

Establishment Name <b>THE CORNER ROOM</b>	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	10/25/2019
		Non-Critical Violations	4	Time In	10:45 AM
		Certified Food Protection Manager	Y	Time Out	12:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
6/30/2020 / 21133	110 EXCHANGE ST	PORTLAND	04101	207-879-4747
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	SUNSHINE ACRES LLC	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
<b>Supervision</b>		
1 IN		
PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>		
2 IN		
Management awareness; policy present		
3 IN		
Proper use of reporting, restriction & exclusion		
<b>Good Hygienic Practices</b>		
4 IN		
Proper eating, tasting, drinking, or tobacco use		
5 IN		
No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>		
6 IN		
Hands clean & properly washed		
7 IN		
No bare hand contact with RTE foods or approved alternate method properly followed		
8 IN		
Adequate handwashing facilities supplied & accessible		
<b>Approved Source</b>		
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		
<b>Protection from Contamination</b>		
13 OUT		X
Food separated & protected		
14 IN		
Food-contact surfaces: cleaned and sanitized		
15 IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status	cos	R
<b>Potentially Hazardous Food Time/Temperature</b>		
16 IN		
Proper cooking time & temperatures		
17 IN		
Proper reheating procedures for hot holding		
18 IN		
Proper cooling time & temperatures		
19 IN		
Proper hot holding temperatures		
20 OUT		X
Proper cold holding temperatures		
21 IN		
Proper date marking & disposition		
22 IN		
Time as a public health control: procedures & record		
<b>Consumer Advisory</b>		
23 IN		
Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>		
24 IN		
Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>		
25 IN		
Food additives: approved & properly used		
26 IN		
Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>		
27 IN		
Compliance with variance, specialized process, & HACCP plan		

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

Compliance Status	cos	R
<b>Safe Food and Water</b>		
28 IN		
Pasteurized eggs used where required		
29 IN		
Water & ice from approved source		
30 IN		
Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>		
31 IN		
Proper cooling methods used; adequate equipment for temperature control		
32 IN		
Plant food properly cooked for hot holding		
33 IN		
Approved thawing methods used		
34 IN		
Thermometers provided and accurate		
<b>Food Identification</b>		
35 IN		
Food properly labeled; original container		
<b>Prevention of Food Contamination</b>		
36 IN		
Insects, rodents, & animals not present		
37 IN		
Contamination prevented during food preparation, storage & display		
38 IN		
Personal cleanliness		
39 IN		
Wiping cloths: properly used & stored		
40 IN		
Washing fruits & vegetables		

Compliance Status	cos	R
<b>Proper Use of Utensils</b>		
41 IN		
In-use utensils: properly stored		
42 IN		
Utensils, equipment, & linens: properly stored, dried, & handled		
43 IN		
Single-use & single-service articles: properly stored & used		
44 IN		
Gloves used properly		
<b>Utensils, Equipment and Vending</b>		
45 IN		
Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46 IN		
Warewashing facilities: installed, maintained, & used; test strips		
47 X		X
Non-food contact surfaces clean		
<b>Physical Facilities</b>		
48 IN		
Hot & cold water available; adequate pressure		
49 X		
Plumbing installed; proper backflow devices		
50 IN		
Sewage & waste water properly disposed		
51 IN		
Toilet facilities: properly constructed, supplied, & cleaned		
52 IN		
Garbage & refuse properly disposed; facilities maintained		
53 X		
Physical facilities installed, maintained, & clean		
54 IN		
Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: 10/25/2019

Health Inspector (Signature)

ERIC COBB



Follow-up: YES

NO

Date of Follow-up:

# State of Maine Health Inspection Report

<b>Establishment Name</b> THE CORNER ROOM		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 10/25/2019
<b>License Expiry Date/EST. ID#</b> 6/30/2020 / 21133	<b>Address</b> 110 EXCHANGE ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101	<b>Telephone</b> 207-879-4747

## Temperature Observations

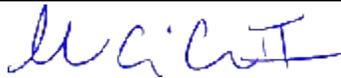
Location	Temperature	Notes
WALK-IN COOLER	38F	CHICKEN
COLD HOLD #1	40F	FETA CHEESE
COLD HOLD #3	38F	BEEF
COLD HOLD #2	40F	CUT GREENS
KITCHEN	127F	HOT WATER
KITCHEN	165F	DISH MACHINE FINAL RINSE, SINGLE RACK
COLD HOLD #1	55F	GOAT CHEESE, PIC DISCARDED
KITCHEN	400 PPM	QUATS. SANITIZER

Person in Charge (Signature)



Date: 10/25/2019

Health Inspector (Signature)



ERIC COBB

# State of Maine Health Inspection Report

Page 3 of 4

**Establishment Name**

THE CORNER ROOM

Date 10/25/2019

License Expiry Date/EST. ID#  
6/30/2020 / 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

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: \*REPEAT\* RAW PORK IS STORED ABOVE RAW READY-TO-EAT FOODS.

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

INSPECTOR NOTES: \*CORRECTED\* GOAT CHEESE IN COLD HOLD #1 IS 55F, PIC DISCARDED, ALL OTHER PHF ITEMS WERE 41F OR LOWER.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: \*REPEAT\* NEED TO CLEAN INSIDE OF COOLERS AND WALK-IN COOLER RACKS, ALSO NEED TO CLEAN ICE MACHINE AS DISCUSSED.

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: BAR DISH MACHINE IS LEAKING AND BAKERY HAND WASH SINK IS LEAKING, ALSO NEW HAND WASH SINK IN THE BASEMENT NEEDS TO BE DIRECTLY VENTED (NOT AIR GAPPED), DISCUSSED WITH PIC.

53: 6-501.114: N: The premises is littered / unnecessary equipment and articles present.

INSPECTOR NOTES: BASEMENT NEEDS TO BE CLEANED AND ORGANIZED, NEED TO REMOVE CLUTTER.

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

INSPECTOR NOTES: KITCHEN AND WALK-IN COOLER FLOORS AND WALLS NEED TO BE CLEANED, GREASE AND FOOD DEBRIS BUILDUP.

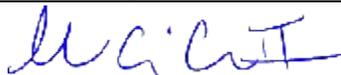
Person in Charge (Signature)



Date: 10/25/2019

Health Inspector (Signature)

ERIC COBB



# State of Maine Health Inspection Report

Page 4 of 4

**Establishment Name**

THE CORNER ROOM

Date 10/25/2019

License Expiry Date/EST. ID#  
6/30/2020 /21133

Address  
110 EXCHANGE ST

City / State  
PORTLAND ME

Zip Code  
04101

## Inspection Notes

Certified Food Protection Manager: Greg Wilson EXP. 3/2/2020 PIC & SIGNED BY- Greg

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 Eric Cobb, Health Inspector, 389 Congress St. Room #307, Portland, ME 04101, [ecobb@portlandmaine.gov](mailto:ecobb@portlandmaine.gov) or faxing to 207-756-8365.

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>

### 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 207-756-8016. 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:

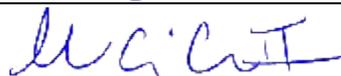
Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



Date: 10/25/2019

Health Inspector (Signature)



ERIC COBB