Failed ¨ Closed ¨ IHH

State of Maine Health Inspection Report

Establishment Name	As Authorized by 22 MRSA § 2496				
FIRST LIGHT		Critical Violations	5	Date	2/12/2020
		Non-Critical Violations	3	Time In	9:30 AM
		Certified Food Protection Manager	Y	Time Out	11:30 AM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
3/20/2020 / 24074	155 RIVERSIDE ST	PORTLAND	04012	207-747-4155

License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	THE EGG 102 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	X	
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	OUT	Proper cold holding temperatures		X
21	IN	Proper date marking & disposition		
22	OUT	Time as a public health control: procedures & record	X	
		Consumer Advisory		
23	OUT	Consumer advisory provided for raw or undercooked foods		X
		Highly Susceptible Populations		
24	IN	Pasteurized foods used; prohibited foods not offered		
		Chemical		
25	IN	Food additives: approved & properly used		
26	IN	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

			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		

			COS	R
		Proper Use of Utensils		
41	IN	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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	IN	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	IN	Physical facilities installed, maintained, & clean		
54	X	Adequate ventilation & lighting; designated areas used		X

Person in Charge (Signature) Carrie Henriksen Date: 2/12/2020

Health Inspector (Signature) Tom Williams
TOM WILLIAMS

Follow-up: YES ¨ NO Date of Follow-up: 2/26/2020

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FIRST LIGHT		

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Temperature Observations

Location	Temperature	Notes
CHCIKEN SALAD	49F	MIDDLE LINE UNIT.
SOUP	168F	HOT HOLDING UNIT #2
DISH MACHINE	50-99 PPM	RINSE
SOUR CREAM	47F	MIDDLE LINE UNIT.
SALSA	180F	HOT HOLDING UNIT #1
CUT FRUIT	41F	LINE UNIT
HAM	60F	MIDDLE LINE UNIT.
SAUCE	175F	HOT HOLDING UNIT #3
BUTTER	38F	WALKIN
HOT WATER	125-140F	HAND SINK. ADVISED PIC TO ADJUST THE MIXER VALVE TO 105F SO IT IS EASIER TO WASH HANDS WITH OUT BURNING THEM.
SANITIZER BUCKET	500 PPM	LINE
HASH	56F	END EGG UNIT- THERMOMETER INSIDE UNIT READ 50F.

Person in Charge (Signature) Carrie Henriksen **Date: 2/12/2020**

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Temperature Observations

Location	Temperature	Notes
EGG WHITES	55F	END EGG UNIT

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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

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

INSPECTOR NOTES: **CORRECTED** ICE SCOOP HOLDER IS DIRTY, NEEDS TO BE CLEANED DAILY.

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: **REPEAT** COLD UNIT IN MIDDLE OF LINE WAS 47-60F. ALL FOOD IN TOP OF UNIT WAS DISCARDED.

20: 3-501.16.(B): C: Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.

INSPECTOR NOTES: EGG UNIT ON END OF LINE WAS 50F.

22: 3-501.19.(A): C: No written procedures maintained or available at the facility for food to be held with time as the only control.

INSPECTOR NOTES: **CORRECTED** COOKED POTATOES ARE STORED ON TABLE NEXT TO GRILL WITHOUT TIME DISPLAYED. POTATOES WERE 60F.

23: 3-603.11.(B): C: Consumer advisory does not contain proper warning of raw or undercooked animal foods.

INSPECTOR NOTES: **REPEAT** NEED TO ASTERISK MENU ITEMS THAT ARE SERVED UNDERCOOKED WHEN NEW MENUS ARE PRINTED.

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

INSPECTOR NOTES: THERMOMETERS ARE NOT LOCATED IN THE FRONT OF COLD UNITS BY THE DOOR. SOME WERE ON THE COLD PLATE IN THE BACK READING 30F AND THE FOOD WAS OVER 41F.

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

INSPECTOR NOTES: WALKIN DOES NOT HAVE A THERMOMETER.

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

INSPECTOR NOTES: **REPEAT** LIGHT OVER EGG STATION IS NOT SHEILDED.

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Inspection Notes

Certified Food Protection Manager: Carrie Henrikson EXP 8/6/23 PIC: Carrie
PLEASE RECORD COLD UNIT TEMPERATURES TWO TIMES DAILY AND HAVE AVAILIBLE FOR REVIEW DURING INSPECTION.
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 Tom Williams by emailing tw@portlandmaine.gov or faxing to (207) 756-8111. 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 a violation has been addressed at 874-8772. 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) Carrie Henrikson **Date: 2/12/2020**

Health Inspector (Signature) Tom Williams
TOM WILLIAMS