

Establishment Name BOONES FISH HOUSE & OYSTER ROOM	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	4/29/2019
		Non-Critical Violations	5	Time In	10:30 AM
		Certified Food Protection Manager	Y	Time Out	12:00 PM

License Expiry Date/EST. ID# 8/2/2019 /904	Address 6 CUSTOM HOUSE WHARF	City PORTLAND	Zip Code 04101-4708	Telephone 207-774-5725
License Type MUN - EATING PLACE	Owner Name FISH SHACK LLC	Purpose of Inspection Regular	License Posted Yes	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

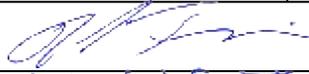
Compliance Status			cos	R	Compliance Status		cos	R	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					Consumer Advisory				
2	IN	Management awareness; policy present			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	OUT	Adequate handwashing facilities supplied & accessible			<div style="border: 1px solid black; padding: 5px;"> 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. </div>				
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	IN	Food-contact surfaces: cleaned and sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

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

			cos	R			cos	R	
Safe Food and Water					Proper Use of Utensils				
28	IN	Pasteurized eggs used where required			41	X	In-use utensils: properly stored	x	
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		
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	X	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	X	Hot & cold water available; adequate pressure	x	
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	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) 	Date: 4/29/2019
Health Inspector (Signature) ERIC COBB	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
COLD HOLD #2	37F	LOBSTER
KITCHEN	181F	DISH MACHINE FINAL RINSE
KITCHEN	75F	HOT WATER, NEEDS TO BE 110F OR HIGHER
COLD HOLD #3	40F	O.J.
HOT HOLD	167F	POTS.
KITCHEN	400 PPM	QUATS. SANITIZER
COLD HOLD #4	37F	DRESSING
COLD HOLD #1	37F	CRAB

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PORTLAND

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04101-4708

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

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

INSPECTOR NOTES: NEED A CAN WITH A LID IN THE EMPLOYEE RESTROOM.

48: 5-103.11.(B): C: Insufficient hot water supply.

INSPECTOR NOTES: *CORRECTED* HOT WATER IS ONLY 75F, PIC TURNED HOT WATER TEMP. UP, NEEDS TO BE 100F OR HIGHER AT HAND WASH SINKS AND 110F OR HIGHER AT 3-BAY SINKS.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: NEED TO CLEAN COOLER DOOR HANDLES, DOOR GASKETS, SHELVES, TABLES, EQUIPMENT, ETC., NEED TO BE CLEANED DAILY.

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: *CORRECTED* SCOOPS WITHOUT HANDLES LEFT IN FOOD CONTAINERS, NEED SCOOPS WITH HANDLES FACING UPWARD IF LEFT IN FOOD.

8: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: NEED "HAND WASH ONLY" SIGN.

8: 6-301.11: N: Hand cleanser not available at hand wash sink or lavatory.

INSPECTOR NOTES: NO SOAP AT LINE HAND WASH SINK.

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Inspection Notes

Certified Food Protection Manager: Ansel Mallonee EXP. 2/4/2024 PIC & SIGNED- Robert Finnemore

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.

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