

Establishment Name LITTLE GIANT	As Authorized by 22 MRSA § 2496	Critical Violations	7	Date	2/28/2019
		Non-Critical Violations	7	Time In	1:00 PM
		Certified Food Protection Manager	N	Time Out	2:30 PM

License Expiry Date/EST. ID# 6/29/2019 / 24622	Address 211 DANFORTH ST	City PORTLAND	Zip Code 04102	Telephone 207-747-5045
License Type MUN - EATING PLACE	Owner Name LITTLE GIANT LLC	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	OUT	PIC present, demonstrates knowledge, and performs duties		X
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	OUT	Adequate handwashing facilities supplied & accessible	X	X
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	OUT	Food-contact surfaces: cleaned and sanitized		X
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	OUT	Proper cold holding temperatures		X
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	OUT	Toxic substances properly identified, stored & used		X
Conformance with Approved Procedures				
27	OUT	Compliance with variance, specialized process, & HACCP plan		X

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

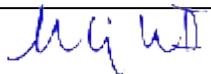
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

			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	X	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	X	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			cos	R
Proper Use of Utensils				
41	X	In-use utensils: properly stored	X	
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	X	Non-food contact surfaces clean		
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	X	Plumbing installed; proper backflow devices	X	
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		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)  Date: 2/28/2019

Health Inspector (Signature)  ERIC COBB

Follow-up: YES NO Date of Follow-up: 3/11/2019

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Temperature Observations

Location	Temperature	Notes
KITCHEN	118F	HOT WATER
COLD HOLD #2	41F	MAYO.
KITCHEN	181F	DISH MACHINE FINAL RINSE
WALK-IN COOLER	39F	CHICKEN
COLD HOLD #1	38F	BEEF
KITCHEN	400 PPM	QUATS. SANITIZER

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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

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

INSPECTOR NOTES: FLOORS AND WALLS IN THE KITCHEN, WALK-IN COOLER, AND BASEMENT PREP. AREA NEED TO BE CLEANED, GREASE AND FOOD DEBRIS BUILDUP.

53: 6-101.11.(A): N: Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.

INSPECTOR NOTES: BASEMENT FLOOR (CEMENT) NEEDS TO BE REPAINTED OR RESEALED, NEEDS TO BE SMOOTH AND EASILY CLEANABLE.

49: 5-203.14: C: Backflow prevention device not installed when required.

INSPECTOR NOTES: *COS* NEED A BACKFLOW DEVICE IN SINK THAT THE HOSE IS ATTACHED, DISCUSSED.

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: NEED TO CLEAN INSIDE OF COOLERS, DOOR HANDLES, DOOR GASKETS, RACKS, SHELVES, EQUIPMENT, ETC..

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

INSPECTOR NOTES: *COS* ICE SCOOP IS STORED ON TOP OF THE ICE MACHINE, NEEDS TO BE STORED IN A CLEAN CONTAINER, PIC CORRECTED.

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* SOILED WIPING CLOTHS NEED TO BE STORED IN SANITIZER BETWEEN USES, PIC CORRECTED.

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 DOOR.

27: 3-502.11: C: No variance where required.

INSPECTOR NOTES: *COS* HOUSE MADE FERMENTED KIMCHI FOUND IN THE BASEMENT, NEED VARIANCE, PIC DISCARDED, DISCUSSED WITH PIC.

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: *COS* UNLABELED CHEMICAL SPRAY BOTTLES FOUND, NEED TO HAVE THE COMMON NAME ON THE LABEL, PIC CORRECTED.

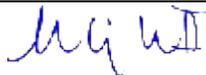
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20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: *COS* GARLIC & OIL AND SHALLOTS & OIL ARE STORED AT ROOM TEMP., NEED TO BE HELD 41F OR LOWER, PIC DISCARDED.

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: *REPEAT* NEED TO CLEAN CAN OPENER AND FOOD SLICER AFTER USE, DRIED FOOD MATTER.

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: *COS* RAW CHICKEN AND BEEF IS STORED ABOVE RAW READY-TO-EAT FOOD, PIC CORRECTED.

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

INSPECTOR NOTES: *REPEAT**COS* KITCHEN HAND WASH SINK IS BLOCKED, PIC CORRECTED.

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: *REPEAT* NO CURRENT CFPM ON FILE, PLEASE FORWARD THE HEALTH INSPECTOR A CURRENT CERTIFICATE AS DISCUSSED.

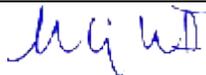
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Inspection Notes

Certified Food Protection Manager: NO CURRENT CFPM, PLEASE FORWARD A CURRENT CERTIFICATE TO THE HEALTH INSPECTOR AS DISCUSSED. PIC- Andrew & Neil

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: 2/28/2019

Health Inspector (Signature)

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