

Establishment Name THE THIRSTY PIG	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	4/5/2018
		Non-Critical Violations	4	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	12:00 PM

License Expiry Date/EST. ID# 1/25/2019 / 8018	Address 37 EXCHANGE ST	City PORTLAND	Zip Code 04101-5009	Telephone 207-773-2469
License Type MUN - EATING PLACE	Owner Name THE PIG EXCHANGE 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 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	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					25	IN	Food additives: approved & properly used		
6	IN	Hands clean & properly washed			26	IN	Toxic substances properly identified, stored & used		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Protection from Contamination				
8	IN	Adequate handwashing facilities supplied & accessible			13	IN	Food separated & protected		
Approved Source					14	OUT	Food-contact surfaces: cleaned and sanitized		X
9	IN	Food obtained from approved source			15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		
10	IN	Food received at proper temperature			GOOD RETAIL PRACTICES				
11	IN	Food in good condition, safe, & unadulterated			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
12	IN	Required records available: shellstock tags parasite destruction			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				
Chemical					Safe Food and Water				
25	IN	Food additives: approved & properly used			28	IN	Pasteurized eggs used where required		
26	IN	Toxic substances properly identified, stored & used			29	IN	Water & ice from approved source		
Conformance with Approved Procedures					30	IN	Variance obtained for specialized processing methods		
27	IN	Compliance with variance, specialized process, & HACCP plan			Food Temperature Control				
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.					31	IN	Proper cooling methods used; adequate equipment for temperature control		
GOOD RETAIL PRACTICES					32	IN	Plant food properly cooked for hot holding		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					33	IN	Approved thawing methods used		
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					34	IN	Thermometers provided and accurate		
Safe Food and Water					Food Identification				
28	IN	Pasteurized eggs used where required			35	IN	Food properly labeled; original container		
29	IN	Water & ice from approved source			Prevention of Food Contamination				
30	IN	Variance obtained for specialized processing methods			36	IN	Insects, rodents, & animals not present		
Food Temperature Control					37	IN	Contamination prevented during food preparation, storage & display		
31	IN	Proper cooling methods used; adequate equipment for temperature control			38	IN	Personal cleanliness		
32	IN	Plant food properly cooked for hot holding			39	IN	Wiping cloths: properly used & stored		
33	IN	Approved thawing methods used			40	IN	Washing fruits & vegetables		
34	IN	Thermometers provided and accurate			Physical Facilities				
Food Identification					41	IN	Hot & cold water available; adequate pressure		
35	IN	Food properly labeled; original container			42	IN	Plumbing installed; proper backflow devices		
Prevention of Food Contamination					43	IN	Sewage & waste water properly disposed		
36	IN	Insects, rodents, & animals not present			44	IN	Single-use & single-service articles: properly stored & used		
37	IN	Contamination prevented during food preparation, storage & display			45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
38	IN	Personal cleanliness			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
39	IN	Wiping cloths: properly used & stored			47	X	Non-food contact surfaces clean		
40	IN	Washing fruits & vegetables			Physical Facilities				
Physical Facilities					48	IN	Hot & cold water available; adequate pressure		
41	IN	In-use utensils: properly stored			49	IN	Plumbing installed; proper backflow devices		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			50	IN	Sewage & waste water properly disposed		
43	IN	Single-use & single-service articles: properly stored & used			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
44	IN	Gloves used properly			52	IN	Garbage & refuse properly disposed; facilities maintained		
Utensils, Equipment and Vending					53	X	Physical facilities installed, maintained, & clean		X
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			54	IN	Adequate ventilation & lighting; designated areas used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips			Person in Charge (Signature) 				
47	X	Non-food contact surfaces clean			Health Inspector (Signature) 				
Person in Charge (Signature)					Date: 4/5/2018				
Health Inspector (Signature)					Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:				

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Temperature Observations

Location	Temperature	Notes
KITCHEN	400 PPM	QUATS. SANITIZER
COLD HOLD #2	38F	HOT DOGS
WALK-IN COOLER	38F	SAUSAGE
KITCHEN	118F	HOT WATER
COLD HOLD #1	36F	SLAW

Person in Charge (Signature)  Date: 4/5/2018

Health Inspector (Signature) 

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04101-5009

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: *REPEAT* FOOD SLICER HAS DRIED FOOD DEBRIS ON THE BLADE AND GUARD, NEEDS TO BE TAKEN APART AND CLEANED AFTER EACH USE.

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

INSPECTOR NOTES: *REPEAT* LINE COLD UNIT CUTTING BOARD NEEDS TO BE RESURFACED OR REPLACED, STAINED.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: NEED TO CLEAN COOLER DOOR HANDLES, GASKETS, SHELVES, RACKS, TABLES, ETC.

53: 6-101.11.(A): N: Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.

INSPECTOR NOTES: *REPEAT* NEED TO REPAIR WALK-IN COOLER FLOOR, DISCUSSED WITH PIC.

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: MOPS NEED TO BE HUNG TO AIR DRY WHEN NOT IN USE.

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Inspection Notes

Certified Food Protection Manager- Matt Towle EXP. 9/13/2018 PIC- Dave DISCUSSED HEALTH POLICY, LEFT HANDOUT.

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.

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