

Establishment Name BEALS OLD FASHIONED ICE CREAM <i>As Authorized by 22 MRSA § 2496</i>	Critical Violations	2	Date	8/6/2018
	Non-Critical Violations	2	Time In	12:45 PM
	Certified Food Protection Manager	E	Time Out	1:30 PM

License Expiry Date/EST. ID# 5/13/2019 / 21638	Address 18 VERANDA ST	City PORTLAND	Zip Code 04103	Telephone 207-883-1162
License Type MUN - EATING PLACE	Owner Name SUZIE SNOWFLAKE EDIBLES	Purpose of Inspection Regular	License Posted Yes	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 IN Proper eating, tasting, drinking, or tobacco use		
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 IN 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		X
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 IN Food properly labeled; original container		
Prevention of Food Contamination		
36 IN Insects, rodents, & animals not present		
37 IN Contamination prevented during food preparation, storage & display		
38 IN Personal cleanliness		
39 IN Wiping cloths: properly used & stored		
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 X Single-use & single-service articles: properly stored & used	X	X
44 IN Gloves used properly		
Utensils, Equipment and Vending		
45 X Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
46 IN Warewashing facilities: installed, maintained, & used; test strips		
47 IN Non-food contact surfaces clean		
Physical Facilities		
48 IN Hot & cold water available; adequate pressure		
49 IN Plumbing installed; proper backflow devices		
50 IN Sewage & waste water properly disposed		
51 IN Toilet facilities: properly constructed, supplied, & cleaned		
52 IN Garbage & refuse properly disposed; facilities maintained		
53 IN Physical facilities installed, maintained, & clean		
54 IN Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) <i>SATLEY FAYAN</i>	Date: 8/6/2018
Health Inspector (Signature) ERIC COBB	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

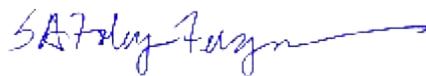
State of Maine Health Inspection Report

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Temperature Observations

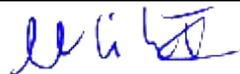
Location	Temperature	Notes
KITCHEN	125F	HOT WATER
COLD HOLD	40F	MILK
KITCHEN	50 PPM	CHLORINE SANITIZER

Person in Charge (Signature)



Date: 8/6/2018

Health Inspector (Signature)



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Address
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City / State
PORTLAND ME

Zip Code
04103

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: *COS* NEED TO CLEAN CAN OPENER AFTER USE, PIC CORRECTED.

26: 7-102.11: C: Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.

INSPECTOR NOTES: UNLABELED CHEMICALS FOUND IN THE KITCHEN, NEED TO HAVE NAME ON THE BOTTLE.

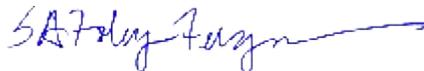
43: 4-502.13.(B): N: The bulk milk container dispensing tube was improperly cut.

INSPECTOR NOTES: *REPEAT**COS* NEED TO CUT TUBE TO 1 INCH OR LESS AND AT AN ANGLE, PIC CORRECTED.

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

INSPECTOR NOTES: *REPEAT* TAPE ON COOLER DOOR LIDS IS NOT EASILY CLEANABLE, DISCUSSED AGAIN.

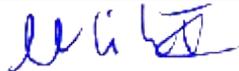
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Inspection Notes

Certified Food Protection Manager- Sue

Eating establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate prior to the issuance of any new license. A CFPM must be hired within 60 days of an existing CFPM leaving employment. For a list of courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Eric Cobb by emailing to ecobb@portlandmaine.gov or faxing to 207-287-3165. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

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

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. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- * Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- * 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- 874-8365 or email ecobb@portlandmaine.gov. 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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. 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.

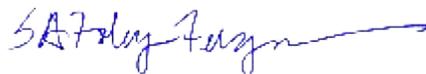
Additional Inspection Fee

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.

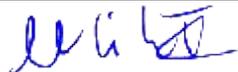
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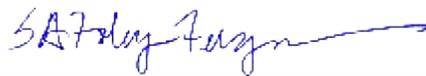
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