

Establishment Name ARABICA COFFEE COMPANY	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	9/16/2019
		Non-Critical Violations	4	Time In	12:30 PM
		Certified Food Protection Manager	N	Time Out	1:30 PM

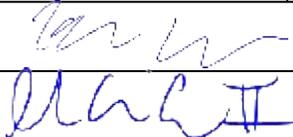
License Expiry Date/EST. ID# 6/23/2019 / 7408	Address 2 FREE ST	City PORTLAND	Zip Code 04106-2409	Telephone 207-899-1833
License Type MUN - EATING PLACE	Owner Name ARABICA COFFEE COMPANY I	Purpose of Inspection Regular	License Posted No	Risk Category High

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 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					Potentially Hazardous Food Time/Temperature				
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					Consumer Advisory				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					24	IN	Pasteurized foods used; prohibited foods not offered		
4	IN	Proper eating, tasting, drinking, or tobacco use			Chemical				
5	IN	No discharge from eyes, nose, and mouth			25	IN	Food additives: approved & properly used		
Preventing Contamination by Hands					26	IN	Toxic substances properly identified, stored & used		
6	IN	Hands clean & properly washed			Conformance with Approved Procedures				
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			27	IN	Compliance with variance, specialized process, & HACCP plan		
8	IN	Adequate handwashing facilities supplied & accessible			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.				
Approved Source					GOOD RETAIL PRACTICES				
9	IN	Food obtained from approved source			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
10	IN	Food received at proper temperature			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				
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							

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	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	X	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) 	Date: 9/16/2019
Health Inspector (Signature) ERIC COBB	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
SERVICE AREA	400 PPM	QUATS. SANITIZER
COLD HOLD #3	40F	CREAM CHEESE
COLD HOLD #1	40F	MILK
COLD HOLD #2	40F	YOGURT
SERVICE AREA	115F	HOT WATER

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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

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: NO CURRENT CFPM, PLEASE FORWARD THE HEALTH INSPECTOR A CURRENT CERTIFICATE AS DISCUSSED.

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

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

43: 4-502.13.(B): N: The bulk milk container dispensing tube was improperly cut.

INSPECTOR NOTES: THE MILK TUBE NEEDS TO BE CUT TO 1 INCH OR LESS AND DIAGONALLY.

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

INSPECTOR NOTES: TRASH CAN WITH A LID IS NEEDED IN THE EMPLOYEE RESTROOM.

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

INSPECTOR NOTES: SERVICE AREA FLOOR NEEDS TO BE CLEANED, FOOD DEBRIS BUILDUP.

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Inspection Notes

Certified Food Protection Manager: NO CURRENT CFPM. STATE LICENSE IS EXPIRED, NEED TO RENEW A.S.A.P. AS DISCUSSED.

PIC & SIGNED BY- Katelyn

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 Eric Cobb, Health Inspector, 389 Congress St. Room #307, Portland, ME 04101, ecobb@portlandmaine.gov or faxing to 207-756-8365.

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>

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 207-756-8016. 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)

Date: 9/16/2019

Health Inspector (Signature)

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