

Establishment Name <b>RI-RA IRISH RESTAURANT &amp; PUB</b>		As Authorized by 22 MRSA § 2496		Critical Violations	<b>6</b>	Date	<b>4/29/2019</b>
License Expiry Date/EST. ID#		Address		Non-Critical Violations	<b>7</b>	Time In	<b>9:00 AM</b>
<b>1/13/2020 /9553</b>		<b>72 COMMERCIAL ST</b>		Certified Food Protection Manager	<b>Y</b>	Time Out	<b>10:30 AM</b>
License Type		Owner Name		Purpose of Inspection	License Posted		Risk Category
<b>MUN - EATING PLACE</b>		<b>RI-RA OF PORTLAND LLC</b>		<b>Regular</b>	<b>Yes</b>		<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	OUT	Proper eating, tasting, drinking, or tobacco use		X	
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			
<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 parasitic destruction			
<b>Protection from Contamination</b>					
13	IN	Food separated & protected			
14	OUT	Food-contact surfaces: cleaned and sanitized		X	X
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	OUT	Toxic substances properly identified, stored & used		X	
<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			
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	X	Utensils, equipment, & linens: properly stored, dried, & handled		X	
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			
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: 4/29/2019

Health Inspector (Signature)

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Follow-up: YES

NO

Date of Follow-up: 5/10/2019

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 1/13/2020 /9553	<b>Address</b> 72 COMMERCIAL ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101-4749	<b>Telephone</b> 207-761-4446

## Temperature Observations

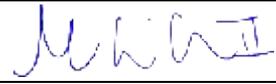
Location	Temperature	Notes
WALK-IN COOLER	39F	BEEF
COLD HOLD #1	40F	SALMON
KITCHEN	170F	DISH MACHINE FINAL RINSE, SINGLE RACK
KITCHEN & F.O.H.	400 PPM	QUATS. SANITIZER
COLD HOLD #2	41F	CHICKEN
COLD HOLD #3	39F	MILK
KITCHEN	120F	HOT WATER

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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

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

INSPECTOR NOTES: NEED TO CLEAN KITCHEN FLOOR UNDER COOKING EQUIPMENT AND WALL BEHIND THE DISH MACHINE, ALSO NEED TO CLEAN BEER WALK-IN COOLER WALLS AND CEILING.

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: \*REPEAT\* NEED TO REPAIR FLOOR ON THE COOKS LINE AND DISH AREA AS DISCUSSED.

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

INSPECTOR NOTES: LINE HAND WASH SINK IS LEAKING WATER AT THE AIR GAP, NEEDS TO BE REPAIRED, HAND WASH SINKS NEED TO BE DIRECTLY VENTED (NO AIR GAP).

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 RACKS, SHELVES, DOOR GASKETS, TABLES, EQUIPMENT, ETC..

42: 4-903.11.(A): N: Equipment, Utensils, Linens are improperly stored.

INSPECTOR NOTES: \*CORRECTED\* CLEAN CUTTING BOARD IS STORED ON THE FLOOR, NEEDS TO BE STORED 6 INCHES OR HIGHER OFF THE FLOOR.

36: 6-501.111.(C): C: Pests found on premises due to not using proper methods to control them.

INSPECTOR NOTES: SEVERAL DRAIN FLIES OBSERVED AT THE BAR, NEED TO CONTACT PEST SERVICE.

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.

26: 7-207.12.(A): C: Medicines belonging to employees that require refrigeration and are stored in a FOOD refrigerator are not stored in a package or container and kept inside a covered, leak proof container that is identified as a container for the storage of medicines.

INSPECTOR NOTES: \*CORRECTED\* MEDICINE STORED IN FOOD COOLER ABOVE FOOD AND NOT PROTECTED, PIC CORRECTED.

26: 7-102.11: C: Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.

INSPECTOR NOTES: \*CORRECTED\* SEVERAL UNLABELED CHEMICAL SPRAY BOTTLES FOUND, NEED TO HAVE THE CHEMICAL NAME LISTED ON THE BOTTLE.

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

INSPECTOR NOTES: \*REPEAT\*\*CORRECTED\* CAN OPEN NEEDS TO BE CLEANED AFTER USE.

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8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: \*CORRECTED\* NO PAPER TOWELS AVAILABLE AT THE BAR HAND WASH SINKS.

8: 6-301.11: N: Hand cleanser not available at hand wash sink or lavatory.

INSPECTOR NOTES: \*CORRECTED\* NO HAND WASH SOAP AVAILABLE AT THE BARS.

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: \*CORRECTED\* UNCOVERED EMPLOYEE BEVERAGE IS STORED ON LINE CUTTING BOARD, DISCUSSED WITH PIC.

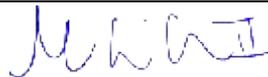
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## Inspection Notes

Certified Food Protection Manager: Christopher Doughty EXP. 6/22/2021 PIC & SIGNED BY- Kevin Soucy

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:

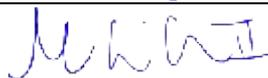
Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



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