

# State of Maine Health Inspection Report

Establishment Name <b>PORTLAND POTTERY CAFE / LENAS</b>	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	4/5/2018
		Non-Critical Violations	5	Time In	8:30 AM
		Certified Food Protection Manager	Y	Time Out	9:45 AM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
7/11/2018 / 19906	122 WASHINGTON AVE	PORTLAND	04101	207-772-4334
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	PORTLAND POTTERY 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  
 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	OUT	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	IN	Adequate handwashing facilities supplied & accessible		
<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		
14	OUT	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	OUT	Proper cold holding temperatures		X
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

			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	IN	Thermometers provided and accurate		
<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	X	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
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	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		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) \_\_\_\_\_ Date: 4/5/2018

Health Inspector (Signature) *P.B. White*

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

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<b>License Expiry Date/EST. ID#</b> 7/11/2018 / 19906	<b>Address</b> 122 WASHINGTON AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101
<b>Telephone</b> 207-772-4334			

## Temperature Observations

Location	Temperature	Notes
KITCHEN	200 PPM	QUATS. SA NITIZER
COLD HOLD #3	40F	MILK
COLD HOLD #2	39F	GROUND BEEF
KITCHEN	173F	DISH MACHINE FINAL RINSE, SINGLE RACK
COLD HOLD #1	40F	DICED TOMS.
KITCHEN	118F	HOT WATER

Person in Charge (Signature)

PB

Date: 4/5/2018

Health Inspector (Signature)

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PORTLAND ME

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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

2: 2-102.11.(C).(2).(3).(17): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.

INSPECTOR NOTES: UNABLE TO CONFIRM IF THERE IS CURRENTLY AN EMPLOYEE HEALTH POLICY, DISCUSSED WITH PIC AND LEFT HANDOUT.

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: RAW GROUND BEEF IS STORED ABOVE RAW READY-TO-EAT FOODS.

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

INSPECTOR NOTES: CAN OPENER HAS DRIED FOOD DEBRIS ON THE CUTTING BLADE AND MOUNT, NEEDS TO BE CLEANED AFTER EACH USE.

20: 3-501.16.(B): C: Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.

INSPECTOR NOTES: \*COS\* SHELL EGGS ARE LEFT OUT AT ROOM TEMP., PIC CORRECTED, NEED TO BE HELD 45F OR LOWER.

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

45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: \*REPEAT\* NEED TO RESURFACE OR REPLACE STAINED CUTTING BOARDS.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: NEED TO CLEAN COOLER DOOR HANDLES, GASKETS, RACK, TABLES, ETC.

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

INSPECTOR NOTES: FLOORS AND WALLS IN THE KITCHEN AND BAKING AREAS NEED CLEANING.

Person in Charge (Signature)



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## Inspection Notes

Certified Food Protection Manager- Jamie Beckwith EXP. 2/13/2023 LEFT HEALTH POLICY HANDOUT WITH PIC. 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](mailto:ecobb@portlandmaine.gov) or faxing to 207-287-3165. 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](mailto: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](mailto: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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