

Establishment Name <b>PARKERS @ NORTHPORT BUSINESS PARK</b>	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	9/11/2019
		Non-Critical Violations	4	Time In	1:00 PM
		Certified Food Protection Manager	Y	Time Out	2:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
12/28/2019 / 5501	1349 WASHINGTON AVE	PORTLAND	04101	207-878-3339
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	PARKERS RESTAURANT INC	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

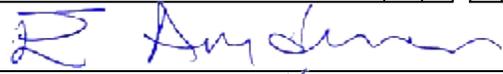
Compliance Status			cos	R	Compliance Status		cos	R	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					17	IN	Proper reheating procedures for hot holding		
2	IN	Management awareness; policy present			18	IN	Proper cooling time & temperatures		
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>					20	OUT	Proper cold holding temperatures	X	
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>				
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>					<b>Chemical</b>				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used		
11	IN	Food in good condition, safe, & unadulterated			<b>Conformance with Approved Procedures</b>				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
<b>Protection from Contamination</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.				
13	IN	Food separated & protected							
14	IN	Food-contact surfaces: cleaned and sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

### 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	Proper Use of Utensils		cos	R	
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>				
32	IN	Plant food properly cooked for hot holding			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	X	Non-food contact surfaces clean		
<b>Food Identification</b>					<b>Physical Facilities</b>				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	X	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)  Date: 9/11/2019

Health Inspector (Signature) TOM WILLIAMS  Follow-up: YES  NO  Date of Follow-up:

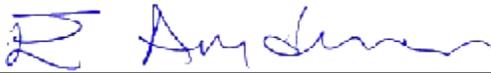
# State of Maine Health Inspection Report

<b>Establishment Name</b> PARKERS @ NORTHPORT BUSINESS PARK		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 9/11/2019
<b>License Expiry Date/EST. ID#</b> 12/28/2019 / 5501	<b>Address</b> 1349 WASHINGTON AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101	<b>Telephone</b> 207-878-3339

## Temperature Observations

Location
Temperature
Notes

DISH MACHINE	50-99 PPM	FINAL RINSE
CHICKEN	50F	LINE UNIT
WALKIN	39F	
HOT WATER	110F	HAND SINK
ONION SOUP	147F	HOLDING
SLAW	40F	LINE UNIT
DESSERT REACHIN	35F	

<b>Person in Charge (Signature)</b>		<b>Date:</b> 9/11/2019
<b>Health Inspector (Signature)</b> TOM WILLIAMS		

# State of Maine Health Inspection Report

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**Establishment Name**

**PARKERS @ NORTHPORT BUSINESS PARK**

**Date** 9/11/2019

**License Expiry Date/EST. ID#**  
12/28/2019 / 5501

**Address**  
1349 WASHINGTON AVE

**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

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

INSPECTOR NOTES: LINE UNIT WAS WARM AFTER LUNCH RUSH. PIC STATED THAT IT WAS 40F THIS MORNING. ADJUSTED TO A COLDER TEMPERATURE TO AVIOD RISE WHEN DOOR IS FREQUENTLY OPENED.

37: 3-306.12: N: Condiments not protected.

INSPECTOR NOTES: WIDE MOUTH KETCHUP BOTTLES IN USE. ) Condiments shall be protected from contamination by being kept in dispensers that are designed to provide protection, protected Food displays provided with the proper Utensils, original containers designed for dispensing, or individual packages or portions. (1) The Food is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine.

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

INSPECTOR NOTES: LINE EQUIPMENT IS GREASY.

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

INSPECTOR NOTES: \*\*REPEAT\*\* FLOOR UNDER LINE EQUIPMENT IS GREASY- NEEDS CLEANING.

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

INSPECTOR NOTES: WALKIN LIGHTING IS TOO DIM, SUGGESTED INSTALLING A 4 FOOT LED LIGHT DOWN THE CENTER OF THE WALKIN.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: HOOD BAFFLES ARE DRIPPING GREASE.

**Person in Charge (Signature)**



**Date:** 9/11/2019

**Health Inspector (Signature)**

TOM WILLIAMS



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## Inspection Notes

Certified Food Protection Manager: Emmy Anderson exp 6/12/23 PIC: Frank, Emmy, Elise

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 Tom Williams by emailing [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov) or faxing to (207) 756-8111. 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 a violation has been addressed at 874-8772. 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.

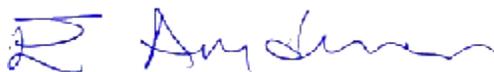
**Additional Inspection Fee:**

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: 9/11/2019

Health Inspector (Signature)

TOM WILLIAMS

