

Establishment Name ROYALE LUNCH BAR	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	5/9/2019
		Non-Critical Violations	4	Time In	9:45 AM
		Certified Food Protection Manager	Y	Time Out	10:45 AM

License Expiry Date/EST. ID# 3/28/2020 / 27693	Address 50 WHARF ST STE 4	City PORTLAND	Zip Code 04101	Telephone 207-266-3825
License Type MUN - EATING PLACE	Owner Name NORTHERN SOUL HOSPITALIT	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
Supervision					Potentially Hazardous Food Time/Temperature			
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures	
Employee Health					Consumer Advisory			
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods	
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations			
Good Hygienic Practices					Chemical			
4	IN	Proper eating, tasting, drinking, or tobacco use			25	IN	Food additives: approved & properly used	
5	IN	No discharge from eyes, nose, and mouth			26	IN	Toxic substances properly identified, stored & used	
Preventing Contamination by Hands					Conformance with Approved Procedures			
6	IN	Hands clean & properly washed			27	IN	Compliance with variance, specialized process, & HACCP plan	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			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.			
8	IN	Adequate handwashing facilities supplied & accessible						
Approved Source								
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						
Protection from Contamination								
13	IN	Food separated & protected						
14	OUT	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

			cos	R			cos	R
Safe Food and Water					Proper Use of Utensils			
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	
Food Temperature Control					Utensils, Equipment and Vending			
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
32	IN	Plant food properly cooked for hot holding			46	IN	Warewashing facilities: installed, maintained, & used; test strips	
33	IN	Approved thawing methods used			47	IN	Non-food contact surfaces clean	
34	IN	Thermometers provided and accurate			Physical Facilities			
Food Identification					48 IN Hot & cold water available; adequate pressure			
35	IN	Food properly labeled; original container			49 X Plumbing installed; proper backflow devices			
Prevention of Food Contamination					50 IN Sewage & waste water properly disposed			
36	IN	Insects, rodents, & animals not present			51 IN Toilet facilities: properly constructed, supplied, & cleaned			
37	X	Contamination prevented during food preparation, storage & display			52 IN Garbage & refuse properly disposed; facilities maintained			
38	IN	Personal cleanliness			53 X Physical facilities installed, maintained, & clean			
39	X	Wiping cloths: properly used & stored		x	54 X Adequate ventilation & lighting; designated areas used			
40	IN	Washing fruits & vegetables						

Person in Charge (Signature)

Date: 5/9/2019

Health Inspector (Signature)

ERIC COBB

Follow-up: YES

NO

Date of Follow-up:

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
HOT HOLD	179F	SOUP
KITCHEN	400 PPM	QUATS. SANITIZER
KITCHEN	117F	HOT WATER
COLD HOLD #1	41F	DRESSING
COLD HOLD #2	39F	MILK
WALK-IN COOLER	37F	COOLED BRISKET (COOKED ON 5/7/19)

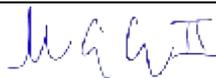
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Date: 5/9/2019

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Address
50 WHARF ST STE 4

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

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

INSPECTOR NOTES: FRY PUNCH NEEDS TO BE TAKEN APART AND PROPERLY CLEANED AFTER EACH USE, NEED TO CLEAN MILK SHAKE BLENDER AFTER USE AS DISCUSSED.

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

INSPECTOR NOTES: SUGAR IN OPEN DISH AT SELF-SERVICE AREA NEEDS TO BE PROTECTED FROM POSSIBLE CONTAMINATION.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: *CORRECTED* SOILED WIPING CLOTHS NEED TO BE STORED IN CHEMICAL SANITIZER BETWEEN USES.

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

INSPECTOR NOTES: 3-BAY SINK PIPING IS LEAKING IN TWO SPOTS, NEEDS TO BE REPAIRED.

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: MOP NEEDS TO BE HUNG TO AIR DRY BETWEEN USES.

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

INSPECTOR NOTES: NEED MORE LIGHTING IN THE WALK-IN COOLER, DISCUSSED WITH PIC.

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Inspection Notes

Certified Food Protection Manager: Garrett Fitzgerald EXP. 8/6/2023 PIC & SIGNED BY- Joe Farr

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 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:

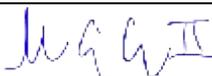
Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous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

Person in Charge (Signature)



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