

Establishment Name BULL FEENEYS	As Authorized by 22 MRSA § 2496	Critical Violations	4	Date 6/13/2018
		Non-Critical Violations	3	Time In 10:00 AM
		Certified Food Protection Manager	Y	Time Out 12:00 PM
License Expiry Date/EST. ID# 11/30/2018 / 919	Address 375 FORE ST	City PORTLAND	Zip Code 04101-5010	Telephone 207-773-7210
License Type MUN - EATING PLACE	Owner Name HAND & FOOT 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 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
Supervision									
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health									
2	IN	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		
Good Hygienic Practices									
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN	Proper hot holding temperatures		
5	IN	No discharging from eyes, nose, and mouth			20	IN	Proper cold holding temperatures		
Preventing Contamination by Hands									
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			Consumer Advisory				
Approved Source									
9	IN	Food obtained from approved source			23	IN	Consumer advisory provided for raw or undercooked foods		
10	IN	Food received at proper temperature			Highly Susceptible Populations				
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			Chemical				
Protection from Contamination									
13	IN	Food separated & protected			25	IN	Food additives: approved & properly used		
14	OUT	Food-contact surfaces: cleaned and sanitized			26	IN	Toxic substances properly identified, stored & used		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures				
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									
					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		
Food Temperature Control									
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			Utensils, Equipment and Vending				
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		
Food Identification									
35	IN	Food properly labeled; original container			47	X	Non-food contact surfaces clean		X
Prevention of Food Contamination									
36	IN	Insects, rodents, & animals not present			Physical Facilities				
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		
Person in Charge (Signature)									
					Date: 6/13/2018				
Health Inspector (Signature)					Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO Date of Follow-up: 6/27/2018				

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
SANITIZER BUCKET	400 PPM	LINE
BUTTER	37F	WALKIN

ONION SOUP	167F	RE-HEATING ON THE STOVE
DISH MACHINE	165F	SINGLE RACK.
PICKLES	40F	SANDWICH UNIT
LINE UNIT	40F	
HOT WATER	101F	HAND SINK
MILK	41F	BAR REACHIN

Person in Charge (Signature)

Date: 6/13/2018

Health Inspector (Signature)

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375 FORE ST

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PORTLAND ME

Zip Code
04101-5010

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.(C).(1).(4-16): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.

INSPECTOR NOTES: NEED TO KNOW PROPER FOOD TEMPERATURES. (RE-HEATING, HOLDING, COOLING, ETC.)

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

INSPECTOR NOTES: ICE MACHINE NEEDS CLEANING. OUT OF SERVICE UNTIL CLEANED, PIC WILL PURCHASE ICE. ICE SCOOP BUCKET NOT CLEANED DAILY.

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: ITEMS IN WALKIN DATED 5/13, 5/6, 4/27 NOT DISCARDED IN 7 DAYS.

45: 4-201.11: N: Equipment and/or utensils are not sufficiently durable.

INSPECTOR NOTES: WIRE MESH BASKET WITH BROKEN WIRES NEEDS REPLACING.

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

INSPECTOR NOTES: EQUIPMENT ONLINE IS GREASY. ALSO NEED TO CLEAN UNDER LIDS OF LINE COLD UNITS.

54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: **REPEAT** NEED LIGHT SHEILDS IN DISH AREA AND THIRD FLOOR DRY STORAGE ROOM.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: **REPEAT** HOOD BAFFLES ARE GREASY.

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Inspection Notes

Certified Food Protection Manager: Reesa Martin exp: 9/7/22 PIC: Travis

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 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 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.

Person in Charge (Signature)



Date: 6/13/2018

Health Inspector (Signature)

