

Establishment Name <b>RUSKIS RESTAURANT &amp; PUB</b>	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	2/19/2019
		Non-Critical Violations	1	Time In	9:30 AM
		Certified Food Protection Manager	Y	Time Out	10:30 AM

License Expiry Date/EST. ID# 9/23/2019 / 6113	Address 212 DANFORTH ST	City PORTLAND	Zip Code 04106-2409	Telephone 207-774-7604
License Type MUN - EATING PLACE	Owner Name BLACK PEARL 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 Mark "X" in appropriate box for COS and/or R  
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable 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	IN	Consumer advisory provided for raw or undercooked foods		
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed		X	<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	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		
<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	X	Non-food contact surfaces clean		X
<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	IN	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) *[Signature]* Date: 2/19/2019  
 Health Inspector (Signature) *[Signature]*  
 TOM WILLIAMS Follow-up: YES  NO  Date of Follow-up:

# State of Maine Health Inspection Report

<b>Establishment Name</b> RUSKIS RESTAURANT & PUB		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> <u>2/19/2019</u>
<b>License Expiry Date/EST. ID#</b> 9/23/2019 /6113	<b>Address</b> 212 DANFORTH ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04106-2409	<b>Telephone</b> 207-774-7604

## Temperature Observations

Location	Temperature	Notes
SANITIZER	300 PPM	3-BAY
HOT WATER	102F	HAND SINK

BEEF	41F	REACHIN
WALKIN	40F	
SAUSAGE	41F	SMALL LINE UNIT
LINE UNIT	41F	

Person in Charge (Signature)



Date: 2/19/2019

Health Inspector (Signature)



TOM WILLIAMS

# State of Maine Health Inspection Report

Page 3 of 4

**Establishment Name**

RUSKIS RESTAURANT & PUB

Date 2/19/2019

License Expiry Date/EST. ID#  
9/23/2019 / 6113

Address  
212 DANFORTH ST

City / State  
PORTLAND ME

Zip Code  
04106-2409

## 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

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

INSPECTOR NOTES: \*\*REPEAT\*\* NEED TO CLEAN LINE EQUIPMENT AND FLOOR UNDER LINE.

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

INSPECTOR NOTES: \*\*REPEAT\*\* NEED THERMOMETERS IN THE FRONT OF COLD UNITS BY THE DOOR. (WALKIN, REACHIN, LINE UNIT)

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: \*\*COS\*\* NEED TO USE TONGS OR GLOVES WHEN PLATING FOOD.

Person in Charge (Signature)



Date: 2/19/2019

Health Inspector (Signature)



TOM WILLIAMS

# State of Maine Health Inspection Report

Page 4 of 4

**Establishment Name**

RUSKIS RESTAURANT & PUB

Date 2/19/2019

License Expiry Date/EST. ID#  
9/23/2019 / 6113

Address  
212 DANFORTH ST

City / State  
PORTLAND

ME

Zip Code  
04106-2409

## Inspection Notes

Certified Food Protection Manager: Scott Hayes exp 5/2/22 PIC: Scott

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).

### 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: 2/19/2019

Health Inspector (Signature)



TOM WILLIAMS