

Establishment Name <b>SEASONS GRILLE</b>	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	11/29/2018
		Non-Critical Violations	11	Time In	1:00 PM
		Certified Food Protection Manager	Y	Time Out	2:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
3/3/2019 /918	155 RIVERSIDE ST	PORTLAND	04103-1041	207-774-5861
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	155 RIVERSIDE ASSOCIATES L	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

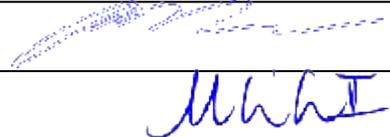
Compliance Status			cos	R	Compliance Status		cos	R	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					17	IN	Proper reheating procedures for 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	OUT	Proper date marking & disposition		
5	IN	No discharge 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	IN	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							
14	OUT	Food-contact surfaces: cleaned and sanitized		X					
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	
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
28	IN	Pasteurized eggs used where required			41	X	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	X	Utensils, equipment, & linens: properly stored, dried, & handled	X	
30	IN	Variance obtained for specialized processing methods			43	X	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	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	X	
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			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	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	X	Physical facilities installed, maintained, & clean	X	
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)  Date: 11/29/2018

Health Inspector (Signature) ERIC COBB Follow-up: YES NO Date of Follow-up: 12/10/2018

# State of Maine Health Inspection Report

<b>Establishment Name</b> SEASONS GRILLE		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 11/29/2018
<b>License Expiry Date/EST. ID#</b> 3/3/2019 /918	<b>Address</b> 155 RIVERSIDE ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04103-1041	<b>Telephone</b> 207-774-5861

## Temperature Observations

Location	Temperature	Notes
COLD HOLD #2	38F	DRESSING
COLD HOLD #1	36F	FISH
KITCHEN	120F	HOT WATER
WALK-IN COOLER	36F	LOBSTER
KITCHEN	200-400 PPM	QUATS. SANITIZER

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Page 3 of 6

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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

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

INSPECTOR NOTES: \*REPEAT\* CAN OPENER NEEDS TO BE CLEANED AFTER EACH USE, NEED TO CLEAN COLD PLATES IN BAR ICE WELLS.

14: 4-602.11.(E): N: Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.

INSPECTOR NOTES: SODA GUN HOLDERS NEED TO BE CLEANED, SLIME BUILDUP.

14: 4-602.12.(C): N: The cavities and door seals of microwave ovens are not cleaned with proper frequency.

INSPECTOR NOTES: MICROWAVE NEEDS TO BE CLEANED INSIDE AND OUT,

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: SEVERAL FOOD ITEMS NOT PRODUCT/ DATE LABELED, ALL PREPARED FOOD HELD LONGER THAN 24 HOURS NEEDS TO BE LABELED.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: SEVERAL UNCOVERED FOOD ITEMS FOUND IN THE COOLERS AND CASES OF FOOD ARE STORED ON THE WALK-IN COOLER FLOOR.

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

INSPECTOR NOTES: COOKING TONGS ARE BEING STORED ON OVEN HANDLES.

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

INSPECTOR NOTES: \*COS\* CLEAN LINENS ARE STORED DIRECTLY ON THE FLOOR.

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: SEVERAL CASES OF PAPER GOODS ARE STORED DIRECTLY ON THE KITCHEN FLOOR, NEED TO BE STORED 6 INCHES OR HIGHER OFF THE FLOOR.

45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: \*REPEAT\* NEED TO REMOVE TAPE ON THE ICE MACHINE DOOR.

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

INSPECTOR NOTES: \*REPEAT\* NEED TO CLEAN COOLER DOOR HANDLES, DOOR GASKETS, RACKS, SHELVES, TABLES, EQUIPMENT, ETC., DISCUSSED WITH PIC.

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Page 4 of 6

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53: 6-101.11.(A): N: Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.

INSPECTOR NOTES: NEED TO REPLACE MISSING AND BROKEN FLOOR TILES.

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: NEED TO REPAIR HOLES IN KITCHEN WALLS.

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

INSPECTOR NOTES: FLOORS AND WALLS IN THE KITCHEN, COOLERS, AND STORAGE AREAS NEED TO BE CLEANED, HEAVY GREASE AND FOOD DEBRIS BUILDUP.

54: 6-202.11: N: Lights not shielded.

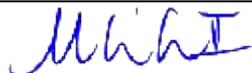
INSPECTOR NOTES: NEED A LIGHT SHIELD IN THE LINE COOLER.

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Page 5 of 6

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## Inspection Notes

Certified Food Protection Manager: Rose Marshall EXP. 11/15/2021

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 Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, [carol.gott@maine.gov](mailto:carol.gott@maine.gov) or faxing to 207-287-3165.

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>

### 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. \* Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. \* 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 207-000-0000. 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.

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