



# State of Maine Health Inspection Report

<b>Establishment Name</b> THE BLACK TIE COMPANY @ PORTLAND MUSEUM OI		As Authorized by 22 MRSA § 2496	<b>Date</b> 1/18/2018
<b>License Expiry Date/EST. ID#</b> 9/29/2018 / 22599	<b>Address</b> 7 CONGRESS SQ	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04102
<b>Telephone</b> 207-761-6665			

## Temperature Observations

Location	Temperature	Notes
HOT HOLD	137F	CHOWDER
COLD HOLD #2	39F	SLICED TURKEY
COLD HOLD #3	39F	CHICKEN SALAD
COLD HOLD #4	50F	CHEESE, DRESSING, CUT VEG., PIC DISCARDED
COLD HOLD #1	38F	MILK
3-BAY SINK	112F	HOT WATER
SERVICE AREA	400 PPM	QUATS. SANITIZER
HAND WASH SINK	112F	HOT WATER

Person in Charge (Signature)



Date: 1/18/2018

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

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: NO PAPER TOWELS AT THE KITCHEN HAND WASH SINK.

8: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: NEED HAND WASH SIGNAGE AT THE SERVICE AREA HAND WASH SINK, "HAND WASH ONLY".

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: \*COS\* COLD HOLD #4 IS OPERATING AT 50F, PIC DISCARDED CHEESE, DRESSINGS, CUT VEGGIES, PHF NEEDS TO BE HELD 41F OR LOWER.

22: 3-501.19.(A): C: No written procedures maintained or available at the facility for food to be held with time as the only control.

INSPECTOR NOTES: QUICHE AND PIZZA ARE BEING HELD WITH TIME AS THE ONLY CONTROL, NO LABELING OR PROCEDURES, DISCUSSED WITH PIC.

37: 3-306.11: C: Food on display not protected by packaging, service line, food guards, or display cases.

INSPECTOR NOTES: \*COS\* QUICHE, PIZZA, AND DESSERTS ARE BEING DISPLAYED TO THE PUBLIC WITHOUT PROTECTION, NEED TO PROTECT THE FOOD FROM CONTAMINATION, PIC CORRECTED.

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## Inspection Notes

Certified Food Protection Manager- Andrew Negus EXP. 8/23/2022 PIC- Hannah  
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](mailto: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](mailto: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](mailto: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.

Person in Charge (Signature)



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