

Establishment Name <b>PORTLAND LOBSTER COMPANY</b>	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	9/17/2019
		Non-Critical Violations	5	Time In	10:15 AM
		Certified Food Protection Manager	Y	Time Out	11:30 AM

License Expiry Date/EST. ID# <b>6/26/2020 / 7054</b>	Address <b>180 COMMERCIAL ST</b>	City <b>PORTLAND</b>	Zip Code <b>04101-4615</b>	Telephone <b>207-775-2112</b>
License Type <b>MUN - EATING PLACE</b>	Owner Name <b>PULIDO ENTERPRISES INC</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  
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable  
 Mark "X" in appropriate box for COS and/or R  
 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	
<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	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
<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	IN	Proper cold holding temperatures		
21	IN	Proper date marking & disposition		
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	IN	Toxic substances properly identified, stored & used		
<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

Compliance Status			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	X	Insects, rodents, & animals not present	X	
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		

Compliance Status			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	X	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
48	IN	Hot & cold water available; adequate pressure		
49	X	Plumbing installed; proper backflow devices		X
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	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)  Date: 9/17/2019

Health Inspector (Signature)  ERIC COBB

Follow-up: YES  NO  Date of Follow-up:

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 6/26/2020 /7054	<b>Address</b> 180 COMMERCIAL ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101-4615	<b>Telephone</b> 207-775-2112

## Temperature Observations

Location	Temperature	Notes
COLD HOLD #2	36F	SLICED TOMS.
COLD HOLD #1	37F	SCALLOPS
KITCHEN	116F	HOT WATER
KITCHEN	400 PPM	QUATS. SANITIZER
COLD HOLD #3	40F	SHRIMP
WALK-IN COOLER	40F	SHRIMP

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# State of Maine Health Inspection Report

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## 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: \*CORRECTED\* KITCHEN HAND WASH SINK IS BLOCKED WITH A HOTEL PAN, PIC REMOVED THE PAN.

34: 4-204.112.(A): N: Temperature measuring device not properly located.

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

36: 6-202.13: N: Insect control devices are improperly designed and constructed / located.

INSPECTOR NOTES: \*CORRECTED\* FLY STRIP FOUND HANGING ABOVE FOOD CONTACT SURFACE AT THE BAR, PIC REMOVED THE FLY STRIP.

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: SEVERAL FLIES OBSERVED INSIDE THE BUILDING, NEED SCREENS ON THE DOORS AND WINDOWS.

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

INSPECTOR NOTES: INSIDE OF ALL COOLERS, RACKS, SHELVES, EQUIPMENT, ETC, NEED TO BE CLEANED.

49: 5-202.13: C: Air gap required.

INSPECTOR NOTES: \*REPEAT\* NEED TO INSTALL A PREP. SINK WITH AN AIR GAP, UNABLE TO DETERMINE IF THE ICE MACHINE HAS AN AIR GAP, NEED TO MAKE SURE THE ICE MACHINE HAS AN AIR GAP AS DISCUSSED.

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: OUTSIDE BAR HAND WASH SINK IS LEAKING, NEED TO HAVE REPAIRED.

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

INSPECTOR NOTES: \*REPEAT\* KITCHEN AND WALK-IN COOLER FLOORS NEED TO BE DEEP CLEANED, HEAVY GREASE AND FOOD DEBRIS BUILDUP.

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## Inspection Notes

Certified Food Protection Manager: Damon Todd EXP. 4/9/2023 PIC & SIGNED BY- Ashley

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)



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