

Establishment Name ELSMERE BBQ AND WOOD GRILL		As Authorized by 22 MRSA § 2496		Critical Violations	3	Date	6/11/2019
License Expiry Date/EST. ID# 5/23/2020 / 19619		Address 476 STEVENS AVE		Non-Critical Violations	4	Time In	10:30 AM
License Type MUN - EATING PLACE		Owner Name ELSMERE PORTLAND LLC		Certified Food Protection Manager	N	Time Out	12:00 PM
City PORTLAND		Zip Code 04103		Telephone 207-807-8057			
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 discharge from eyes, nose, and mouth			20	IN	Proper cold holding temperatures		
Preventing Contamination by Hands									
6	IN	Hands clean & properly washed			21	IN	Proper date marking & disposition		
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	OUT	Toxic substances properly identified, stored & used		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures				
<div style="border: 1px solid black; padding: 5px; margin: 5px auto; width: 80%;"> 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>									

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									
28	IN	Pasteurized eggs used where required			Proper Use of Utensils				
29	IN	Water & ice from approved source			41	X	In-use utensils: properly stored		
30	IN	Variance obtained for specialized processing methods			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
Food Temperature Control									
31	IN	Proper cooling methods used; adequate equipment for temperature control			43	IN	Single-use & single-service articles: properly stored & used		
32	IN	Plant food properly cooked for hot holding			44	IN	Gloves used properly		
33	IN	Approved thawing methods used			Utensils, Equipment and Vending				
34	X	Thermometers provided and accurate			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Food Identification									
35	IN	Food properly labeled; original container			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
36	IN	Insects, rodents, & animals not present			47	X	Non-food contact surfaces clean		
37	IN	Contamination prevented during food preparation, storage & display			Physical Facilities				
38	IN	Personal cleanliness			48	IN	Hot & cold water available; adequate pressure		
39	IN	Wiping cloths: properly used & stored			49	IN	Plumbing installed; proper backflow devices		
40	IN	Washing fruits & vegetables			50	IN	Sewage & waste water properly disposed		
<div style="display: flex; justify-content: space-between; align-items: flex-end;"> <div style="width: 45%;"> <p>Person in Charge (Signature) </p> <p>Health Inspector (Signature) ERIC COBB </p> </div> <div style="width: 45%; text-align: right;"> <p>Date: 6/11/2019</p> <p>Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO P Date of Follow-up:</p> </div> </div>									

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
KITCHEN	114F	HOT WATER
KITCHEN	400 PPM	QUATS. SANITIZER
KITCHEN	99 PPM	DISH MACHINE CHLORINE RINSE
COLD HOLD #1	40F	DRESSING
COLD HOLD #2	41F	CORN SALSA
COLD HOLD #3	40F	WHIPPED CREAM
WALK-IN COOLER	40F	BRISKET

Person in Charge (Signature)



Date: 6/11/2019

Health Inspector (Signature)

ERIC COBB



State of Maine Health Inspection Report

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City / State
PORTLAND ME

Zip Code
04103

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 AS DISCUSSED.

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

INSPECTOR NOTES: CAN OPENER NEEDS TO BE CLEANED AFTER EACH USE, GRIME AND METAL SHAVINGS.

26: 7-102.11: C: Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.

INSPECTOR NOTES: UNLABELED CHEMICAL SPRAY BOTTLE FOUND IN THE BAR, NEED TO HAVE THE CHEMICAL NAME LISTED ON THE BOTTLE.

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

INSPECTOR NOTES: SEVERAL COLD UNITS ARE MISSING THERMOMETERS, NEED TO BE LOCATED NEAR THE DOOR.

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

INSPECTOR NOTES: SCOOPS WITHOUT HANDLES ARE STORED IN DRIED FOOD CONTAINERS, NEED TO HAVE SCOOPS WITH HANDLES FACING UPWARD IF LEFT IN FOOD CONTAINERS, NEED TO PROTECT FOOD FROM POSSIBLE CONTAMINATION.

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 INSIDE OF COOLERS, DOOR GASKETS, RACKS, TABLES, EQUIPMENT, ETC..

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

INSPECTOR NOTES: KITCHEN FLOORS NEED TO BE CLEANED, UNDER AND BEHIND EQUIPMENT, GREASE AND FOOD DEBRIS.

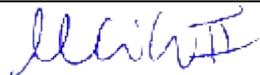
Person in Charge (Signature)



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Inspection Notes

Certified Food Protection Manager: NO CURRENT CFPM PIC & SIGNED BY- Jeremy Rush

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: 6/11/2019

Health Inspector (Signature)



ERIC COBB