

Establishment Name <b>LITTLE GIANT</b>	As Authorized by 22 MRSA § 2496	Critical Violations	5	Date	7/30/2019
		Non-Critical Violations	8	Time In	12:30 PM
		Certified Food Protection Manager	Y	Time Out	2:45 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
6/29/2020 / 24622	211 DANFORTH ST	PORTLAND	04102	207-747-5045
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	LITTLE GIANT 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 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
<b>Supervision</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
<b>Good Hygienic Practices</b>				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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
<b>Approved Source</b>				
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		
<b>Protection from Contamination</b>				
13	OUT	Food separated & protected	x	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
<b>Potentially Hazardous Food Time/Temperature</b>				
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	OUT	Proper date marking & disposition		x
22	IN	Time as a public health control: procedures & record		
<b>Consumer Advisory</b>				
23	IN	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
25	IN	Food additives: approved & properly used		
26	OUT	Toxic substances properly identified, stored & used		x
<b>Conformance with Approved Procedures</b>				
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

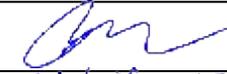
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

			cos	R
<b>Safe Food and Water</b>				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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		x
<b>Food Identification</b>				
35	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
36	IN	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		

			cos	R
<b>Proper Use of Utensils</b>				
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)  Date: 7/30/2019

Health Inspector (Signature)  ERIC COBB

Follow-up:  YES  NO Date of Follow-up: 8/9/2019

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 6/29/2020 / 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
COLD HOLD #3	39F	LOBSTER
KITCHEN	178F	DISH MACHINE FINAL RINSE, SINGLE RACK
COLD HOLD #2	38F	GROUND BEEF
KITCHEN	400 PPM	QUATS. SANITIZER
COLD HOLD #1	37F	MILK
WALK-IN COOLER	36F	BEEF
KITCHEN	118F	HOT WATER

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# State of Maine Health Inspection Report

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PORTLAND ME

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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

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

INSPECTOR NOTES: \*REPEAT\*\*CORRECTED\* KITCHEN HAND WASH SINK IS BLOCKED BY DIRTY DISHES, NEEDS TO BE ACCESSIBLE FOR HAND WASHING.

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

INSPECTOR NOTES: NO HAND WASH SOAP AT THE BAR HAND WASH SINK.

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

INSPECTOR NOTES: NO PAPER TOWELS AT THE BAR HAND WASH SINK.

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: \*REPEAT\* RAW PORK IS STORED ABOVE READY-TO-EAT FOOD IN THE WALK-IN COOLER, PIC CORRECTED, DISCUSSED PROPER FOOD STORAGE.

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

INSPECTOR NOTES: \*REPEAT\* CAN OPENER AND FOOD SLICER NEED TO BE PROPERLY CLEANED AFTER EACH USE, HEAVY FOOD DEBRIS BUILDUP, DISCUSSED AGAIN.

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

INSPECTOR NOTES: \*REPEAT\*\*CORRECTED\* COOKED COD BONES AND HEADS SITTING OUT AT ROOM TEMP. (87F), CUT GARLIC, HONEY, AND OIL MIXTURE STORED AT ROOM TEMP., PIC DISCARDED BOTH ITEMS, PHF NEEDS TO BE HELD AT 41F OR LOWER AS DISCUSSED.

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: NEED TO PRODUCT/ DATE LABEL PREPARED FOOD HELD LONGER THAN 24 HOURS, DISCUSSED PROPER LABELING WITH PIC.

21: 3-501.18.(A): C: PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).

INSPECTOR NOTES: \*CORRECTED\* EXPIRED PICKLED CABBAGE AND OTHER VARIOUS PICKLED ITEMS FOUND IN THE BASEMENT COLD HOLD, PIC DISCARDED, DISCUSSED EXPIRATION DATES FOR PHF & READY-TO-EAT FOOD.

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: \*REPEAT\*\*CORRECTED\* UNLABELED CHEMICAL SPRAY BOTTLES FOUND IN THE BASEMENT, NEED TO LIST THE CHEMICAL NAME ON THE BOTTLE.

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53: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: \*REPEAT\* UNABLE TO LOCATE THERMOMETERS IN ALL COOLERS WITH PHF, NEED TO BE LOCATED NEAR THE DOOR.

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: \*REPEAT\* BASEMENT PREP. AREA FLOOR NEEDS TO BE CLEANED AND RESEALED OR REPAINTED, NEEDS TO BE SMOOTH AND EASILY CLEANABLE.

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

INSPECTOR NOTES: \*REPEAT\* KITCHEN, BASEMENT PREP. AREA, AND WALK-IN COOLER FLOORS NEED TO BE CLEAN, GREASE AND FOOD DEBRIS BUILDUP.

54: 6-303.11: N: Insufficient lighting provided.

INSPECTOR NOTES: NEED BRIGHTER LIGHTING IN THE BASEMENT PREP. AREA AND WALK-IN COOLER (TOO DIM).

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## Inspection Notes

Certified Food Protection Manager: Andrew Volk EXP. 3/5/2024 PIC & SIGNED BY- Jake Robins

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](mailto: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: 7/30/2019

Health Inspector (Signature)

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