

State of Maine Health Inspection Report

Establishment Name THE BAYOU KITCHEN		As Authorized by 22 MRSA § 2496		Date <u>12/7/2016</u>
License Expiry Date/EST. ID# 6/26/2017 / 5075	Address 543 DEERING AVE	City / State PORTLAND / ME	Zip Code 04103-4444	Telephone 207-774-4935

Temperature Observations

Location	Temperature	Notes
BUTTER/ WALKIN	41F	
DISH MACHINE	180F	

GARLIC OIL/ ON ICE	37F	
MILK/ REACHIN	40F	
SAUSAGE/ LINE UNIT	38F	
HOT WATER @ HAND SINK	105F	
UTENSILS IN WATER	80F	
SANITIZER BUCKET	300 PPM	

Person in Charge (Signature)

[Handwritten Signature]
Tom Wellin

Date: 12/7/2016

Health Inspector (Signature)

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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

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: NEED TO USE TONGS WHEN PLATING FOOD AND CUTTING CORN BREAD.

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

INSPECTOR NOTES: **REPEAT** NEED TO PLACE ASTERISK NEXT TO ITEMS ON THE MENU THAT ARE SERVED UNDERCOOKED.

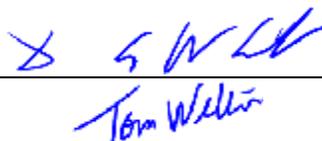
41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: SPOONS HELD IN STANDING WATER SHOULD BE 135F.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: HOOD BAFFLES ARE DUSTY.

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Inspection Notes

Certified Food Protection Manager: Karl Silander 7/2/17 Ed, Dan

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 CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Tom Williams by emailing to tw@portlandmaine.gov or faxing to 207-874-8716. 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 tw@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.

Person in Charge (Signature)



Date: 12/7/2016

Health Inspector (Signature)