

Establishment Name <b>THE INN ON PEAKS ISLAND</b>	As Authorized by 22 MRSA § 2496	Critical Violations	5	Date	7/2/2019
		Non-Critical Violations	6	Time In	10:45 AM
		Certified Food Protection Manager	Y	Time Out	12:30 PM

License Expiry Date/EST. ID# 7/22/2020 / 17166	Address 33 ISLAND AVE	City PEAKS ISLAND	Zip Code 04108-1333	Telephone 207-766-5100
License Type MUN - EATING AND LODGING	Owner Name ISLAND OPERATION LLC	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
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>			
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures	
<b>Employee Health</b>					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	
<b>Good Hygienic Practices</b>					20	IN	Proper cold holding temperatures	
4	IN	Proper eating, tasting, drinking, or tobacco use			21	OUT	Proper date marking & disposition	X
5	IN	No discharge from eyes, nose, and mouth			22	OUT	Time as a public health control: procedures & record	
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>			
6	IN	Hands clean & properly washed			23	OUT	Consumer advisory provided for raw or undercooked foods	X
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>			
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered	
<b>Approved Source</b>					<b>Chemical</b>			
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			<b>Conformance with Approved Procedures</b>			
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan	
<b>Protection from Contamination</b>					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

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	
<b>Food Temperature Control</b>					44	IN	Gloves used properly	
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
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	IN	Thermometers provided and accurate			47	IN	Non-food contact surfaces clean	
<b>Food Identification</b>					<b>Physical Facilities</b>			
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>					49	X	Plumbing installed; proper backflow devices	
36	X	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	

Person in Charge (Signature) 	Date: 7/2/2019
Health Inspector (Signature) TOM WILLIAMS	Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO Date of Follow-up: 7/16/2019

# State of Maine Health Inspection Report

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## Temperature Observations

Location	Temperature	Notes
HOT WATER	110F	HAND SINK
FISH	36F	LINE UNIT
LOWBOY	38F	
DISH MACHINE	191F	RINSE
SALAD STATION	40F	
SANITIZER BUCKET	400 PPM	ON LINE

LIQUID EGG	40F	LINE UNIT
WALKIN	39F	

Person in Charge (Signature)



Date: 7/2/2019

Health Inspector (Signature)



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Page 3 of 4

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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

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

INSPECTOR NOTES: ICE MACHINE NEEDS CLEANING, BIOFILM IN HEAD UNIT.

21: 3-501.18.(A): C: PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).

INSPECTOR NOTES: \*\*CORRECTED\*\* SEVERAL PREPARED FOOD ITEMS IN THE WALKIN THAT ARE OLDER THAN 7 DAYS.

22: 3-501.19.(B).(1).(2).(3): C: Ready to Eat PHF held before cooking or display, or held for sale or service beyond the 4 hours.

INSPECTOR NOTES: BREADING THAT IS HELD AT ROOM TEMPERATURE NEEDS TO BE DISCARDED AFTER 4 HOURS.

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

INSPECTOR NOTES: \*\*REPEAT\*\* NEED TO PLACE AN ASTERISK ON MENU FOR ITEMS THAT ARE SERVED RAW OR UNDERCOOKED.

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: DOORS OPEN AND SEVERAL FLIES PRESENT NEAR DUMPSTER AREA.

45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: ICE CREAM CHEST NEEDS A NEW LID.

45: 4-201.11: N: Equipment and/or utensils are not sufficiently durable.

INSPECTOR NOTES: \*\*CORRECTED\*\* GRILL SPATULA THAT WAS HEAVILY DENTED NEEDS REPLACING.

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

INSPECTOR NOTES: GREEN CUTTING BOARD THAT IS MELTED NEEDS REPLACING.

49: 5-202.11.(A): C: Plumbing improperly installed/maintained. (Unacceptable system)

INSPECTOR NOTES: \*\*CORRECTED\*\* PIPE FROM LADIES ROOM SINK IS LEAKING IN THE BASEMENT.

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

INSPECTOR NOTES: FLOOR UNDER LINE EQUIPMENT IS GREASY.

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

INSPECTOR NOTES: HOOD BAFFLES ARE GREASY.

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Page 4 of 4

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## Inspection Notes

Certified Food Protection Manager: Victoria Bookings EXP 4/12/23 PIC: Will / Victoria

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 Tom Williams by emailing [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov) or faxing to (207) 756-8111. 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 a violation has been addressed at 874-8772. 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)



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TOM WILLIAMS

