohibited storage.

INSPECTOR NOTES: Butcher knives stuck between storage unit and preparation table.

47: 4-601.11.(C): N: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: Can opener is dirty.

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

INSPECTOR NOTES: Several broken tiles and dirt stained floor.

Person in Charge (Signature)

Marie Bonstaldin

Date: 12/5/2012

Health Inspector (Signature)

Maria A. Russ 

State of Maine Health Inspection Report

Establishment Name GILBERT'S CHOWDER HOUSE				Date 12/5/2012
License Expiry Date/EST. ID# 10/16/2013 / 6827	Address 92 COMMERCIAL ST	City / State PORTLAND ME	Zip Code 04101-4705	

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 per 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
- 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

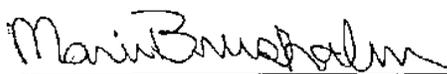
- Critical Violations should be corrected on site, but, in any event, within 10 days. The licensee must contact the inspector when the critical violation has been addressed. Please send an e-mail to: Scott.L.Davis@Maine.Gov
- Non-critical violations must be corrected no later than 90 calendar days after 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.
- Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department, which are outlined in Sections 7, 8, and 9 of 10-144 CMR Chapter 201 available at: www.maine.gov/dhhs/eng/el/rules.htm

Additional Inspections Fee

-License fees provide for one licensure inspection and one follow-up inspection per year. When additional inspections are required, the Department is authorized through its rules to charge an additional \$100 fee to cover the costs of each additional inspection or visit.

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: 12/5/2012
Health Inspector (Signature)	