

Establishment Name <b>BINGAS STADIUM SMOKEHOUSE &amp; SPORTS BAR</b>		As Authorized by 22 MRSA § 2496		Critical Violations	<b>5</b>	Date	<b>7/20/2018</b>
License Expiry Date/EST. ID# <b>10/14/2018 / 21304</b>		Address <b>77 FREE ST</b>		Non-Critical Violations	<b>4</b>	Time In	<b>10:30 AM</b>
License Type <b>MUN - EATING PLACE</b>		Owner Name <b>BW STADIUM LLC</b>		Certified Food Protection Manager	<b>Y</b>	Time Out	<b>12:00 PM</b>
City <b>PORTLAND</b>		Zip Code <b>04101</b>		Telephone <b>207-347-6072</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>									
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>									
2	OUT	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	OUT	Proper date marking & disposition		X
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			26	OUT	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    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation									

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	X	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: 7/20/2018			
<b>Health Inspector (Signature)</b> ERIC COBB						Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO    Date of Follow-up: 7/30/2018			

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 10/14/2018 / 21304	<b>Address</b> 77 FREE ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101	<b>Telephone</b> 207-347-6072

## Temperature Observations

Location	Temperature	Notes
WALK-IN COOLER	40F	CHICKEN
KITCHEN	400 PPM	QUATS. SANITIZER
KITCHEN	166F	DISH MACHINE FINAL RINSE, SINGLE RACK
COLD HOLD #4	39F	SOUR CREAM
COLD HOLD #2	38F	GROUND BEEF
KITCHEN	131F	HOT WATER
COLD HOLD #3	41F	CHICKEN
COLD HOLD #1	37F	SLICED TOMS.

Person in Charge (Signature)

Aileen Cordiss

Date: 7/20/2018

Health Inspector (Signature)

Eric Cobb

ERIC COBB

# State of Maine Health Inspection Report

Page 3 of 5

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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

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

INSPECTOR NOTES: \*REPEAT\* FLOORS, FLOOR DRAINS, AIR GAPS, AND WALLS NEED TO BE CLEANED DAILY ( KITCHEN, WALK-IN COOLERS, BAR, PREP AREAS, STORAGE AREAS), HEAVY GREASE AND FOOD DEBRIS BUILDUP.

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

INSPECTOR NOTES: KITCHEN FLOOR GROUT NEEDS TO BE CLEANED AND REPLACED WHERE MISSING, FLOORS NEED SEALED AND EASILY CLEANABLE, HEAVY GREASE AND FOOD DEBRIS BUILDUP.

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: NEED TO CLEAN COOLER DOOR HANDLES, DOOR GASKETS, RACKS, SHELVES, TABLES, EQUIPMENT, ETC, HEAVY GREASE AND GRIME BUILDUP, DISCUSSED.

45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: LINE COLD UNIT CUTTING BOARD NEEDS TO BE RESURFACED OR REPLACED, DEEP CUTS AND DISCOLORED, NEEDS TO BE SMOOTH AND EASILY CLEANABLE.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: SEVERAL TORN COOLER DOOR GASKETS NEED TO BE REPLACED.

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 CHEMICAL SPRAY BOTTLES FOUND, NEED TO HAVE THE COMMON NAME ON THE BOTTLE.

21: 3-501.18.(A): C: PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).

INSPECTOR NOTES: \*COS\* EXPIRED FOOD ITEMS FOUND IN THE WALK-IN COOLER, PIC DISCARDED, DISCUSSED.

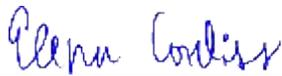
14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: CAN OPENER, ICE MACHINE, FRY PUNCH, SODA GUN HOLDERS ALL NEED TO BE CLEANED, DISCUSSED WITH PIC.

2: 2-102.11.(C).(2).(3).(17): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.

INSPECTOR NOTES: DISCUSSED EMPLOYEE HEALTH POLICY WITH PIC, LEFT HANDOUT.

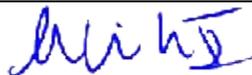
Person in Charge (Signature)



Date: 7/20/2018

Health Inspector (Signature)

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Page 4 of 5

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## Inspection Notes

Certified Food Protection Manager- Alec Altman EXP. 2/6/2023 PIC- Nick DISCUSSED EMPLOYEE HEALTH POLICY, LEFT HANDOUT WITH PIC.

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](mailto: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](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 [ecobb@portlandmaine.gov](mailto: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.

Person in Charge (Signature)



Date: 7/20/2018

Health Inspector (Signature)



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