

Establishment Name HYATT PLACE PORTLAND-OLD PORT	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	2	Date	11/18/2016
		No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	7:30 AM
		Certified Food Protection Manager	N	Time Out	9:30 AM

License Expiry Date/EST. ID# 5/15/2017 / 24722	Address 433 FORE ST	City PORTLAND	Zip Code 04101	Telephone 207-775-1000
License Type MUN - EATING PLACE AND LOD	Owner Name COU PLAZA HOTEL LLC	Purpose of Inspection Regular	License Posted Yes	Risk Category Medium

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	OUT	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			
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	X	Contamination prevented during food preparation, storage & display			
38	X	Personal cleanliness			
39	X	Wiping cloths: properly used & stored		x	
40	IN	Washing fruits & vegetables			

Compliance Status		COS		R	
Proper Use of Utensils					
41	X	In-use utensils: properly stored			
42	X	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	X	Physical facilities installed, maintained, & clean			x
54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)

Date: 11/18/2016

Health Inspector (Signature)

Follow-up: YES

NO

Date of Follow-up:

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
DISH MACHINE	180F	
WALKIN	37F	
SANITIZER BUCKET	400 PPM	
REACHIN	38F	
LINE UNIT	35F	
JUICE COOLER	40F	
HOT WATER @ HAND SINK	115F	

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State of Maine Health Inspection Report

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Date 11/18/2016

License Expiry Date/EST. ID#
5/15/2017 / 24722

Address
433 FORE ST

City / State
PORTLAND

ME

Zip Code
04101

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: EXPIRED. TAKING EXAM 11/22/16.

14: 4-602.11.(E): N: Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.

INSPECTOR NOTES: ICE MACHINE NEEDS CLEANING.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: BULK INGREDIENT CONTAINERS IN DRY STORAGE ROOM UNCOVERED.

38: 2-303.11: N: Food Employee wearing jewelry on their arms or hands.

INSPECTOR NOTES: BRACELETS SHOULD BE REMOVED WHEN WORKING WITH FOOD.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: **COS** SANITIZER BUCKETS NOT IN USE, CLOTHS STORED ON COUNTER. STORE CLOTHS IN SANITIZER BETWEEN USE.

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

INSPECTOR NOTES: KNIFE SHARPENER STORED BETWEEN CRACKS IN EQUIPMENT. SHOULD WASH REGULARLY AND STORE WITH KNIVES.

42: 4-903.11.(B): N: Clean equipment and utensils not stored by being covered/ inverted/ or self draining.

INSPECTOR NOTES: FORKS ON BUFFET ARE STORED WITH HANDLE DOWN.

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

INSPECTOR NOTES: **REPEAT** FLOOR IN KITCHEN IS DIRTY UNDER EQUIPMENT.

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Inspection Notes

Certified Food Protection Manager: Certificate expired. Signed up for class next week. PIC: Alen
Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate prior to the issuance of any new license. A CFPM must be hired within 60 days of an existing CFPM leaving 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 your inspector Tom Williams by emailing to tw@portlandmaine.gov or faxing to 207-874-8716. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

2013 Maine Food Code Adoption

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes:

- " No Bare Hand Contact with Ready-To-Eat Food. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- " Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- " Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- " Date marking of Ready-to-eat potentially hazardous foods.

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- 874-8365 or email tw@portlandmaine.gov . 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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. 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: 11/18/2016

Health Inspector (Signature)

