

Establishment Name ONE LONGFELLOW SQUARE	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	1/11/2018
		Non-Critical Violations	0	Time In	12:00 PM
		Certified Food Protection Manager	E	Time Out	1:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
3/20/2018 / 9384	1 LONGFELLOW SQ	PORTLAND	04101	207-761-1757
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	ONE LONGFELLOW SQUARE II	Regular	Yes	Low

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	IN	Adequate handwashing facilities supplied & accessible				
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	IN	Food separated & protected				
14	IN	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

Safe Food and Water			COS		R	
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	IN	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	IN	Wiping cloths: properly used & stored				
40	IN	Washing fruits & vegetables				

Proper Use of Utensils			COS		R	
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				
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: 1/11/2018
Health Inspector (Signature)	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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License Expiry Date/EST. ID# 3/20/2018 / 9384	Address 1 LONGFELLOW SQ	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-761-1757	

Temperature Observations

Location	Temperature	Notes
HOT WATER	110F	

Person in Charge (Signature)



Date: 1/11/2018

Health Inspector (Signature)



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ONE LONGFELLOW SQUARE

Date 1/11/2018

License Expiry Date/EST. ID#
3/20/2018 /9384

Address
1 LONGFELLOW SQ

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: 1/11/2018

Health Inspector (Signature)



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PORTLAND ME

Zip Code
04101

Inspection Notes

Commercially pre-packaged snacks only.
No violations noted during this inspection.

Person in Charge (Signature)



Date: 1/11/2018

Health Inspector (Signature)

