

Table with establishment details: Establishment Name (THE CORNER ROOM), No. of Risk Factor/Intervention Groups Out (3), Date (10/3/2017), No. of Repeat Risk Factor/Intervention Groups Out (1), Time In (9:30 AM), Certified Food Protection Manager (Y), Time Out (11:00 AM).

Table with license and address information: License Expiry Date/EST. ID# (6/30/2018 / 21133), Address (110 EXCHANGE ST), City (PORTLAND), Zip Code (04101), Telephone (207-879-4747), License Type (MUN - EATING PLACE), Owner Name (SUNSHINE ACRES 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.

Table for Foodborne Illness Risk Factors and Public Health Interventions (Items 1-15). Categories include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, and Protection from Contamination.

Table for Foodborne Illness Risk Factors and Public Health Interventions (Items 16-27). Categories include Potentially Hazardous Food Time/Temperature, Consumer Advisory, Highly Susceptible Populations, Chemical, and Conformance with Approved Procedures.

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.

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.

Table for Good Retail Practices (Items 28-40). Categories include Safe Food and Water, Food Temperature Control, Food Identification, and Prevention of Food Contamination.

Table for Good Retail Practices (Items 41-54). Categories include Proper Use of Utensils, Utensils, Equipment and Vending, and Physical Facilities.

Person in Charge (Signature) and Date: 10/3/2017. Health Inspector (Signature) and Follow-up: YES NO Date of Follow-up: 10/13/2017.

# State of Maine Health Inspection Report

<b>Establishment Name</b> THE CORNER ROOM		As Authorized by 22 MRSA § 2496		Date <u>10/3/2017</u>
License Expiry Date/EST. ID# 6/30/2018 / 21133	Address 110 EXCHANGE ST	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-879-4747

## Temperature Observations

Location	Temperature	Notes
COLD HOLD #1	40F	CHEESE
DISH AREA	188F	DISH MACHINE FINAL RINSE
KITCHEN	400 PPM	QUATS. SANITIZER
KITCHEN	118F	HOT WATER
COLD HOLD #2	50F	MEATS, CHEESE, CUT VEG, DRESSING, PIC DISCARDED
COLD HOLD #3	33F	PASTA
WALK-IN COOLER	38F	CHICKEN

Person in Charge (Signature)

Kegan

Date: 10/3/2017

Health Inspector (Signature)

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# State of Maine Health Inspection Report

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**Establishment Name**

THE CORNER ROOM

Date 10/3/2017

License Expiry Date/EST. ID#  
6/30/2018 /21133

Address  
110 EXCHANGE ST

City / State  
PORTLAND ME

Zip Code  
04101

## 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\* ICE MACHINE AND FOOD SLICER ARE DIRTY, NEED TO BE CLEANED.

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

INSPECTOR NOTES: \*COS\* COLD HOLD #2 IS OPERATING AT 50F, PIC DISCARDED ALL PHF. NEED TO FIX BEFORE USING UNIT, DISCUSSED.

26: 7-102.11: C: Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.

INSPECTOR NOTES: UNLABELED CHEMICAL SPRAY BOTTLES FOUND IN THE DINING ROOM, NEED TO HAVE THE COMMON NAME ON THE LABEL.

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

INSPECTOR NOTES: \*COS\* FOOD IN BASEMENT STORAGE AREA NOT PROTECTED, NEED TO CLOSE BAGS OR STORE IN COVERED CONTAINERS, DISCUSSED.

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

INSPECTOR NOTES: SCOOPS WITH NO HANDLES ARE STORED IN FOOD, AND IN-USE UTENSILS ARE STORED IN SANITIZER, DISCUSSED PROPER UTENSIL STORAGE.

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 BOXES OF PAPER GOODS ARE STORED DIRECTLY ON BASEMENT FLOOR, NEED TO BE 6 INCHES OR HIGHER OFF THE FLOOR.

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

INSPECTOR NOTES: REACH-IN COOLERS NEED TO BE CLEANED, DOOR HANDLES, GASKETS, BASEMENT FREEZER, WALK-IN COOLER AND KITCHEN RACKS AND TABLES, DISCUSSED WITH PIC.

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

INSPECTOR NOTES: KITCHEN FLOORS AND WALLS NEED TO BE CLEANED, GREASE AND FOOD DEBRIS BUILD UP.

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

INSPECTOR NOTES: MUST HANG MOPS WHEN NOT IN USE.

Person in Charge (Signature)

Date: 10/3/2017

Health Inspector (Signature)

# State of Maine Health Inspection Report

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PORTLAND ME

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04101

## Inspection Notes

Certified Food Protection Manager- Greg Wilson EXP. 3/2/2020

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 207-874-8716. 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](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)



Date: 10/3/2017

Health Inspector (Signature)

