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|--|---------------------------------|-----------------------------------|---|----------|----------|
| Establishment Name THE GREAT LOST BEAR | As Authorized by 22 MRSA § 2496 | Critical Violations | 2 | Date | 3/5/2020 |
| | | Non-Critical Violations | 7 | Time In | 9:30 AM |
| | | Certified Food Protection Manager | Y | Time Out | 11:00 AM |

| | | | | |
|--|--------------------------------|----------------------------------|-----------------------|---------------------------|
| License Expiry Date/EST. ID# 12/28/2020 / 894 | Address 540 FOREST AVE | City PORTLAND | Zip Code 04103 | Telephone 207-772-0300 |
| License Type MUN - EATING PLACE | Owner Name GRIZZLY BEAR INC | 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
 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 | Compliance Status | | cos | R | |
|--|-----|--|-----|---|--|---|---|---|--|
| Supervision | | | | | Potentially Hazardous Food Time/Temperature | | | | |
| 1 | IN | PIC present, demonstrates knowledge, and performs duties | | | 16 | IN | Proper cooking time & temperatures | | |
| Employee Health | | | | | Consumer Advisory | | | | |
| 2 | IN | Management awareness; policy present | | | 23 | IN | Consumer advisory provided for raw or undercooked foods | | |
| 3 | IN | Proper use of reporting, restriction & exclusion | | | Highly Susceptible Populations | | | | |
| Good Hygienic Practices | | | | | Chemical | | | | |
| 4 | IN | Proper eating, tasting, drinking, or tobacco use | | | 24 | IN | Pasteurized foods used; prohibited foods not offered | | |
| 5 | IN | No discharge from eyes, nose, and mouth | | | Conformance with Approved Procedures | | | | |
| Preventing Contamination by Hands | | | | | 27 | | | | |
| 6 | IN | Hands clean & properly washed | | | IN | Compliance with variance, specialized process, & HACCP plan | | | |
| 7 | IN | No bare hand contact with RTE foods or approved alternate method properly followed | | | <div style="border: 1px solid black; padding: 5px;"> 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. </div> | | | | |
| 8 | IN | Adequate handwashing facilities supplied & accessible | | | GOOD RETAIL PRACTICES | | | | |
| Approved Source | | | | | Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | |
| 9 | IN | Food obtained from approved source | | | 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 | | | | |
| 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 | OUT | Food separated & protected | | | | | | | |
| 14 | OUT | Food-contact surfaces: cleaned and sanitized | | | | | | | |
| 15 | IN | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | | | | | |

| 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 | | | | | 44 | IN | Gloves used properly | | |
| 31 | IN | Proper cooling methods used; adequate equipment for temperature control | | | 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 | | | 47 | X | 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 | IN | Contamination prevented during food preparation, storage & display | | | 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 | X | Physical facilities installed, maintained, & clean | | |
| 40 | IN | Washing fruits & vegetables | | | 54 | X | Adequate ventilation & lighting; designated areas used | | X |

Person in Charge (Signature)  Date: 3/5/2020

Health Inspector (Signature)  ERIC COBB

Follow-up: YES NO Date of Follow-up:

State of Maine Health Inspection Report

| | | | | |
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| License Expiry Date/EST. ID# 12/28/2020 / 894 | Address 540 FOREST AVE | City / State PORTLAND / ME | Zip Code 04103 | Telephone 207-772-0300 |

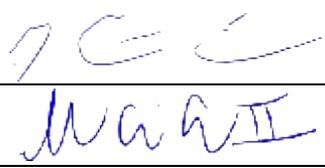
Temperature Observations

| Location | Temperature | Notes |
|----------------|-------------|-----------------------------|
| COLD HOLD #2 | 41F | CRAG |
| KITCHEN | 99 PPM | DISH MACHINE CHLORINE RINSE |
| COLD HOLD #4 | 37F | SLICED TOMS. |
| COLD HOLD #1 | 37F | SLAW |
| COLD HOLD #3 | 40F | MAYO. |
| KITCHEN | 112F | HOT WATER |
| WALK-IN COOLER | 38F | BEEF |
| KITCHEN | 400 PPM | QUATS. SANITIZER |

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State of Maine Health Inspection Report

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Address
540 FOREST AVE

City / State
PORTLAND ME

Zip Code
04103

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: RAW GROUND BEEF IS STORED ABOVE ABOVE RAW READY-TO-EAT FOOD IN THE WALK-IN COOLER.

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

INSPECTOR NOTES: ICE MACHINE AND BAR ICE WELLS NEED TO BE CLEANED AS DISCUSSED.

14: 4-602.12.(C): N: The cavities and door seals of microwave ovens are not cleaned with proper frequency.

INSPECTOR NOTES: SERVER SIDE MICROWAVE NEEDS TO BE CLEANED DAILY.

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

INSPECTOR NOTES: UNABLE TO LOCATE THERMOMETERS IN ALL COOLERS WITH PHF, NEED TO BE LOCATED NEAR THE COOLER DOOR.

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

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

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

INSPECTOR NOTES: NEED TO CLEAN COOLER DOOR HANDLES, DOOR GASKETS, STORAGE RACK & SHELVES, COOLERS INSIDE & OUT, TABLES, EQUIPMENT, ETC., HEAVY GREASE AND DUST BUILDUP.

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

INSPECTOR NOTES: KITCHEN, BAR, WALK-IN COOLERS, STORAGE AREAS, DISH AREA, AND BASEMENT FLOORS AND WALLS NEED TO BE DEEP CLEANED, HEAVY GREASE AND FOOD DEBRIS BUILDUP, ALSO NEED TO CLEAN THE AIR GAP DRAIN LOCATED NEAR THE BASEMENT STAIRS.

54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: LIGHT BULBS IN THE BEER WALK-IN COOLER NEED TO BE SHIELDED.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: *REPEAT* HOOD SYSTEM, FANS, AND CEILING VENTS NEED TO BE CLEANED, HEAVY GREASE AND DUST BUILDUP.

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PORTLAND

ME

Zip Code
04103

Inspection Notes

Certified Food Protection Manager: Nick Vassallo EXP. 3/28/2023 PIC & SIGNED BY- Kerey Swan

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:

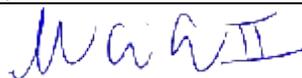
Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous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

Person in Charge (Signature)



Date: 3/5/2020

Health Inspector (Signature)



ERIC COBB