

Establishment Name <b>ROSE FOODS</b>	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	4/22/2019
		Non-Critical Violations	3	Time In	10:00 AM
		Certified Food Protection Manager	Y	Time Out	11:30 AM

License Expiry Date/EST. ID# 7/27/2019 / 18381	Address 428 FOREST AVE	City PORTLAND	Zip Code 04101	Telephone 207-749-2456
License Type MUN - EATING PLACE	Owner Name ROSE FOODS LLC	Purpose of Inspection Regular	License Posted Yes	Risk Category 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	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	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharging 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	OUT	Consumer advisory provided for raw or undercooked foods		
7	OUT	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			<b>GOOD RETAIL PRACTICES</b>				
14	IN	Food-contact surfaces: cleaned and sanitized			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			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	X	In-use utensils: properly stored	x	
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	X	Thermometers provided and accurate		x	47	IN	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	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)  Date: 4/22/2019

Health Inspector (Signature)  TOM WILLIAMS

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

# State of Maine Health Inspection Report

<b>Establishment Name</b> ROSE FOODS		As Authorized by 22 MRSA § 2496		Date <u>4/22/2019</u>
License Expiry Date/EST. ID# 7/27/2019 / 18381	Address 428 FOREST AVE	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-749-2456

## Temperature Observations

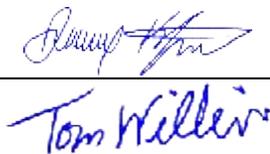
Location	Temperature	Notes
3-DOOR REACHIN	37F	
SANDWICH UNIT	37F	

CHIX LIVER THAWING IN WAT	47F	WATER TEMP
BEEF STOCK	41F	FROM 4/21/19.
HOT WATER	118F	HAND SINK
SLICED TOMATO	40F	BAGEL STATION
SANITIZER	200 PPM	3-BAY

Person in Charge (Signature)

Date: 4/22/2019

Health Inspector (Signature)  
TOM WILLIAMS



# State of Maine Health Inspection Report

Page 3 of 5

**Establishment Name**

ROSE FOODS

Date 4/22/2019

License Expiry Date/EST. ID#  
7/27/2019 / 18381

Address  
428 FOREST 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

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: \*\*REPEAT\*\* KNIFE STORED BETWEEN EQUIPMENT.

37: 3-307.11: N: Food not protected from other sources of contamination.

INSPECTOR NOTES: PAPER TOWEL HOLDER IS LOCATED ABOVE THE FOOD PREP SINK- NEED TO MOVE OVER.

34: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: \*\*REPEAT\*\* COULD NOT LOCATE THERMOMETERS IN FISH DISPLAY CASE OR TRUE DISPLAY CASE.

23: 3-603.11.(B): C: Consumer advisory does not contain proper warning of raw or undercooked animal foods.

INSPECTOR NOTES: NEED TO ASTERISK "ROSE LOX" ON MENU BOARD THAT IS NOT COOKED.

7: 3-301.11.(E).(1): C: Permit holder allowing its Food Employees to contact exposed Ready-to-Eat food with their bare hands without prior approval from the regulatory authority.

INSPECTOR NOTES: MAKING BAGEL SANDWICHES WITH BARE HANDS.

Person in Charge (Signature)



Date: 4/22/2019

Health Inspector (Signature)



TOM WILLIAMS

# State of Maine Health Inspection Report

<b>Establishment Name</b> ROSE FOODS				<b>Date</b> 4/22/2019
License Expiry Date/EST. ID# 7/27/2019 / 18381	Address 428 FOREST AVE	City / State PORTLAND ME	Zip Code 04101	

## Inspection Notes

Certified Food Protection Manager: Emily Atterbury exp 4/2/24 PIC: Jeremy & Emily

(E) Food Employees not serving a Highly Susceptible Population may contact exposed, Ready-to-Eat Food with their bare hands if:

- (1) The Permit Holder obtains prior Approval from the Regulatory Authority;
- (2) Written procedures are maintained in the Food or Eating Establishment and made available to the Regulatory Authority upon request that include:
  - (a) For each bare hand contact procedure, a listing of the specific Ready-to-Eat Foods that are touched by bare hands,
  - (b) Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained as specified under §§ 5-203.11, 5-204.11, 5-205.11, 6-301.11, 6-301.12, and 6-301.14, are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;
  - (3) A written Employee health policy that details how the Food or Eating Establishment

complies with §§ 2-201.11, 2-201.12, and 2-201.13 including:

- (a) Documentation that Food Employees and Conditional Employees acknowledge that they are informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases that are transmittable through Food as specified under ¶ 2-201.11(A),
- (b) Documentation that Food Employees and Conditional Employees acknowledge their responsibilities as specified under ¶ 2-201.11(E) and (F), and
- (c) Documentation that the Person in Charge acknowledges the responsibilities as specified under ¶¶ 2-201.11(B), (C) and (D), and §§ 2-201.12 and 2-201.13;
- (4) Documentation that Food Employees acknowledge that they have received training in:
  - (a) The Risks of contacting the specific Ready-to-Eat Foods with bare hands,
  - (b) Proper handwashing as specified under § 2-301.12,
  - (c) When to wash their hands as specified under § 2-301.14,
  - (d) Where to wash their hands as specified under § 2-301.15,
  - (e) Proper fingernail maintenance as specified under § 2-302.11,
  - (f) Prohibition of jewelry as specified under § 2-303.11, and
  - (g) Good hygienic practices as specified under §§ 2-401.11 and 2-401.12;
- (5) Documentation that hands are washed before Food preparation and as necessary to prevent cross contamination by Food Employees as specified under §§ 2-301.11, 2-301.12, 2-301.14, and 2-301.15 during all hours of operation when the specific Ready-to-Eat Foods are prepared;
- (6) Documentation that Food Employees contacting Ready-to-Eat Food with bare hands use two or more of the following control measures to provide additional safeguards to Hazards associated with bare hand contact:
  - (a) Double handwashing,
  - (b) Nail brushes,
  - (c) A hand antiseptic after handwashing as specified under § 2-301.16,
  - (d) Incentive programs such as paid sick leave that assist or encourage Food Employees not to work when they are ill, or
  - (e) Other control measures Approved by the Regulatory Authority; and
- (7) Documentation that corrective action is taken when Subparagraphs (E) (1) - (6) of this section are not followed.

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).

<b>Person in Charge (Signature)</b> 	<b>Date:</b> 4/22/2019
<b>Health Inspector (Signature)</b> TOM WILLIAMS 	

# State of Maine Health Inspection Report

Page 5 of 5

**Establishment Name**

ROSE FOODS

Date 4/22/2019

License Expiry Date/EST. ID#  
7/27/2019 / 18381

Address  
428 FOREST AVE

City / State  
PORTLAND

ME

Zip Code  
04101

## Inspection Notes

**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: 4/22/2019

Health Inspector (Signature)



TOM WILLIAMS