

Establishment Name <b>LITTLE GIANT</b>	As Authorized by 22 MRSA § 2496	Critical Violations	<b>2</b>	Date	<b>7/12/2018</b>
		Non-Critical Violations	<b>6</b>	Time In	<b>1:00 PM</b>
		Certified Food Protection Manager	<b>N</b>	Time Out	<b>2:30 PM</b>

License Expiry Date/EST. ID# <b>6/29/2019 / 24622</b>	Address <b>211 DANFORTH ST</b>	City <b>PORTLAND</b>	Zip Code <b>04102</b>	Telephone <b>207-747-5045</b>
License Type <b>MUN - EATING PLACE</b>	Owner Name <b>LITTLE GIANT LLC</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>High</b>

**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	Compliance Status			COS	R
<b>Supervision</b>									
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>									
2	IN	Management awareness; policy present			17	IN	Proper reheating procedures for hot holding		
3	IN	Proper use of reporting, restriction & exclusion			18	IN	Proper cooling time & temperatures		
<b>Good Hygienic Practices</b>									
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN	Proper hot holding temperatures		
5	IN	No discharging from eyes, nose, and mouth			20	IN	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>									
6	IN	Hands clean & properly washed			21	IN	Proper date marking & disposition		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			22	IN	Time as a public health control: procedures & record		
8	OUT	Adequate handwashing facilities supplied & accessible		X	<b>Consumer Advisory</b>				
<b>Approved Source</b>									
9	IN	Food obtained from approved source			23	IN	Consumer advisory provided for raw or undercooked foods		
10	IN	Food received at proper temperature			<b>Highly Susceptible Populations</b>				
11	IN	Food in good condition, safe, & unadulterated			24	IN	Pasteurized foods used; prohibited foods not offered		
12	IN	Required records available: shellstock tags parasite destruction			<b>Chemical</b>				
<b>Protection from Contamination</b>									
13	IN	Food separated & protected			25	IN	Food additives: approved & properly used		
14	OUT	Food-contact surfaces: cleaned and sanitized			26	IN	Toxic substances properly identified, stored & used		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			<b>Conformance with Approved Procedures</b>				
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				COS	R
<b>Safe Food and Water</b>									
28	IN	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>				
29	IN	Water & ice from approved source			41	IN	In-use utensils: properly stored		
30	IN	Variance obtained for specialized processing methods			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
<b>Food Temperature Control</b>									
31	IN	Proper cooling methods used; adequate equipment for temperature control			43	X	Single-use & single-service articles: properly stored & used		X
32	IN	Plant food properly cooked for hot holding			44	IN	Gloves used properly		
33	IN	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
34	IN	Thermometers provided and accurate			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
<b>Food Identification</b>									
35	IN	Food properly labeled; original container			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>									
36	IN	Insects, rodents, & animals not present			47	IN	Non-food contact surfaces clean		
37	X	Contamination prevented during food preparation, storage & display			<b>Physical Facilities</b>				
38	IN	Personal cleanliness			48	IN	Hot & cold water available; adequate pressure		
39	IN	Wiping cloths: properly used & stored			49	IN	Plumbing installed; proper backflow devices		
40	IN	Washing fruits & vegetables			50	IN	Sewage & waste water properly disposed		
Date: 7/12/2018									

Person in Charge (Signature) 	Date: 7/12/2018
Health Inspector (Signature) TOM WILLIAMS	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 6/29/2019 / 24622	<b>Address</b> 211 DANFORTH ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04102	<b>Telephone</b> 207-747-5045

## Temperature Observations

Location	Temperature	Notes
LOWBOY	37F	
WALKIN	40F	
REACHIN	41F	BASEMENT
REACHIN	41F	LINE
SANITIZER BUCKET	400 PPM	LINE
DISH MACHINE	183F	
HOT WATER	120F	HAND SINK

Person in Charge (Signature)



Date: 7/12/2018

Health Inspector (Signature)



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# State of Maine Health Inspection Report

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04102

## 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

43: 4-903.11.(A).(C): N: Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.

INSPECTOR NOTES: TOGO ITEMS NOT IN PLASTIC OR NOT INVERTED.

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

INSPECTOR NOTES: LIQUOR BOTTLES STORED DIRECTLY ON FLOOR.

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

INSPECTOR NOTES: SLICER AND ICE MACHINE NEED CLEANING.

8: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: NEED SIGNAGE IN RESTROOMS.

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: NO TOWELS AT BAR HAND SINK

8: 6-301.11: N: Hand cleanser not available at hand wash sink or lavatory.

INSPECTOR NOTES: NO SOAP AT HAND SINK IN KITCHEN OR BAR.

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

INSPECTOR NOTES: \*\*REPEAT\*\* TRASH CAN IN FRONT OF HAND SINK.

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: SIGNED UP FOR CLASS. PLEASE EMAIL COPY OF CERTIFICATE TO TW@PORTLANDMAINE.GOV

Person in Charge (Signature)



Date: 7/12/2018

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## Inspection Notes

Certified Food Protection Manager: WILL TAKE CLASS

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](mailto:tw@portlandmaine.gov) or faxing to 207-287-3165. 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](mailto: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](mailto: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: 7/12/2018

Health Inspector (Signature)



TOM WILLIAMS