

Establishment Name CLOCK TOWER CAFE	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	3/27/2018
		Non-Critical Violations	1	Time In	8:00 AM
		Certified Food Protection Manager	Y	Time Out	8:45 AM

License Expiry Date/EST. ID# 4/26/2018 / 8212	Address 389 CONGRESS ST	City PORTLAND	Zip Code 04101-3566	Telephone 207-541-6590
License Type MUN - EATING PLACE	Owner Name CITY OF PORTLAND	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					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					Chemical																																																																																																													
4	IN	Proper eating, tasting, drinking, or tobacco use			24	IN	Pasteurized foods used; prohibited foods not offered																																																																																																											
5	IN	No discharge from eyes, nose, and mouth			Conformance with Approved Procedures																																																																																																													
Preventing Contamination by Hands					25	IN	Food additives: approved & properly used																																																																																																											
6	IN	Hands clean & properly washed			26	IN	Toxic substances properly identified, stored & used																																																																																																											
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Compliance with variance, specialized process, & HACCP plan																																																																																																													
8	IN	Adequate handwashing facilities supplied & accessible			27	IN	Compliance with variance, specialized process, & HACCP plan																																																																																																											
Approved Source					<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>																																																																																																													
9	IN	Food obtained from approved source			GOOD RETAIL PRACTICES																																																																																																													
10	IN	Food received at proper temperature			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																																																																																																													
11	IN	Food in good condition, safe, & unadulterated			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																																																																																																													
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Person in Charge (Signature)		Date: 3/27/2018
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
KITCHEN	110F	HOT WATER
KITCHEN	200 PPM	QUATS. SANITIZER
COLD HOLD #1	40F	SLICED HAM
HOT HOLD	161F	OATMEAL
COLD HOLD #3	38F	BEVERAGE
COLD HOLD #2	41F	DRESSING

Person in Charge (Signature) Michele Flannery

Date: 3/27/2018

Health Inspector (Signature) W. C. [Signature]

State of Maine Health Inspection Report

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City / State

PORTLAND

ME

Zip Code

04101-3566

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

34: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: UNABLE TO LOCATE THERMOMETERS IN ALL COOLERS WITH PHF.

Person in Charge (Signature)



Date: 3/27/2018

Health Inspector (Signature)



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Inspection Notes

Certified Food Protection Manager- Milton Hammith EXP. 1/20/2020 PIC- Milton

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.

Person in Charge (Signature)



Date: 3/27/2018

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