

Establishment Name STAVROS PIZZERIA & DELI	<i>As Authorized by 22 MRSA § 2496</i>	Critical Violations	3	Date	4/19/2018
		Non-Critical Violations	6	Time In	10:00 AM
		Certified Food Protection Manager	N	Time Out	11:00 AM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
9/26/2018 / 923	425 FOREST AVE	PORTLAND	04101-2005	207-761-9200
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	KOMBAKIS, STAVROS	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 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	
Supervision					Potentially Hazardous Food Time/Temperature				
1	OUT	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	X	Warewashing facilities: installed, maintained, & used; test strips		
33	IN	Approved thawing methods used			47	X	Non-food contact surfaces clean		
34	X	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		X
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	IN	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		X
39	IN	Wiping cloths: properly used & stored			54	IN	Adequate ventilation & lighting; designated areas used		
40	IN	Washing fruits & vegetables							

Person in Charge (Signature)	Date: 4/19/2018
Health Inspector (Signature)	Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> PNO Date of Follow-up:

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
KITCHEN	116F	HOT WATER
KITCHEN	99 PPM	CHLORINE SANITIZER
COLD HOLD #1	37F	MAYO.
COLD HOLD #2	36F	HAM
WALK-IN COOLER	38F	BEEF

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PORTLAND ME

Zip Code
04101-2005

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

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: NO CURRENT CFPM (SERVSAFE), PLEASE FORWARD A CURRENT CERTIFICATE TO THE HEALTH INSPECTOR.

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

INSPECTOR NOTES: FOOD SLICER, SCALES, AND CAN OPENER NEED TO BE CLEANED AFTER EACH USE, DISCUSSED WITH PIC.

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

INSPECTOR NOTES: NO PRODUCT/ DATE LABELING, NEED TO LABEL PREPARED FOOD HELD LONGER THAN 24 HOURS.

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

INSPECTOR NOTES: UNABLE TO LOCATE THERMOMETERS IN ALL COOLERS WITH PHF.

46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: NEED CHLORINE TEST STRIPS, VERIFY CHLORINE CONCENTRATION, 50-99 PPM.

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 DOOR HANDLES, DOOR GASKETS, RACKS, SHELVES, MICROWAVE, EQUIPMENT, ETC., DISCUSSED WITH PIC.

49: 5-203.13: N: Inadequate number of service sinks.

INSPECTOR NOTES: *REPEAT* NEED TO INSTALL A MOP SINK.

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

INSPECTOR NOTES: *REPEAT* KITCHEN AND STORAGE AREA FLOORS NEED TO BE CLEANED, GREASE AND FOOD DEBRIS BUILDUP.

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

INSPECTOR NOTES: MOPS MUST BE HUNG TO AIR DRY WHEN NOT IN USE.

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Inspection Notes

Eating establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate prior to the issuance of any new license. A CFPM must be hired within 60 days of an existing CFPM leaving employment. For a list of courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Eric Cobb by emailing to ecobb@portlandmaine.gov or faxing to 207-287-3165. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

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. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- * Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- * 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- 874-8365 or email ecobb@portlandmaine.gov. 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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. 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.

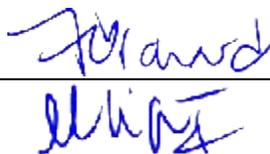
Additional Inspection Fee

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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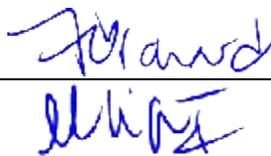
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