

Establishment Name THE FRONT ROOM	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	2/25/2019
		Non-Critical Violations	6	Time In	10:45 AM
		Certified Food Protection Manager	N	Time Out	12:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
5/15/2019 / 18616	73 CONGRESS ST	PORTLAND	04101-3661	207-773-3366
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	SMITH, HARDING	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 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

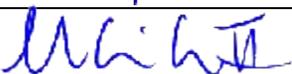
Compliance Status			cos	R	Compliance Status		cos	R
Supervision					Potentially Hazardous Food Time/Temperature			
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures	
Employee Health					17	IN	Proper reheating procedures for hot holding	
2	IN	Management awareness; policy present			18	IN	Proper cooling time & temperatures	
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures	
Good Hygienic Practices					20	OUT	Proper cold holding temperatures	X
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition	
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record	
Preventing Contamination by Hands					Consumer Advisory			
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations			
8	OUT	Adequate handwashing facilities supplied & accessible	X		24	IN	Pasteurized foods used; prohibited foods not offered	
Approved Source					Chemical			
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used	
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used	
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures			
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan	
Protection from Contamination					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.			
13	IN	Food separated & protected						
14	OUT	Food-contact surfaces: cleaned and sanitized						
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food						

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

			cos	R			cos	R
Safe Food and Water					Proper Use of Utensils			
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					44	IN	Gloves used properly	
31	X	Proper cooling methods used; adequate equipment for temperature control		X	Utensils, Equipment and Vending			
32	IN	Plant food properly cooked for hot holding			45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips	
34	X	Thermometers provided and accurate		X	47	IN	Non-food contact surfaces clean	
Food Identification					Physical Facilities			
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure	
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices	
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed	
37	X	Contamination prevented during food preparation, storage & display		X	51	IN	Toilet facilities: properly constructed, supplied, & cleaned	
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained	
39	IN	Wiping cloths: properly used & stored			53	IN	Physical facilities installed, maintained, & clean	
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature)  Date: 2/25/2019
 Health Inspector (Signature)  ERIC COBB
 Follow-up: YES NO Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name THE FRONT ROOM		<i>As Authorized by 22 MRSA § 2496</i>		Date <u>2/25/2019</u>
License Expiry Date/EST. ID# 5/15/2019 / 18616	Address 73 CONGRESS ST	City / State PORTLAND / ME	Zip Code 04101-3661	Telephone 207-773-3366

Temperature Observations

Location	Temperature	Notes
COLD HOLD #1	41F	LIQUID EGGS
COLD HOLD #3	36F	O.J.
COLD HOLD #4	36F	CHEESE
COLD HOLD #2	38F	BEEF
WALK-IN COOLER	39F	BEEF
KITCHEN	138F	HOT WATER
KITCHEN	400 PPM	QUATS. SANITIZER

Person in Charge (Signature)



Date: 2/25/2019

Health Inspector (Signature)



ERIC COBB

State of Maine Health Inspection Report

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City / State
PORTLAND ME

Zip Code
04101-3661

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

54: 6-303.11: N: Insufficient lighting provided.

INSPECTOR NOTES: LIGHTING IS TOO DIM IN THE PREP./ DISH ROOM, NEED TO ADD MORE LIGHTING.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: SEVERAL TORN COOLER DOOR GASKETS, NEED TO BE REPLACED.

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

INSPECTOR NOTES: *COS* HOTEL PAN OF POTATOES ARE STORED IN THE 3-BAY SINK BELOW CHEMICAL DISPENSER, PIC CORRECTED, DISCUSSED PROTECTING FOOD FROM POSSIBLE CONTAMINATION.

34: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: *REPEAT* SEVERAL COOLERS ARE MISSING THERMOMETERS, NEED TO BE PLACED NEAR THE DOOR.

31: 3-501.15: N: Cooked foods improperly cooled.

INSPECTOR NOTES: *COS* TWO 5 GALLON BUCKETS OF STOCK MADE EARLIER IN THE MORNING FOUND COOLING IN THE WALK-IN COOLER, PIC CORRECTED, DISCUSSED PROPER COOLING PROCEDURES AND TIME REQUIREMENTS.

20: 3-501.16.(B): C: Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.

INSPECTOR NOTES: *COS* FOUR FLATS OF SHELL EGGS ARE STORED AT ROOM TEMP. ON THE COOKS LINE, PIC CORRECTED, NEED TO BE HELD 45F OR LOWER.

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: NEED TO CLEAN FOOD SLICER AND CAN OPENER AFTER USE, DRIED FOOD MATTER FOUND ON BOTH.

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

INSPECTOR NOTES: *COS* NO PAPER TOWELS AT HAND WASH SINK, PIC CORRECTED.

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: NO CURRENT CFPM (SERVSAFE), PLEASE FORWARD THE HEALTH INSPECTOR A CURRENT CERTIFICATE AS DISCUSSED.

Person in Charge (Signature)



Date: 2/25/2019

Health Inspector (Signature)

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Inspection Notes

Certified Food Protection Manager: NO CURRENT CFPM (SERVSAFE), PLEASE FORWARD THE HEALTH INSPECTOR A CURRENT CERTIFICATE AS DISCUSSED. PIC- Tommy

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 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: 2/25/2019

Health Inspector (Signature)



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