

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name NOSH		As Authorized by 22 MRSA § 2496		No. of Risk Factor/Intervention Violations 4		Date 8/22/2011	
				No. of Repeat Risk factor / Intervention Violations 0		Time In 8:00 AM	
				Score (optional)		Time Out 9:00 AM	
License Expiry Date/EST. ID# 2/28/2009 / 18269		Address 551 CONGRESS ST		City PORTLAND		Zip Code 04101-3307	
License Type MUN - EATING PLACE - SEATING		Owner Name HODGE, ANTHONY & MARY		Purpose of Inspection Regular		License Posted No	
						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 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			COS	R
Supervision				
1	IN	PIC present, demonstrates knowledge, and performs duties		
Employee Health				
2	IN	Management awareness: policy present		
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	OUT	Proper eating, tasting, drinking, or tobacco use	X	
5	IN	No discharge 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		
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		
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	IN	Thermometers provided and accurate		
Food Identification				
35	X	Food properly labeled; original container	X	
Prevention of Food Contamination				
36	X	Insects, rodents, & animals not present	X	
37	X	Contamination prevented during food preparation, storage & display	X	
38	IN	Personal cleanliness		
39	X	Wiping cloths: properly used & stored	X	
40	IN	Washing fruits & vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	IN	Food & non-food contact surfaces cleanable properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	X	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	X	Toilet facilities: properly constructed, supplied, & cleaned		
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) <div style="text-align: center; font-size: 2em; font-family: cursive;">X DMJ</div>	Date: 8/22/2011
Health Inspector (Signature)	Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO Date of Follow-up: 10/21/2011

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Temperature Observations

Location	Temperature	Notes
3-bay	125F	
HW	112F	
Hamburg CH1	41F	
Stuffing W/I	38F	
Sani	500ppm	

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Date: 8/22/2011

X

DMS

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PORTLAND ME

Zip Code
04101-3307

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, DRINKS CORRECTED.

8: 6-301.10: N: Inadequate number of handwash facilities.

INSPECTOR NOTES: NEED DESIGNATED HANDWASH STATION W/SPLASHGUARD AT BAR.

8: 6-301.14: N: Handwash signage not provided for employee hand wash lavatory.

INSPECTOR NOTES: NEED HANDWASH SIGNAGE AT ALL HANDWASH STATIONS

14: 4-701.10: N: Food contact surfaces not sanitized.

INSPECTOR NOTES: ICE MACHINE OUT OF SERVICE, UNTIL FREE OF MOLD, ALL STORED FOODS NEED TRANSFERRING TO FOOD SAFE BAGS. CANNOT HAVE DRINK ICE ON COOLING PLATE.

26: 7-301.11: C: Poisonous or toxic materials are not being stored and displayed for retail sale so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

INSPECTOR NOTES: STORE ALL CHEMICALS AWAY FROM DISH/FOOD PREP.

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

INSPECTOR NOTES: COS, LABEL ALL FOOD CONTAINERS.

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: COS, CANNOT PROP ANY DOORS OPEN WITHOUT PROPER SCREENING.

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

INSPECTOR NOTES: COS, ALL FOOD/DRINK/DISHES NEED TO BE STORED AT LEAST 6" OFF FLOOR.

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

INSPECTOR NOTES: COS, NO WET CLOTH USE, UNLESS ACTIVE WITH SANITIZER.

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

INSPECTOR NOTES: CLEAN MOLD ON WALLS AROUND DISHWASHER.,

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49: 5-303.12: N: Water inlet or hose not protected.

INSPECTOR NOTES: KEEP HOSE AT MOP SINK ABOVE FLOOD LEVEL RIM OF SINK.

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: REPAIR ANY FAUCETS THAT ARE MALFUNCTIONING.

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

INSPECTOR NOTES: ICE BIN AT BAR NEEDS PROPER AIR GAP.

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

INSPECTOR NOTES: NEED A COVERED WASTE RECEPTACLE IN FEMALE RESTROOM.

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

INSPECTOR NOTES: CAUK AROUND ALL IMMOVABLE EQUIPMENT. MISSING CEILING TILES NEED REPLACING.NEED SPLASH GUARDS AT TWO HANDWASH STATIONS.

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

INSPECTOR NOTES: HANG MOPS, HANDLE SIDE UP, BETWEEN USE, AIR DRYING.

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Inspection Notes

55 Seats

MSDS sheet needs discussed

Advisory needed, Asterisk any item on menu pertaining to advisory & on any menu boards used.

16 V / 4 C / 1 C COS / 4 NC COS / 11 REMAINING ITMES TO BE COMPLETED BY 30 DAY FOLLOW UP, EXCEPT AIR GAP, TO BE COMPLETED WITHIN 60 DAYS.

Info Packet, Admin. Rules (eff. 1/18/2011), and CFPM list of instructors handed out and thoroughly disucussed.

Ensure both City and State food service licenses are posted visible to customers.

CFPM (Certified Food Protection Manager) Requirement

Unless directed otherwise, existing establishments have until January 18, 2012 to have a Certified Food Protection Manager(CFPM) at each establishment. A CFPM must be hired within 60 days of a new eating establishment opening or when a CFPM leaves employment. For a list of CFPM courses go to <http://www.maine.gov/healthinspection/training.htm>

Critical violations (those with a 'C') 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 [756-8016]. Non critical violation (those with an 'N') must be corrected before the next routine inspection. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department, which are outlined in Sections 5, 6 and 7 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>

ONLY approved sanitizing solutions are:

Bleach: Proper Bleach sani mix is 1 teaspoon bleach, per 1 gallon of 75°F to 120°F Water. Test strip should register between 50-100 ppm. Or

Quatenary, read your label instructions for proper mix and ppm (usually anywhere from 400-500) & make sure you have test strips that go over the expected range, to verify toxicity, Or

Iodine (not used by many any longer).

Change after 4 hours, or when visibly dirty.

Call once ice machine cleaned & back in service 756-8016

Post licenses visible to public

Sanitizer mix water needs to be between 75 & 120 degrees farenheit

Code/OSHA, Electrical panels need 3' clearance surrounding

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