

Establishment Name ISLAND LOBSTER COMPANY	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	8/15/2019
		Non-Critical Violations	7	Time In	12:00 PM
		Certified Food Protection Manager	Y	Time Out	1:15 PM

License Expiry Date/EST. ID# 5/31/2020 /5088	Address 20 ISLAND AVE	City PEAKS ISLAND	Zip Code 04108-1332	Telephone 207-807-1832
License Type MUN - EATING AND LODGING	Owner Name ISLAND LOBSTER COMPANY	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
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	OUT	No bare hand contact with RTE foods or approved alternate method properly followed		
8	OUT	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		

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	X	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	X	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	X	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		

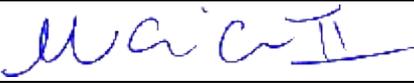
Person in Charge (Signature) <i>[Signature]</i>	Date: 8/15/2019
Health Inspector (Signature) ERIC COBB <i>[Signature]</i>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name ISLAND LOBSTER COMPANY		<i>As Authorized by 22 MRSA § 2496</i>		Date 8/15/2019
License Expiry Date/EST. ID# 5/31/2020 / 5088	Address 20 ISLAND AVE	City / State PEAKS ISLAND / ME	Zip Code 04108-1332	Telephone 207-807-1832

Temperature Observations

Location	Temperature	Notes
KITCHEN	115F	HOT WATER
KITCHEN	200 PPM	QUATS. SANITIZER
HOT HOLD	167F	CHOWDER
WALK-IN COOLER	38F	CHEESE
COLD HOLD #1	37F	CLAMS
COLD HOLD #2	40F	SHRIMP

Person in Charge (Signature) 	Date: 8/15/2019
Health Inspector (Signature) ERIC COBB 	

State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

ISLAND LOBSTER COMPANY

Date 8/15/2019

License Expiry Date/EST. ID#
5/31/2020 / 5088

Address
20 ISLAND AVE

City / State
PEAKS ISLAND ME

Zip Code
04108-1332

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

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

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

8: 5-205.11.(A): N: Hand wash facility not accessible.

INSPECTOR NOTES: HAND WASH SINK IS BLOCKED BY TRASH CAN AND POTS, NEED TO REMOVE ITEMS.

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 CLAMS ARE STORED ABOVE RAW READY-TO-EAT FOOD, PIC CORRECTED, DISCUSSED PROPER FOOD STORAGE.

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: NEED SCREENS ON DOORS IF LEFT OPEN, FLIES PRESENT.

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

INSPECTOR NOTES: IN-USE UTENSILS ARE STORED IN NON MOVING ROOM TEMP. WATER, DISCUSSED PROPER IN-USE UTENSIL STORAGE.

43: 4-903.11.(D): N: Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.

INSPECTOR NOTES: BAG OF PLASTIC CUPS IS STORED DIRECTLY ON THE BAR FLOOR, NEED TO BE STORED 6 INCHES OR HIGHER OFF THE FLOOR.

43: 4-904.11.(A).(C): N: Single service/use items are improperly handled/stored/displayed/dispensed.

INSPECTOR NOTES: SELF-SERVICE SINGLE USE UTENSILS NEED TO BE STORED WITH HANDLES FACING UPWARD, NEED TO PROTECT FROM POSSIBLE CONTAMINATION.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: HOOD SYSTEM NEEDS TO BE CLEANED SOON, GREASY AND DUSTY.

Person in Charge (Signature)



Date: 8/15/2019

Health Inspector (Signature)

ERIC COBB



State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

ISLAND LOBSTER COMPANY

Date 8/15/2019

License Expiry Date/EST. ID#
5/31/2020 / 5088

Address
20 ISLAND AVE

City / State
PEAKS ISLAND ME

Zip Code
04108-1332

Inspection Notes

Certified Food Protection Manager: Brendan Tobin EXP. 5/7/2024 PIC & SIGNED BY- Katie Werner

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:

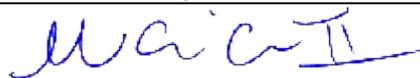
Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous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

Person in Charge (Signature)



Date: 8/15/2019

Health Inspector (Signature)



ERIC COBB