¨ Failed ¨ Closed ¨ IHH

State of Maine Health Inspection Report

Establishment Name THE GRILL ROOM	*As Authorized by 22 MRSA § 2496*	No. of Risk Factor/Intervention Groups Out: 4	Date: 4/13/2016
		No. of Repeat Risk Factor/Intervention Groups Out: 2	Time In: 10:00 AM
		Certified Food Protection Manager: Y	Time Out: 12:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
6/17/2016 / 20202	84 EXCHANGE ST	PORTLAND	04679	207-774-2333

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
		Supervision		
1	IN	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 discharge 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	OUT	Adequate handwashing facilities supplied & accessible		X
		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	OUT	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

	Compliance Status		COS	R
		Potentially Hazardous Food Time/Temperature		
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	Proper cold holding temperatures	X	X
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
		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	X	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	IN	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			COS	R
		Proper Use of Utensils		
41	X	In-use utensils: properly stored		X
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	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		X
		Physical Facilities		
48	IN	Hot & cold water available; adequate pressure		
49	IN	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		X
54	X	Adequate ventilation & lighting; designated areas used		X

Person in Charge (Signature) Drew Barrett Date: 4/13/2016

Health Inspector (Signature) Follow-up: ¨ YES ÞNO Date of Follow-up:

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THE GRILL ROOM		

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Temperature Observations

Location	Temperature	Notes
WALK-IN COOLER	41F	ROASTED VEGGIES
DISH AREA	175F	FINAL RINSE, SINGLE RACK DISH MACHINE
BAR COLD HOLD	38F	MILK
KITCHEN & RESTROOM	116F	HOT WATER
KITCHEN & F.O.H.	200 PPM	QUATS. SANITIZER
COLD HOLD #5	50F	BEEF & PORK, PIC DISCARDED
HOT HOLD	178F	PORK BELLY
COLD HOLD #1	41F	BEEF
COLD HOLD #2	41F	CHICKEN BREAST
COLD HOLD #4	40F	CREAM
COLD HOLD #3	40 F	BLEU CHEESE

Person in Charge (Signature) Drew Barrett Date: 4/13/2016

Health Inspector (Signature)

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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

8: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: *REPEAT* NEED PROPER HAND WASH SIGNAGE AT ALL HAND SINKS, DISCUSSED

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

INSPECTOR NOTES: *REPEAT* FRY PUNCH AND FOOD SLICER HAVE DRIED FOOD ON THEM, NEED TO CLEAN DAILY, DISCUSSED AGAIN

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

INSPECTOR NOTES: *REPEAT**COS* COLD HOLD #5 @ 50F, PIC DISCARDED PORK AND BEEF, COLD UNIT WAS UNPLUGGED

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

INSPECTOR NOTES: NEED AN ASTERISK NEXT TO EACH RAW OR UNDERCOOKED ITEM ON ALL MENUS, DISCUSSED WITH PIC

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

INSPECTOR NOTES: NEED A THERMOMETER IN EACH COLD UNIT, DISCUSSED

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: *REPEAT* CHEF KNIVES ARE STORED IN A WOODEN BLOCK, NEED TO BE REMOVED

45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: SEVERAL DISCOLORED CUTTING BOARDS, NEED TO BE CLEANED OR REPLACED

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* WALK-IN COOLER SHELVES NEED TO BE CLEANED, NEED TO PAINT OR REPLACE RUSTY METAL SHELVES

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: NEED TO CLEAN AND SEAL THE FLOORS IN THE DISH/ STORAGE ROOM AND WALK-IN COOLER, NEED TO BE SMOOTH AND EASILY CLEANABLE, DISCUSSED

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

INSPECTOR NOTES: *REPEAT* FLOORS AND WALLS IN THE KITCHEN, DISH/ STORAGE, AND WALK-IN COOLER ARE DIRTY, NEED TO CLEANED

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

INSPECTOR NOTES: *REPEAT* NEED TO SHIELD THE LIGHT BULBS IN THE DISH ROOM

Person in Charge (Signature) Drew Barrett Date: 4/13/2016

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Inspection Notes

Certified Food Protection Manager- Paul R. Rodriquez EXP. 2/28/2017
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 courses and trainers go to http://www.maine.gov/healthinspection/training.htm

Please provide a copy of this certification(s) to your inspector Eric Cobb by emailing to ecobb@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 ecobb@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.

Person in Charge (Signature) Drew Barrett Date: 4/13/2016

Health Inspector (Signature)