

Establishment Name HUGOS & EVENTIDE OYSTER CO, THE HONEY PAW	No. of Risk Factor/Intervention Groups Out	0	Date	9/29/2016
	No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	11:00 AM
	Certified Food Protection Manager	Y	Time Out	12:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
4/9/2017 /5083	88 MIDDLE ST	PORTLAND	04101-4232	207-774-8538
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE - SEATING	AMA LLC	Complaint Inspection	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	IN	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	IN	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	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

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	IN	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	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	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)	Date: 9/29/2016
Health Inspector (Signature)	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name HUGOS & EVENTIDE OYSTER CO, THE HONEY PAW		<i>As Authorized by 22 MRSA § 2496</i>		Date <u>9/29/2016</u>
License Expiry Date/EST. ID# 4/9/2017 /5083	Address 88 MIDDLE ST	City / State PORTLAND / ME	Zip Code 04101-4232	Telephone 207-774-8538

Temperature Observations

Location	Temperature	Notes
WALKIN	37F	
HOT WATER	110F	
REACHIN	38F	

Person in Charge (Signature)



Date: 9/29/2016

Health Inspector (Signature)



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88 MIDDLE ST

City / State
PORTLAND ME

Zip Code
04101-4232

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

Person in Charge (Signature)



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Inspection Notes

DID NOT CONDUCT A FULL INSPECTION. INSPECTION WAS FOCUSED ON THE PROCESS STEPS FOR RAW OYSTERS.

FINDINGS WERE:

RECEIVED FROM APPROVED SUPPLIERS, STORED IN WALKIN COOLER, WASHED IN SINK SPECIFICALLY DESIGNED FOR WASHING THE OYSTERS AND NO OTHER PRODUCT. STORED IN REACHIN BEFORE GOING TO LINE FOR SERVICE WHERE THEY ARE STORED ON ICE AND SHUCKED TO ORDER. THEY ARE HANDLED WITH A GLOVE HAND AND A CLEAN KITCHEN TOWEL IS USED TO HOLD THE OYSTER WHILE SHUCKING. WALKIN COOLER IN ELECTRONICALLY MONITORED WITH A DATA LOGGER. OYSTERS ARE SOLD WITHIN A DAY OR TWO OF RECEIVEING.

Person in Charge (Signature)



Date: 9/29/2016

Health Inspector (Signature)

