

Establishment Name NOBILE BBQ	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	3	Date	8/10/2017
		No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	11:30 AM
		Certified Food Protection Manager	Y	Time Out	1:30 PM

License Expiry Date/EST. ID# 4/18/2018 / 25643	Address 1706 FOREST AVE	City PORTLAND	Zip Code 04103	Telephone 207-299-6995
License Type MUN - EATING PLACE	Owner Name PIZZA PIE ON THE FLY	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 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
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	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	OUT	Adequate handwashing facilities supplied & accessible	x	
Approved Source				
9	IN	Food obtained from approved source		
10	IN	Food received at proper temperature		
11	OUT	Food in good condition, safe, & unadulterated		x
12	IN	Required records available: shellstock tags parasitic destruction		
Protection from Contamination				
13	IN	Food separated & protected		
14	OUT	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

			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	X	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	X	Wiping cloths: properly used & stored		x
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	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	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)	Date: 8/10/2017
Health Inspector (Signature)	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
WALK-IN COOLER #1	40F	BEEF
WALK-IN COOLER #2	41F	GROUND BEEF
KITCHEN & PREP. AREA	143F	HOT WATER
KITCHEN	168F	DISH MACHINE FINAL RINSE, SINGLE RACK
KITCHEN	200 PPM	QUATS.
COLD HOLD #1	41F	SLAW
COLD HOLD #3	41F	CHEESE
COLD HOLD #2	39F	SLICED HAM
HOT HOLD #1	154F	BRISKET
HOT HOLD #2	184F	CHEESE SAUCE

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State of Maine Health Inspection Report

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City / State
PORTLAND ME

Zip Code
04103

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

INSPECTOR NOTES: *COS* NO PAPER TOWELS AT BASEMENT HAND SINK, PIC CORRECTED.

11: 3-101.11: C: Food is adulterated, not safe or honestly presented.

INSPECTOR NOTES: *COS* SEVERAL CONTAINERS OF EXPIRED FOOD FOUND IN WALK-IN COOLER #1, PIC DISCARDED.

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

INSPECTOR NOTES: FRY PUNCH AND FOOD SLICER HAVE DRIED FOOD DEBRIS ON THEM, NEED TO CLEAN AFTER EACH USE.

31: 3-501.15: N: Cooked foods improperly cooled.

INSPECTOR NOTES: *COS* IMPROPERLY COOLING LARGE CUTS OF MEAT, PIC CORRECTED, DISCUSSED PROPER COOLING.

36: 6-501.111.(B): C: Not routinely inspecting premises for evidence of pests.

INSPECTOR NOTES: SEVERAL FLIES OBSERVED UPSTAIRS AND DOWNSTAIRS, CONTACT PCO.

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 NOT STORED IN SANITIZER, PIC CORRECTED.

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

INSPECTOR NOTES: *COS* SCOOPS WITHOUT HANDLES ARE STORED IN DRY INGREDIENT CONTAINERS, NEED TO HAVE SCOOPS WITH HANDLES FACING UPWARD, DISCUSSED WITH PIC.

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: PAPER GOODS ARE STORED DIRECTLY ON BASEMENT FLOOR, NEED TO BE 6 INCHES OR HIGHER OFF THE FLOOR.

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Date 8/10/2017

Inspection Notes

Certified Food Protection Manager- Christy Carle EXP. 5/11/2020 PIC- Alex & Ryan
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 courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Eric Cobb by emailing to ecobb@portlandmaine.gov or faxing to 207-874-8716. 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.

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 ecobb@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)



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Health Inspector (Signature)

