

Establishment Name KAMASOUPTRA	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	12/31/2018
		Non-Critical Violations	0	Time In	10:30 AM
		Certified Food Protection Manager	Y	Time Out	11:00 AM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
11/13/2019 / 25804	28 MONUMENT SQ	PORTLAND	04101	207-939-0980
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	DSM 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
 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	Compliance Status		cos	R	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					Consumer Advisory				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					Chemical				
4	IN	Proper eating, tasting, drinking, or tobacco use			24	IN	Pasteurized foods used; prohibited foods not offered		
5	IN	No discharge from eyes, nose, and mouth			Conformance with Approved Procedures				
Preventing Contamination by Hands					25	IN	Food additives: approved & properly used		
6	IN	Hands clean & properly washed			26	IN	Toxic substances properly identified, stored & used		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Protection from Contamination				
8	IN	Adequate handwashing facilities supplied & accessible			13	IN	Food separated & protected		
Approved Source					14	IN	Food-contact surfaces: cleaned and sanitized		
9	IN	Food obtained from approved source			15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		
10	IN	Food received at proper temperature			GOOD RETAIL PRACTICES				
11	IN	Food in good condition, safe, & unadulterated			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
12	IN	Required records available: shellstock tags parasite destruction			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				
Chemical					Safe Food and Water				
25	IN	Food additives: approved & properly used			28	IN	Pasteurized eggs used where required		
26	IN	Toxic substances properly identified, stored & used			29	IN	Water & ice from approved source		
Conformance with Approved Procedures					30	IN	Variance obtained for specialized processing methods		
27	IN	Compliance with variance, specialized process, & HACCP plan			Food Temperature Control				
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.					31	IN	Proper cooling methods used; adequate equipment for temperature control		
GOOD RETAIL PRACTICES					32	IN	Plant food properly cooked for hot holding		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					33	IN	Approved thawing methods used		
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					34	IN	Thermometers provided and accurate		
Safe Food and Water					Food Identification				
28	IN	Pasteurized eggs used where required			35	IN	Food properly labeled; original container		
29	IN	Water & ice from approved source			Prevention of Food Contamination				
30	IN	Variance obtained for specialized processing methods			36	IN	Insects, rodents, & animals not present		
Food Temperature Control					37	IN	Contamination prevented during food preparation, storage & display		
31	IN	Proper cooling methods used; adequate equipment for temperature control			38	IN	Personal cleanliness		
32	IN	Plant food properly cooked for hot holding			39	IN	Wiping cloths: properly used & stored		
33	IN	Approved thawing methods used			40	IN	Washing fruits & vegetables		
34	IN	Thermometers provided and accurate			Physical Facilities				
Food Identification					41	IN	In-use utensils: properly stored		
35	IN	Food properly labeled; original container			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
Prevention of Food Contamination					43	IN	Single-use & single-service articles: properly stored & used		
36	IN	Insects, rodents, & animals not present			44	IN	Gloves used properly		
37	IN	Contamination prevented during food preparation, storage & display			Utensils, Equipment and Vending				
38	IN	Personal cleanliness			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
39	IN	Wiping cloths: properly used & stored			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
40	IN	Washing fruits & vegetables			47	IN	Non-food contact surfaces clean		
Physical Facilities					48	IN	Hot & cold water available; adequate pressure		
48	IN	Hot & cold water available; adequate pressure			49	IN	Plumbing installed; proper backflow devices		
49	IN	Plumbing installed; proper backflow devices			50	IN	Sewage & waste water properly disposed		
50	IN	Sewage & waste water properly disposed			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned			52	IN	Garbage & refuse properly disposed; facilities maintained		
52	IN	Garbage & refuse properly disposed; facilities maintained			53	IN	Physical facilities installed, maintained, & clean		
53	IN	Physical facilities installed, maintained, & clean			54	IN	Adequate ventilation & lighting; designated areas used		
54	IN	Adequate ventilation & lighting; designated areas used							

Person in Charge (Signature) *Sarah Haley* Date: 12/31/2018
 Health Inspector (Signature) *ERIC COBB*
 ERIC COBB Follow-up: YES NO Date of Follow-up:

State of Maine Health Inspection Report

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License Expiry Date/EST. ID# 11/13/2019 / 25804	Address 28 MONUMENT SQ	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-939-0980

Temperature Observations

Location	Temperature	Notes
KITCHEN	400 PPM	QUATS. SANITIZER
KITCHEN	116F	HOT WATER
HOT HOLD	137F	SOUP
COLD HOLD	40F	SOUP

Person in Charge (Signature)

Sarah Haley

Date: 12/31/2018

Health Inspector (Signature)

Eric Cobb

ERIC COBB

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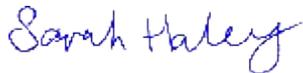
City / State
PORTLAND ME

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

Person in Charge (Signature)



Date: 12/31/2018

Health Inspector (Signature)

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Inspection Notes

REGULAR INSPECTION COMPLETED, NO VIOLATIONS NOTED DURING THE INSPECTION.

Certified Food Protection Manager: Drew Kinney EXP. 1/3/2023 PIC- Sarah

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 Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@maine.gov or faxing to 207-287-3165.

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>

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. * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. * 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 207-000-0000. 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.

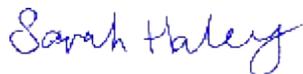
Additional Inspection Fee:

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.

Person in Charge (Signature)



Date: 12/31/2018

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State of Maine Health Inspection Report

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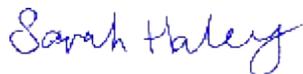
ME

Zip Code
04101

Inspection Notes

CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



Date: 12/31/2018

Health Inspector (Signature)

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