

Establishment Name DIAMONDS EDGE RESTAURANT	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	8/29/2019
		Non-Critical Violations	7	Time In	12:00 PM
		Certified Food Protection Manager	Y	Time Out	1:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
5/3/2020 /5781	279 DIAMOND AVE	PORTLAND	04101	207-766-5850
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	DCL LLC	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
Supervision			
1	IN		
PIC present, demonstrates knowledge, and performs duties			
Employee Health			
2	IN		
Management awareness; policy present			
3	IN		
Proper use of reporting, restriction & exclusion			
Good Hygienic Practices			
4	IN		
Proper eating, tasting, drinking, or tobacco use			
5	IN		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
6	IN		
Hands clean & properly washed			
7	IN		
No bare hand contact with RTE foods or approved alternate method properly followed			
8	IN		
Adequate handwashing facilities supplied & accessible			
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	OUT		
Food-contact surfaces: cleaned and sanitized			
15	IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		cos	R
Potentially Hazardous Food Time/Temperature			
16	IN		
Proper cooking time & temperatures			
17	IN		
Proper reheating procedures for hot holding			
18	IN		
Proper cooling time & temperatures			
19	IN		
Proper hot holding temperatures			
20	IN		
Proper cold holding temperatures			
21	OUT		X
Proper date marking & disposition			
22	IN		
Time as a public health control: procedures & record			
Consumer Advisory			
23	IN		
Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations			
24	IN		
Pasteurized foods used; prohibited foods not offered			
Chemical			
25	IN		
Food additives: approved & properly used			
26	OUT		X
Toxic substances properly identified, stored & used			
Conformance with Approved Procedures			
27	IN		
Compliance with variance, specialized process, & HACCP plan			

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.

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

Compliance Status		cos	R
Safe Food and Water			
28	IN		
Pasteurized eggs used where required			
29	IN		
Water & ice from approved source			
30	IN		
Variance obtained for specialized processing methods			
Food Temperature Control			
31	IN		
Proper cooling methods used; adequate equipment for temperature control			
32	IN		
Plant food properly cooked for hot holding			
33	IN		
Approved thawing methods used			
34	X		
Thermometers provided and accurate			
Food Identification			
35	IN		
Food properly labeled; original container			
Prevention of Food Contamination			
36	IN		
Insects, rodents, & animals not present			
37	IN		
Contamination prevented during food preparation, storage & display			
38	IN		
Personal cleanliness			
39	IN		
Wiping cloths: properly used & stored			
40	IN		
Washing fruits & vegetables			

Compliance Status		cos	R
Proper Use of Utensils			
41	X		
In-use utensils: properly stored			
42	IN		
Utensils, equipment, & linens: properly stored, dried, & handled			
43	IN		
Single-use & single-service articles: properly stored & used			
44	IN		
Gloves used properly			
Utensils, Equipment and Vending			
45	X		
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	IN		
Warewashing facilities: installed, maintained, & used; test strips			
47	X		
Non-food contact surfaces clean			
Physical Facilities			
48	IN		
Hot & cold water available; adequate pressure			
49	IN		
Plumbing installed; proper backflow devices			
50	IN		
Sewage & waste water properly disposed			
51	IN		
Toilet facilities: properly constructed, supplied, & cleaned			
52	IN		
Garbage & refuse properly disposed; facilities maintained			
53	X		
Physical facilities installed, maintained, & clean			
54	X		X
Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)

Date: 8/29/2019

Health Inspector (Signature)

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Follow-up: YES

NO

Date of Follow-up:

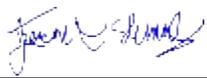
State of Maine Health Inspection Report

Establishment Name DIAMONDS EDGE RESTAURANT		<i>As Authorized by 22 MRSA § 2496</i>		Date 8/29/2019
License Expiry Date/EST. ID# 5/3/2020 / 5781	Address 279 DIAMOND AVE	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-766-5850

Temperature Observations

Location	Temperature	Notes
COLD HOLD #1	40F	CHEESE
WALK-IN COOLER #1	38F	CHICKEN
COLD HOLD #2	40F	WHIPPED CREAM
HOT HOLD	165F	CHOWDER
KITCHEN	400 PPM	QUATS. SANITIZER
WALK-IN COOLER #2	40F	O.J.
COLD HOLD #3	41F	HEAVY CREAM
KITCHEN	114F	HOT WATER

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City / State
PORTLAND

ME

Zip Code
04101

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

14: 4-501.114.(A).(1): C: Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.

INSPECTOR NOTES: DISH MACHINE CHLORINE SANITIZER RINSE IS 0 PPM, NEEDS TO BE 50-99 PPM, DO NOT USE THE DISH MACHINE UNTIL CORRECTED.

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: *CORRECTED* SEVERAL EXPIRED FOOD ITEMS FOUND IN THE WALK-IN COOLER, PIC DISCARDED.

26: 7-204.11: C: Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.

INSPECTOR NOTES: *CORRECTED* CHLORINE SANITIZER AT BAR IS 200+ PPM (TOO STRONG), NEEDS TO BE 50-99 PPM.

34: 4-204.112.(A): N: Temperature measuring device not properly located.

INSPECTOR NOTES: UNABLE TO LOCATE THERMOMETERS IN ALL COOLERS WITH PHF, NEED TO BE LOCATED NEAR THE DOOR.

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

INSPECTOR NOTES: IN-USE UTENSIL IS STORED BETWEEN COOLER AND STEAM TABLE, DISCUSSED PROPER IN-USE UTENSIL STORAGE.

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

INSPECTOR NOTES: KITCHEN MIXER IS BEING HELD TOGETHER WITH MASKING TAPE, NEEDS TO BE REPAIRED OR REPLACED, NOT SMOOTH AND EASILY CLEANABLE.

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 RACKS, SHELVES, TABLES, EQUIPMENT, ETC.

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

INSPECTOR NOTES: NEED TO CLEAN FLOORS, WALLS, AND FLOOR DRAINS THROUGHOUT THE ESTABLISHMENT.

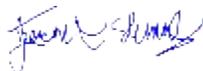
53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: MOPS NEED TO BE HUNG TO AIR DRY WHEN NOT IN-USE.

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

INSPECTOR NOTES: *REPEAT* HOOD SYSTEM NEEDS TO BE CLEANED, GREASY.

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PORTLAND ME

Zip Code
04101

Inspection Notes

Certified Food Protection Manager: Jason Kennedy EXP. 3/20/2024 PIC & SIGNED BY- Jason Kennedy

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.

Person in Charge (Signature)



Date: 8/29/2019

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