

Establishment Name <b>BECKYS DINER</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	<b>3</b>	Date	<b>4/21/2016</b>
		No. of Repeat Risk Factor/Intervention Groups Out	<b>2</b>	Time In	<b>9:00 AM</b>
		Certified Food Protection Manager	<b>Y</b>	Time Out	<b>11:00 AM</b>

License Expiry Date/EST. ID# <b>3/14/2016 / 6033</b>	Address <b>390 COMMERCIAL ST</b>	City <b>PORTLAND</b>	Zip Code <b>04101</b>	Telephone <b>207-773-7070</b>
License Type <b>MUN - EATING PLACE - SEATING</b>	Owner Name <b>RAND, REBECCA B</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>High</b>

**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>					<b>Potentially Hazardous Food Time/Temperature</b>			
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures	
<b>Employee Health</b>					17	IN	Proper reheating procedures for hot holding	
2	IN	Management awareness; policy present			18	OUT	Proper cooling time & temperatures	X
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures	
<b>Good Hygienic Practices</b>					20	IN	Proper cold holding temperatures	
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition	
5	IN	No discharging from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record	
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>			
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods	
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>			
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered	
<b>Approved Source</b>					<b>Chemical</b>			
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used	
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used	
11	IN	Food in good condition, safe, & unadulterated			<b>Conformance with Approved Procedures</b>			
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan	
<b>Protection from Contamination</b>					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.			
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			<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 Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

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>					44	IN	Gloves used properly	
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
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	
<b>Food Identification</b>					<b>Physical Facilities</b>			
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>					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	IN	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: 4/21/2016
Health Inspector (Signature)	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
CHIC NOODLE SOUP	51F	STORED IN WALKIN IN COVERED POT.
CHEESE/ LINE	41F	
WALKIN	40F	
HAM/ LINE	41F	
HADDOCK CHOWDER/ WALKIN	70F	COOLING FROM DAY BEFORE IN 2.5 GALLON COVERED BAIN MARIE.
CORN CHOWDER/ WALKIN	68F	COOLING FROM DAY BEFORE IN 2.5 GALLON COVERED BAIN MARIE.
HOT WATER @ HANDSINK	110F	

Person in Charge (Signature)



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Health Inspector (Signature)



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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

7: 3-301.11.(E).(1): C: Permit holder allowing its Food Employees to contact exposed Ready-to-Eat food with their bare hands without prior approval from the regulatory authority.

INSPECTOR NOTES: HANDLING READY TO EAT FOODS WITH BARE HANDS ONLINE.

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

INSPECTOR NOTES: \*\*REPEAT\*\* FOOD PANS HAVE LABEL RESIDUE ON THEM. NEED TO SRUB OFF. SUGGESTED USING DISOLVABLE LABELS.

18: 3-501.14.(A): C: Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.

INSPECTOR NOTES: \*\*COS/REPEAT\*\* SEE TEMP LOG. HADDOCK CHOWDER NOT COOLED TO 41F WITHIN 6 HOURS. PROPER COOLING METHODS NOT USED. SEE ATTACHED RISK CONTROL PLAN FOR "COOLING". PIC DISCARDED SOUP.

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: \*\*REPEAT\*\* WALL BY DISH NEEDS REPAIR.

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## Inspection Notes

Certified Food Protection Manager: Matt Health exp:1/21/2019 PIC: Zachary  
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 CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Tom Williams by emailing to [tw@portlandmaine.gov](mailto:tw@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](mailto: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 [tw@portlandmaine.gov](mailto:tw@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.

CONDUCTED RISK BASED INSPECTION OF PROCESS STEPS 1,2,3. IDENTIFIED HAZARDS FOR PERSONAL HYGEINE & HOLDING TEMP RISK FACTORS.

RISK CONTROL PLAN

SPECIFIC OBSERVATION: Five (2.5gal.) covered pots of thick chowder on shelf in walkin not cooled properly from the day before. Temperature was 68?-70°F.

VIOLATION: 3-501.14 Cooked PHF not cooled to time and temperature parameters listed in the code.

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## Inspection Notes

UNCONTROLLED PROCESS STEP: Cooling

HAZARD (most common): Bacillus Cereus, Clostridium Perfringens

CRITICAL LIMITS: Cool from 135°F to 70°F within 2 hrs. and from 70°F to 41°F or less in 4 hrs.

The following risk control plan will be implemented to establish active managerial control of the identified uncontrolled hazards. (For unmet critical limits, the plan delineates what needs to be controlled, and how it will be controlled, along with necessary records and responsible personnel. It will also indicate what training is necessary.)

Plan to control hazard in the future: Will use proper cooling techniques such as ice bath, ice wand, dividing into smaller portions, shallow pan, or a combination in order to achieve temperature requirements that control the growth of pathogens. Designated employee will monitor the temperature and fill out cooling chart provided for a period of 3 weeks and email a copy to tw@portlandmaine.gov each Monday.

Person in Charge (Signature)



Date: 4/21/2016

Health Inspector (Signature)

