

Establishment Name <b>CROWN FRIED CHICKEN</b>	As Authorized by 22 MRSA § 2496	Critical Violations	4	Date	3/22/2018
		Non-Critical Violations	8	Time In	12:45 PM
		Certified Food Protection Manager	N	Time Out	2:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
7/19/2018 / 19209	408 FOREST AVE	PORTLAND	04101-2013	401-688-1122
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	WAHAB, AMIR	Regular	Yes	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	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					<b>Consumer Advisory</b>				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			<b>Highly Susceptible Populations</b>				
<b>Good Hygienic Practices</b>					24	IN	Pasteurized foods used; prohibited foods not offered		
4	IN	Proper eating, tasting, drinking, or tobacco use			<b>Chemical</b>				
5	IN	No discharge from eyes, nose, and mouth			25	IN	Food additives: approved & properly used		
<b>Preventing Contamination by Hands</b>					26	IN	Toxic substances properly identified, stored & used		
6	IN	Hands clean & properly washed			<b>Conformance with Approved Procedures</b>				
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			<b>Risk Factors</b> 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.				
<b>Approved Source</b>									
9	IN	Food obtained from approved source							
10	IN	Food received at proper temperature							
11	OUT	Food in good condition, safe, & unadulterated		X					
12	IN	Required records available: shellstock tags parasite destruction							
<b>Protection from Contamination</b>									
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	
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
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	X	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	X	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		
<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	X	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	X	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		X
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)  Date: 3/22/2018

Health Inspector (Signature)  Follow-up:  YES  NO Date of Follow-up: 4/2/2018

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 7/19/2018 / 19209	<b>Address</b> 408 FOREST AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101-2013	<b>Telephone</b> 401-688-1122

## Temperature Observations

Location	Temperature	Notes
KITCHEN	124F	HOT WATER
COLD HOLD #3	40F	BEVERAGE
WALK-IN COOLER	39F	CHICKEN
COLD HOLD #2	38F	BEEF
COLD HOLD #1	40F	DRESSING

Person in Charge (Signature)



Date: 3/22/2018

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

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: NO CURRENT CFPM, PLEASE FORWARD A CURRENT CERTIFICATE TO THE HEALTH INSPECTOR.

8: 5-205.11.(A): N: Hand wash facility not accessible.

INSPECTOR NOTES: HAND WASH SINK IN BACK PREP./DISH AREA IS BLOCKED, NEED TO REMOVE ITEMS IN AND AROUND HAND WASH SINK.

11: 3-202.15: C: Food packages are not in good condition and do not protect the integrity of the contents.

INSPECTOR NOTES: \*COS\* DENTED CANED GOODS FOUND ON SHELF IN STORAGE AREA, NEED TO BE REMOVED AND NOT USED, PIC CORRECTED.

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: NO PRODUCT/ DATE LABELING, PREPARED ITEMS HELD LONGER THAN 24 HOURS NEEDS TO BE LABELED.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: BAG OF ONIONS IS STORED DIRECTLY ON PREP. AREA FLOOR, FOOD NEEDS TO BE STORED 6 INCHES OR HIGHER OFF THE FLOOR.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: SOILED WIPING CLOTHS ARE NOT STORED IN A CHEMICAL SANITIZER BETWEEN USES.

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

INSPECTOR NOTES: \*REPEAT\* IN-USE SCOOPS AND SPOONS ARE STORED IN COOL NON MOVING WATER, DISCUSSED PROPER IN-USE UTENSIL STORAGE.

43: 4-903.11.(D): N: Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.

INSPECTOR NOTES: CASES OF PAPER GOODS ARE STORED DIRECTLY ON THE FLOOR, NEED TO BE STORED 6 INCHES OR HIGHER OFF THE FLOOR.

45: 4-101.11.(E): N: Material used in construction of utensils or food contact surfaces of equipment is not resistant to pitting, chipping, crazing, scratching, scoring, distortion, or decomposition.

INSPECTOR NOTES: PLASTIC CONTAINERS USED FOR CHICKEN STORAGE ARE NOT FOOD GRADE CONTAINERS, NEED TO REPLACE WITH FOOD GRADE CONTAINERS.

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

INSPECTOR NOTES: NEED TO CLEAN COOLER DOOR HANDLES, DOOR GASKETS, RACKS, TABLES, SHELVES, ETC.

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

INSPECTOR NOTES: \*REPEAT\* FLOORS AND WALLS NEED TO BE CLEANED THROUGH OUT THE ESTABLISHMENT, HEAVY GREASE AND FOOD DEBRIS BUILDUP.

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

INSPECTOR NOTES: NEED TO SHIELD LIGHT BULBS IN THE PREP./ DISH AREA.

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## Inspection Notes

Certified Food Protection Manager- NO CURRENT CFPM.

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

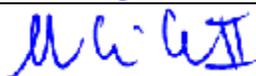
Pursuant to the Maine Food Code, the establishment’s current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



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