

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name THE THIRSTY PIG	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention/Violations	2	Date	2/14/2013
		No. of Repeat Risk factor / Intervention Violations	0	Time In	11:45 AM
		Score (optional)			Time Out

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
1/25/2013 / 8018	37 EXCHANGE ST	PORTLAND	04101-5009	207-773-2469
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE - SEATING	THE DIG EXCHANGE LLC	Follow-up Inspection	Yes	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		COS	R	Compliance Status		COS	R
Supervision				Potentially Hazardous Food Time/Temperature			
1	IN			16	IN		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
Employee Health				Consumer Advisory			
2	IN			23	IN		
Management awareness; policy present				Consumer advisory provided for raw or undercooked foods			
3	IN			Highly Susceptible Populations			
Proper use of reporting, restriction & exclusion				24	IN		
Good Hygiene Practices				Chemical			
4	IN			25	IN		
Proper eating, tasting, drinking, or tobacco use				Food additives: approved & properly used			
5	IN			26	IN		
No discharge from eyes, nose, and mouth				Toxic substances properly identified, stored & used			
Preventing Contamination by Hands				Conformance with Approved Procedures			
6	IN			27	IN		
Hands clean & properly washed				Compliance with variance, specialized process, & HACCP plan			
7	IN			<div style="border: 1px solid black; padding: 5px;"> 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. </div>			
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	OUT						
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		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
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				44	IN		
31	IN			Utensils, Equipment and Vending			
Proper cooling methods used; adequate equipment for temperature control				45	IN		
32	IN			Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
33	IN			46	IN		
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, & used; test strips			
34	X			47	IN		
Approved thawing methods used				Non-food contact surfaces clean			
34	X			Physical Facilities			
Thermometers provided and accurate				48	X		
Food Identification				Hot & cold water available; adequate pressure			
35	IN			49	IN		
Food properly labeled; original container				Plumbing installed; proper backflow devices			
Prevention of Food Contamination				50	IN		
36	IN			Sewage & waste water properly disposed			
Insects, rodents, & animals not present				51	X		
37	IN			Toilet facilities: properly constructed, supplied, & cleaned			
Contamination prevented during food preparation, storage & display				52	X		
38	X			Garbage & refuse properly disposed; facilities maintained			
Personal cleanliness				53	X		
39	IN			Physical facilities installed, maintained, & clean			
Wiping cloths: properly used & stored				54	IN		
40	IN			Adequate ventilation & lighting; designated areas used			
Washing fruits & vegetables							

Person in Charge (Signature) _____

Date: 2/14/2013

Health Inspector (Signature) _____

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

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License Expiry Date/EST. ID# 1/25/2013 / 8018	Address 37 EXCHANGE ST	City / State PORTLAND / ME	Zip Code 04101-5009	Telephone 207-773-2469
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Temperature Observations

Location	Temperature	Notes
CH 1 - Relish	40 F	
CH 2 - red peppers	42 F	
HW	No hot water	

Person in Charge (Signature) AB Stevens Date: 2/14/2013

Health Inspector (Signature) M A Raw

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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

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

INSPECTOR NOTES:

13: 3-302.11: N: Cooked and/or prepared foods are subjected to cross contamination.

INSPECTOR NOTES: open package of cooked sausages

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

INSPECTOR NOTES: no thermometers visible

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

INSPECTOR NOTES: Need hair restraints when making sausage and cooking

48: 5-103.11.(B): C: Insufficient hot water supply.

INSPECTOR NOTES: No hot water for hand wash station in kitchen. Will fix within 24 hours.

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

INSPECTOR NOTES:

52: 5-502.11: N: Remove Refuse, recyclables, and returnables more often.

INSPECTOR NOTES: Large pile of cardboard in basement.

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

INSPECTOR NOTES: Broken floor tiles and plank of wood in its place in kitchen.

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

INSPECTOR NOTES: Several large holes in brick wall in basement.

Person In Charge (Signature)

AB Stevens

Date: 2/14/2013

Health Inspector (Signature)

M A Row

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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)

A B Stevens

Date: 2/14/2013

Health Inspector (Signature)

M A Row