

Establishment Name THE FRONT ROOM	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	5	Date	4/26/2016
		No. of Repeat Risk Factor/Intervention Groups Out	1	Time In	9:00 AM
		Certified Food Protection Manager	N	Time Out	12:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
5/15/2016 / 18616	73 CONGRESS ST	PORTLAND	04101-3661	207-773-3366
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE - SEATING	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
 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
Supervision					
1	OUT	PIC present, demonstrates knowledge, and performs duties			
Employee Health					
2	IN	Management awareness; policy present			
3	IN	Proper use of reporting, restriction & exclusion			
Good Hygienic Practices					
4	IN	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharging from eyes, nose, and mouth			
Preventing Contamination by Hands					
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			
Approved Source					
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			
Protection from Contamination					
13	IN	Food separated & protected			
14	IN	Food-contact surfaces: cleaned and sanitized			
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			
Potentially Hazardous Food Time/Temperature					
16	IN	Proper cooking time & temperatures			
17	IN	Proper reheating procedures for hot holding			
18	OUT	Proper cooling time & temperatures			
19	IN	Proper hot holding temperatures			
20	OUT	Proper cold holding temperatures			X
21	IN	Proper date marking & disposition			
22	OUT	Time as a public health control: procedures & record			X
Consumer Advisory					
23	OUT	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
24	IN	Pasteurized foods used; prohibited foods not offered			
Chemical					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
Conformance with Approved Procedures					
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

				COS	R
Safe Food and Water					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
Food Temperature Control					
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			
Food Identification					
35	IN	Food properly labeled; original container			
Prevention of Food Contamination					
36	IN	Insects, rodents, & animals not present			
37	X	Contamination prevented during food preparation, storage & display			
38	IN	Personal cleanliness			
39	IN	Wiping cloths: properly used & stored			
40	IN	Washing fruits & vegetables			
Proper Use of Utensils					
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			
Utensils, Equipment and Vending					
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	IN	Warewashing facilities: installed, maintained, & used; test strips			
47	IN	Non-food contact surfaces clean			
Physical Facilities					
48	IN	Hot & cold water available; adequate pressure			
49	X	Plumbing installed; proper backflow devices			X
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			X
54	X	Adequate ventilation & lighting; designated areas used			X

Person in Charge (Signature)		Date: 4/26/2016
Health Inspector (Signature)		Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO Date of Follow-up: 5/3/2016

State of Maine Health Inspection Report

Establishment Name THE FRONT ROOM		As Authorized by 22 MRSA § 2496		Date <u>4/26/2016</u>
License Expiry Date/EST. ID# 5/15/2016 /18616	Address 73 CONGRESS ST	City / State PORTLAND / ME	Zip Code 04101-3661	Telephone 207-773-3366

Temperature Observations

Location	Temperature	Notes
BEEF HASH/ WALKIN	41F	WALKIN AIR TEMP WAS 38F AT THE DOOR.
HOT WATER @ HAND SINK	128F	
BEEF HASH/ LINE	45F	RECOMMEDED USING DEEPER PANS AND COVERING TO RETAIN COLD AIR. PIC PLACED ON ICE BATH TO COOL.
		ADJUSTED THE TEMPERATURE CONTROL TO A COOLER SETTING. MAY HAVE BEEN TURNED UP ACCIDENTLY BY PANS INSIDE HITTING THE CONTROL.
TACO CHIX/ LINE UNIT	51F	TEMPERATURE OF SEVERAL ITEMS IN THE TOP OF THE UNIT WERE 49-51F. ITEMS IN BOTTOM OF UNIT WERE 45-47F. PIC DISCARDED ALL TCS ITEMS STORED OVER 4
STEAK/ LOWBOY	41F	
BEANS/ HOT HOLD	168F	
ONION SOUP/ HOT HOLD	171F	
DISHMACHINE	180F	

POOLED EGGS/ LINE	44F	STORED IN COLD WELL. UNIT COOL ENOUGH TO CREEATE ICE ON INSIDE SURFACE, BUT PRODUCT IS IN SHALLOW UNCOVERED PANS.
SANITIZER BUCKET	300 PPM	
CHHESE SAUCE/ COOLING	100F	SAUCE PLACED IN WALKIN IN UNCOVERED 8QT CONTAINER, TEMPERATURE WAS STILL 90F 1.5 HOURS LATER. ADVISED PIC TO PLACE IN SHALLOW PAN ON ICE BATH IN

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Page 3 of 5

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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

1: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: PREVIOUS CFPM LEFT. NEED TO EMAIL COPY OF CERTIFICATE TO INSPECTOR.

18: 3-501.14.(A): C: Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.

INSPECTOR NOTES: SEE TEMP LOG. CHEESE SAUCE NOT COOLED PROPERLY.

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

INSPECTOR NOTES: **REPEAT/COS** SEE TEMP LOG FOR LINE UNIT. WILL PLACE DATA LOGGER INSIDE.

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: **COS** HOLLANDAISE SAUCE STORED ONLINE AT ROOM TEMPERATURE NOT LABELED WITH TIME FOR DISCARD IN 4 HOURS.

23: 3-603.11.(B): C: Consumer advisory does not contain proper warning of raw or undercooked animal foods.

INSPECTOR NOTES: EGG BENEDICT ON MENU NOT ASTERISKED.

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

INSPECTOR NOTES: UNCOVERED ITEMS COOLING ON BOTTOM SHELF/ FOOD STORED ON THE FLOOR OF THE WALKIN.

49: 5-202.13: C: Air gap required.

INSPECTOR NOTES: **REPEAT** NEED TO INSTALL PREP SINK WITH AIR GAP.

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

INSPECTOR NOTES: WALKIN FLOOR, LINE FLOOR NOT CLEANED DAILY.

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

INSPECTOR NOTES: **REPEAT** LIGHTING IN THE KITCHEN IS NOT BRIGHT ENOUGH. PREP TABLE 82 LUX, DISH AREA 40 LUX, LINE 30 LUX. SHOULD BE 540 LUX.

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State of Maine Health Inspection Report

Page 4 of 5

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Inspection Notes

Certified Food Protection Manager: COULD NOT VERIFY. PIC: Danny. Chef: Dustin
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 CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Tom Williams by emailing to tw@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.

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 tw@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.

CONDUCTED RISK BASED INSPECTION OF PROCESS STEPS 1,2,3 TO ESTABLISH ACTIVE MANAGERIAL CONTROL. FOUND DEFICIENCIES WITH COOLING STEP AND COLD HOLDING.

RISK CONTROL PLAN

SPECIFIC OBSERVATION: TCS food items stored in the sandwich unit on line were 49-51°F in the top (cheese, cooked chicken, ham, mayo) and 45-47°F in the bottom (sausage). Unit temperature control was not set at the coldest setting.

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State of Maine Health Inspection Report

Page 5 of 5

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Inspection Notes

VIOLATION: 3-501.16 PHF not maintained at 41°F or less.

UNCONTROLLED PROCESS STEP: Cold Holding

HAZARD (most common): Salmonella, Clostridium Botulinum, Listeria Monocytogenes

CRITICAL LIMITS: 41°F or less

The following risk control plan will be implemented to establish active managerial control of the identified uncontrolled hazards. (For unmet critical limits, the plan delineates what needs to be controlled, and how it will be controlled, along with necessary records and responsible personnel. It will also indicate what training is necessary.)

PLAN/ CORRECTIVE ACTION: The temperature of 1 item stored in the top and 1 item stored in the bottom will be recorded on the temperature log that the establishment is currently using. The temperature will be recorded at least two times daily by the designated employee and if the temperature is above 41F the PIC shall be notified and corrective action will take place. Examples could include calling for service, placing items on ice, discarding items, closing the lid or covering items. Any items that are found to be out of temperature control (above 41°F for 4 hours) shall be discarded for safety. PIC will email temperature log to tw@portlandmaine.gov on Monday for the next three weeks.

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