

Establishment Name THE CROOKED MILE	<i>As Authorized by 22 MRSA § 2496</i>	Critical Violations	0	Date	4/20/2018
		Non-Critical Violations	0	Time In	8:30 AM
		Certified Food Protection Manager	Y	Time Out	9:00 AM

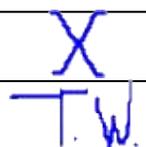
License Expiry Date/EST. ID# 1/30/2019 / 7639	Address 428 BRIGHTON AVE	City PORTLAND	Zip Code 04106-2409	Telephone 207-749-7388
License Type MUN - EATING PLACE	Owner Name MCGONIGALS INC	Purpose of Inspection Attempted Inspection	License Posted Yes	Risk Category Medium

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									
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health									
2	IN	Management awareness; policy present			17	IN	Proper reheating procedures for hot holding		
3	IN	Proper use of reporting, restriction & exclusion			18	IN	Proper cooling time & temperatures		
Good Hygienic Practices									
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN	Proper hot holding temperatures		
5	IN	No discharge from eyes, nose, and mouth			20	IN	Proper cold holding temperatures		
Preventing Contamination by Hands									
6	IN	Hands clean & properly washed			21	IN	Proper date marking & disposition		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			22	IN	Time as a public health control: procedures & record		
8	IN	Adequate handwashing facilities supplied & accessible			Consumer Advisory				
Approved Source									
9	IN	Food obtained from approved source			23	IN	Consumer advisory provided for raw or undercooked foods		
10	IN	Food received at proper temperature			Highly Susceptible Populations				
11	IN	Food in good condition, safe, & unadulterated			24	IN	Pasteurized foods used; prohibited foods not offered		
12	IN	Required records available: shellstock tags parasite destruction			Chemical				
Protection from Contamination									
13	IN	Food separated & protected			25	IN	Food additives: approved & properly used		
14	IN	Food-contact surfaces: cleaned and sanitized			26	IN	Toxic substances properly identified, stored & used		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures				
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									

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.

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
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									
31	IN	Proper cooling methods used; adequate equipment for temperature control			44	IN	Gloves used properly		
32	IN	Plant food properly cooked for hot holding			Utensils, Equipment and Vending				
33	IN	Approved thawing methods used			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
34	IN	Thermometers provided and accurate			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification									
35	IN	Food properly labeled; original container			47	IN	Non-food contact surfaces clean		
Prevention of Food Contamination									
36	IN	Insects, rodents, & animals not present			Physical Facilities				
37	IN	Contamination prevented during food preparation, storage & display			48	IN	Hot & cold water available; adequate pressure		
38	IN	Personal cleanliness			49	IN	Plumbing installed; proper backflow devices		
39	IN	Wiping cloths: properly used & stored			50	IN	Sewage & waste water properly disposed		
40	IN	Washing fruits & vegetables			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
Person in Charge (Signature)									
							Date: 4/20/2018		

Health Inspector (Signature)	Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO Date of Follow-up:
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State of Maine Health Inspection Report

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1/30/2019 /7639

Address

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PORTLAND / ME

Zip Code

04106-2409

Telephone

207-749-7388

Temperature Observations

Location

Temperature

Notes

Person in Charge (Signature)

X
T.W.

Date: 4/20/2018

Health Inspector (Signature)

State of Maine Health Inspection Report

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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

Person in Charge (Signature)

X

Date: 4/20/2018

Health Inspector (Signature)

T.W.

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Inspection Notes

BUILDING HAS BEEN DEMOLISHED AFTER A CAR CRASHED INTO IT AND MOVED IT OFF THE FOUNDATION.
OWNER IS IN THE PROCESS OF REBUILDING AND WILL CONTACT US FOR AN INSPECTION PRIOR TO OPENING.

Person in Charge (Signature)

X

Date: 4/20/2018

Health Inspector (Signature)

T.W.