

|  |                                 |                                   |   |          |            |
|--|---------------------------------|-----------------------------------|---|----------|------------|
| Establishment Name<br><b>AAA THE NORTH POINT</b> | As Authorized by 22 MRSA § 2496 | Critical Violations               | 1 | Date     | 12/10/2018 |
|  |                                 | Non-Critical Violations           | 4 | Time In  | 2:00 PM    |
|  |                                 | Certified Food Protection Manager | Y | Time Out | 3:00 PM    |

|                              |                         |                       |                |               |
|------------------------------|-------------------------|-----------------------|----------------|---------------|
| License Expiry Date/EST. ID# | Address                 | City                  | Zip Code       | Telephone     |
| 2/1/2019 / 23961             | 35 SILVER ST            | PORTLAND              | 04101          | 207-899-3778  |
| License Type                 | Owner Name              | Purpose of Inspection | License Posted | Risk Category |
| MUN - EATING PLACE           | AAA THE NORTH POINT LLC | Regular               | 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 |
|---|-----|--|-----|---|---|----|---|-----|---|
| <b>Supervision</b>  |     |  |     |   |   |    |   |     |   |
| 1   | IN  | PIC present, demonstrates knowledge, and performs duties                           |     |   | 16  | IN | Proper cooking time & temperatures                      |     |   |
| <b>Employee Health</b>  |     |  |     |   |   |    |   |     |   |
| 2   | IN  | Management awareness; policy present   |     |   | 17  | IN | Proper reheating procedures for hot holding             |     |   |
| 3   | IN  | Proper use of reporting, restriction & exclusion                                   |     |   | 18  | IN | Proper cooling time & temperatures                      |     |   |
| <b>Good Hygienic Practices</b>  |     |  |     |   |   |    |   |     |   |
| 4   | IN  | Proper eating, tasting, drinking, or tobacco use                                   |     |   | 19  | IN | Proper hot holding temperatures                         |     |   |
| 5   | IN  | No discharge from eyes, nose, and mouth  |     |   | 20  | IN | Proper cold holding temperatures                        |     |   |
| <b>Preventing Contamination by Hands</b>  |     |  |     |   |   |    |   |     |   |
| 6   | IN  | Hands clean & properly washed  |     |   | 21  | IN | Proper date marking & disposition                       |     |   |
| 7   | IN  | No bare hand contact with RTE foods or approved alternate method properly followed |     |   | 22  | IN | Time as a public health control: procedures & record    |     |   |
| 8   | IN  | Adequate handwashing facilities supplied & accessible                              |     |   | <b>Consumer Advisory</b>                    |    |   |     |   |
| <b>Approved Source</b>  |     |  |     |   |   |    |   |     |   |
| 9   | IN  | Food obtained from approved source   |     |   | 23  | IN | Consumer advisory provided for raw or undercooked foods |     |   |
| 10  | IN  | Food received at proper temperature  |     |   | <b>Highly Susceptible Populations</b>       |    |   |     |   |
| 11  | IN  | Food in good condition, safe, & unadulterated                                      |     |   | 24  | IN | Pasteurized foods used; prohibited foods not offered    |     |   |
| 12  | IN  | Required records available: shellstock tags parasite destruction                   |     |   | <b>Chemical</b>                             |    |   |     |   |
| <b>Protection from Contamination</b>  |     |  |     |   |   |    |   |     |   |
| 13  | IN  | Food separated & protected   |     |   | 25  | IN | Food additives: approved & properly used                |     |   |
| 14  | OUT | Food-contact surfaces: cleaned and sanitized                                       |     | X | 26  | IN | Toxic substances properly identified, stored & used     |     |   |
| 15  | IN  | Proper disposition of returned, previously served, reconditioned, & unsafe food    |     |   | <b>Conformance with Approved Procedures</b> |    |   |     |   |
| <b>GOOD RETAIL PRACTICES</b>  |     |  |     |   |   |    |   |     |   |
| 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 <span style="margin-left: 50px;">Mark "X" in appropriate box for COS and/or R</span> <span style="margin-left: 50px;">COS=corrected on-site during inspection</span> <span style="margin-left: 50px;">R=repeat violation</span> |     |  |     |   |   |    |   |     |   |

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.

| Safe Food and Water   |    |   | COS | R | Proper Use of Utensils                 |   |  | COS | R |
|---|----|---|-----|---|--|---|--|-----|---|
| 28  | IN | Pasteurized eggs used where required                                    |     |   | 41                                     | IN  | In-use utensils: properly stored   |     |   |
| 29  | IN | Water & ice from approved source  |     |   | 42                                     | IN  | Utensils, equipment, & linens: properly stored, dried, & handled                   |     |   |
| 30  | IN | Variance obtained for specialized processing methods                    |     |   | 43                                     | IN  | Single-use & single-service articles: properly stored & used                       |     |   |
| <b>Food Temperature Control</b>   |    |   |     |   |  |   |  |     |   |
| 31  | IN | Proper cooling methods used; adequate equipment for temperature control |     |   | 44                                     | IN  | Gloves used properly   |     |   |
| 32  | IN | Plant food properly cooked for hot holding                              |     |   | <b>Utensils, Equipment and Vending</b> |   |  |     |   |
| 33  | IN | Approved thawing methods used   |     |   | 45                                     | X   | Food & non-food contact surfaces cleanable, properly designed, constructed, & used |     |   |
| 34  | IN | Thermometers provided and accurate                                      |     |   | 46                                     | IN  | Warewashing facilities: installed, maintained, & used; test strips                 |     |   |
| <b>Food Identification</b>  |    |   |     |   |  |   |  |     |   |
| 35  | IN | Food properly labeled; original container                               |     |   | 47                                     | IN  | Non-food contact surfaces clean  |     |   |
| <b>Prevention of Food Contamination</b>   |    |   |     |   |  |   |  |     |   |
| 36  | IN | Insects, rodents, & animals not present                                 |     |   | <b>Physical Facilities</b>             |   |  |     |   |
| 37  | IN | Contamination prevented during food preparation, storage & display      |     |   | 48                                     | IN  | Hot & cold water available; adequate pressure                                      |     |   |
| 38  | IN | Personal cleanliness  |     |   | 49                                     | IN  | Plumbing installed; proper backflow devices  |     |   |
| 39  | IN | Wiping cloths: properly used & stored                                   |     |   | 50                                     | IN  | Sewage & waste water properly disposed   |     |   |
| 40  | IN | Washing fruits & vegetables   |     |   | 51                                     | IN  | Toilet facilities: properly constructed, supplied, & cleaned                       |     |   |
| <b>Person in Charge (Signature)</b>   |    |   |     |   |  |   |  |     |   |
|  |    |   |     |   |  | Date: 12/10/2018  |  |     |   |
| <b>Health Inspector (Signature)</b>   |    |   |     |   |  | Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> PNO |  |     |   |
| ERIC COBB   |    |   |     |   |  | Date of Follow-up:  |  |     |   |

# State of Maine Health Inspection Report

|   |                                |  |                          |                                  |
|---|--------------------------------|--|--------------------------|----------------------------------|
| <b>Establishment Name</b><br>AAA THE NORTH POINT        |                                | <i>As Authorized by 22 MRSA § 2496</i> |                          | <b>Date</b> 12/10/2018           |
| <b>License Expiry Date/EST. ID#</b><br>2/1/2019 / 23961 | <b>Address</b><br>35 SILVER ST | <b>City / State</b><br>PORTLAND / ME   | <b>Zip Code</b><br>04101 | <b>Telephone</b><br>207-899-3778 |

## Temperature Observations

| Location       | Temperature | Notes                       |
|----------------|-------------|-----------------------------|
| COLD HOLD #1   | 38F         | CHEESE                      |
| WALK-IN COOLER | 40F         | SHELL EGGS                  |
| KITCHEN        | 120F        | HOT WATER                   |
| KITCHEN        | 400 PPM     | QUATS. SANITIZER            |
| KITCHEN        | 99 PPM      | DISH MACHINE CHLORINE RINSE |
| COLD HOLD #2   | 34F         | CHICKEN                     |

Person in Charge (Signature)



Date: 12/10/2018

Health Inspector (Signature)



ERIC COBB

# State of Maine Health Inspection Report

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AAA THE NORTH POINT

Date 12/10/2018

License Expiry Date/EST. ID#  
2/1/2019 / 23961

Address  
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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

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: \*REPEAT\* FOOD SLICER HAS DRIED FOOD DEBRIS ON THE BLADE AND GUARD, NEEDS TO BE TAKEN APART AND PROPERLY CLEANED AFTER USE.

14: 4-602.12.(C): N: The cavities and door seals of microwave ovens are not cleaned with proper frequency.

INSPECTOR NOTES: INSIDE OF THE KITCHEN MICROWAVE NEEDS TO BE CLEANED, DRIED FOOD MATTER.

45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: SEVERAL COOLERS HAVE DUCT TAPE HOLDING UP THE SHELVING, TAPE NEEDS TO BE REMOVED, NEED TO BE SMOOTH AND EASILY CLEANABLE.

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

INSPECTOR NOTES: NEED TO PATCH HOLES IN KITCHEN WALLS, NEAR THE 3-BAY SINK.

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

INSPECTOR NOTES: KITCHEN FLOOR AND WALLS NEED TO BE CLEANED, GRIME AND FOOD DEBRIS.

Person in Charge (Signature)



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## Inspection Notes

Certified Food Protection Manager: Meent Borchers EXP. 6/1/2022 PIC- Victor

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves employment. For a list of CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, [carol.gott@maine.gov](mailto:carol.gott@maine.gov) or faxing to 207-287-3165.

Please include the name of your establishment and the establishment ID# with your certification(s).

### Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

### 2013 Maine Food Code Adoption:

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes: \* No Bare Hand Contact with Ready-To-Eat Food. \* Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. \* Date marking of Ready-to-eat potentially hazardous foods.

### Violation Correction Timeframe:

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 207-000-0000. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation:

“ Critical violation” means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

### Additional Inspection Fee:

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

### Document Retention/Posting:

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



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