

Establishment Name EMBASSY SUITES BY HILTON	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	3/4/2020
		Non-Critical Violations	5	Time In	12:30 PM
		Certified Food Protection Manager	Y	Time Out	2:00 PM

License Expiry Date/EST. ID# 3/22/2020 / 5571	Address 1050 WESTBROOK ST	City PORTLAND	Zip Code 04102-1915	Telephone 207-775-2200
License Type MUN - EATING AND LODGING	Owner Name AAM PORTLAND HOTEL 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
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 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					27	IN	Compliance with variance, specialized process, & HACCP plan		
6	IN	Hands clean & properly washed			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.				
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	OUT	Food separated & protected		X					
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	
Safe Food and Water					Proper Use of Utensils				
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	X	Single-use & single-service articles: properly stored & used		
Food Temperature Control					Utensils, Equipment and Vending				
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			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		X
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					Physical Facilities				
36	IN	Insects, rodents, & animals not present			49	IN	Plumbing installed; proper backflow devices		
37	IN	Contamination prevented during food preparation, storage & display			50	IN	Sewage & waste water properly disposed		
38	IN	Personal cleanliness			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
39	IN	Wiping cloths: properly used & stored			52	IN	Garbage & refuse properly disposed; facilities maintained		
40	IN	Washing fruits & vegetables			53	X	Physical facilities installed, maintained, & clean		
					54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: 3/4/2020

Health Inspector (Signature)

ERIC COBB

Follow-up: YES

NO

Date of Follow-up:

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
COLD HOLD #2	34F	DICED TOMS.
COLD HOLD #1	37F	CUT MELON
COLD HOLD #3	38F	CHICKEN
KITCHEN	121F	HOT WATER
HOT HOLD	148F	SOUP
COLD HOLD #4	40F	SHRIMP
KITCHEN	180F	DISH MACHINE FINAL RINSE
WALK-IN COOLER	36F	SHELL EGGS

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City / State
PORTLAND ME

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04102-1915

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

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: *CORRECTED* RAW FISH IS STORED ABOVE RAW READY-TO-EAT FOOD, PIC CORRECTED.

43: 4-502.13.(B): N: The bulk milk container dispensing tube was improperly cut.

INSPECTOR NOTES: MILK CONTAINER TUBES NEED TO BE CUT 1 INCH OR LESS AT AN ANGLE.

45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: NEED TO DISCARD ALL MELTED AND BROKEN UTENSILS, NEED TO BE SMOOTH AND EASILY CLEANABLE.

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

INSPECTOR NOTES: *REPEAT* NEED TO CLEAN COOLER DOOR HANDLES, RACKS, AND INSIDE OF COOLERS.

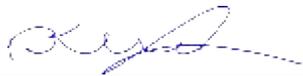
53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: *REPEAT* KITCHEN, DISH AREA, AND STORAGE ROOM FLOORS NEED TO BE DEEP CLEANED, GREASE AND FOOD DEBRIS BUILDUP.

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

INSPECTOR NOTES: LIGHT BULBS IN PEPSI COOLER NEED TO BE SHIELDED.

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Inspection Notes

Certified Food Protection Manager: Joe McCaffrey EXP. 10/24/2021 PIC & SIGNED BY- Kristen Marks

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.

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