

Establishment Name <b>FORE STREET</b>	As Authorized by 22 MRSA § 2496	Critical Violations	5	Date	1/30/2020
		Non-Critical Violations	4	Time In	12:45 PM
		Certified Food Protection Manager	Y	Time Out	2:30 PM

License Expiry Date/EST. ID# <b>6/24/2020 / 7755</b>	Address <b>288 FORE ST</b>	City <b>PORTLAND</b>	Zip Code <b>04106</b>	Telephone <b>207-775-2717</b>
License Type <b>MUN - EATING PLACE</b>	Owner Name <b>NAUSET ASSOCIATES</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>High</b>

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
<b>Supervision</b>			
1	IN		
PIC present, demonstrates knowledge, and performs duties			
<b>Employee Health</b>			
2	IN		
Management awareness; policy present			
3	IN		
Proper use of reporting, restriction & exclusion			
<b>Good Hygienic Practices</b>			
4	OUT		X
Proper eating, tasting, drinking, or tobacco use			
5	IN		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
6	IN		
Hands clean & properly washed			
7	OUT		
No bare hand contact with RTE foods or approved alternate method properly followed			
8	IN		
Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>			
9	OUT		
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			
<b>Protection from Contamination</b>			
13	OUT		X
Food separated & protected			
14	IN		
Food-contact surfaces: cleaned and sanitized			
15	IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		cos	R
<b>Potentially Hazardous Food Time/Temperature</b>			
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			
<b>Consumer Advisory</b>			
23	IN		
Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>			
24	IN		
Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>			
25	IN		
Food additives: approved & properly used			
26	OUT		X
Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
28	IN		
Pasteurized eggs used where required			
29	IN		
Water & ice from approved source			
30	IN		
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
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			
<b>Food Identification</b>			
35	IN		
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
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
<b>Proper Use of Utensils</b>			
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			
<b>Utensils, Equipment and Vending</b>			
45	X		X
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			
<b>Physical Facilities</b>			
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	IN		
Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) *Ken Thomas* Date: 1/30/2020  
 Health Inspector (Signature) *Eric Cobb*  
 ERIC COBB Follow-up: YES NO Date of Follow-up: 2/10/2020

# State of Maine Health Inspection Report

<b>Establishment Name</b> FORE STREET		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 1/30/2020
<b>License Expiry Date/EST. ID#</b> 6/24/2020 / 7755	<b>Address</b> 288 FORE ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04106	<b>Telephone</b> 207-775-2717

## Temperature Observations

Location	Temperature	Notes
KITCHEN	116F	HOT WATER
COLD HOLD #2	40F	SAUCE
WALK-IN COOLER #2	40F	FISH
COLD HOLD #1	40F	HEAVY CREAM
KITCHEN	400 PPM	QUATS. SANITIZER
KITCHEN	181F	DISH MACHINE FINAL RINSE
WALK-IN COOLER #1	36F	BEEF

Person in Charge (Signature)

Ken Thomas

Date: 1/30/2020

Health Inspector (Signature)

Eric Cobb

ERIC COBB

# State of Maine Health Inspection Report

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**Establishment Name**

FORE STREET

Date 1/30/2020

License Expiry Date/EST. ID#  
6/24/2020 / 7755

Address  
288 FORE ST

City / State  
PORTLAND

ME

Zip Code  
04106

## 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

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: \*REPEAT\* SEVERAL UNCOVERED EMPLOYEE DRINKS ARE STORED ON FOOD CONTACT SURFACES, NEED TO BE REMOVED.

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: SEVERAL COOKS OBSERVED MAKING BARE HAND CONTACT WITH READY-TO-EAT FOOD, DISCUSSED WITH PIC.

9: 3-201.13.(B): C: Eating Establishment selling or serving unpasteurized milk or products made from unpasteurized milk.

INSPECTOR NOTES: UNPASTEURIZED CHEESE AND UNPASTEURIZED GREEK YOGURT FOUND IN THE WALK-IN COOLER, ITEMS NEED TO BE DISCARDED, DISCUSSED WITH PIC.

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 PORK IS STORED ABOVE RAW READY-TO-EAT FOOD IN THE WALK-IN COOLER.

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: 7-102.11: 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: \*CORRECTED\* SEVERAL UNLABELED CHEMICAL SPRAY BOTTLES FOUND THROUGHOUT THE RESTAURANT, NEED TO HAVE THE CHEMICAL NAME LISTED ON THE BOTTLES.

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

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

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

INSPECTOR NOTES: SCOOPS WITHOUT HANDLES ARE STORED IN FOOD CONTAINERS, NEED TO HAVE SCOOPS WITH HANDLES FACING UPWARD IF STORED IN FOOD.

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

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

Person in Charge (Signature)



Date: 1/30/2020

Health Inspector (Signature)

ERIC COBB



# State of Maine Health Inspection Report

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**Establishment Name**

FORE STREET

Date 1/30/2020

License Expiry Date/EST. ID#  
6/24/2020 / 17755

Address  
288 FORE ST

City / State  
PORTLAND ME

Zip Code  
04106

## Inspection Notes

Certified Food Protection Manager: Kenneth Thomas EXP. 10/27/2020 PIC & SIGNED BY- Ken Thomas

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](mailto: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:

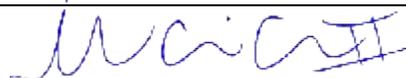
Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous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

Person in Charge (Signature)



Date: 1/30/2020

Health Inspector (Signature)



ERIC COBB