

Establishment Name TIPO	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	1/10/2019
		Non-Critical Violations	0	Time In	12:45 PM
		Certified Food Protection Manager	N	Time Out	1:45 PM

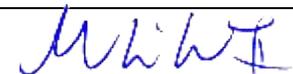
License Expiry Date/EST. ID# 12/28/2019 / 20546	Address 182 OCEAN AVE	City PORTLAND	Zip Code 04101	Telephone 617-678-7360
License Type MUN - EATING PLACE	Owner Name OCEAN AVE LLC	Purpose of Inspection Regular	License Posted Yes	Risk Category High

**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	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					<b>Consumer Advisory</b>				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			<b>Highly Susceptible Populations</b>				
<b>Good Hygienic Practices</b>					24	IN	Pasteurized foods used; prohibited foods not offered		
4	IN	Proper eating, tasting, drinking, or tobacco use			<b>Chemical</b>				
5	IN	No discharge from eyes, nose, and mouth			25	IN	Food additives: approved & properly used		
<b>Preventing Contamination by Hands</b>					26	OUT	Toxic substances properly identified, stored & used	x	
6	IN	Hands clean & properly washed			<b>Conformance with Approved Procedures</b>				
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			27	IN	Compliance with variance, specialized process, & HACCP plan		
8	IN	Adequate handwashing facilities supplied & accessible			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.				
<b>Approved Source</b>					<b>GOOD RETAIL PRACTICES</b>				
9	IN	Food obtained from approved source			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
10	IN	Food received at proper temperature			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				
11	IN	Food in good condition, safe, & unadulterated							
12	IN	Required records available: shellstock tags parasite destruction							
<b>Protection from Contamination</b>									
13	IN	Food separated & protected							
14	IN	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		
<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	IN	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	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	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)  Date: 1/10/2019  
 Health Inspector (Signature)  ERIC COBB  
 Follow-up: YES  NO  Date of Follow-up:

# State of Maine Health Inspection Report

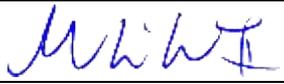
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<b>License Expiry Date/EST. ID#</b> 12/28/2019 / 20546	<b>Address</b> 182 OCEAN AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101	<b>Telephone</b> 617-678-7360

## Temperature Observations

Location	Temperature	Notes
WALK-IN COOLER	41F	SAUCE
COLD HOLD #2	40F	CREAM
KITCHEN	183F	DISH MACHINE FINAL RINSE
KITCHEN	0 PPM	CHLORINE SANITIZER, NEEDS TO BE 50-99 PPM
COLD HOLD #1	34F	SAUSAGE
KITCHEN	122F	HOT WATER

**Person in Charge (Signature)** 

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PORTLAND ME

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04101

## 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: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: NO CURRENT CFPM, PLEASE FORWARD A CURRENT CERTIFICATE TO THE INSPECTOR AS DISCUSSED.

26: 7-204.11: C: Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.

INSPECTOR NOTES: \*COS\* CHLORINE SANITIZER 0 PPM, NEEDS TO BE 50-99 PPM, PIC CORRECTED.

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## Inspection Notes

Certified Food Protection Manager: NO CURRENT CFPM, PLEASE FORWARD A CURRENT CERTIFICATE TO THE INSPECTOR.

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 Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, [carol.gott@maine.gov](mailto:carol.gott@maine.gov) or faxing to 207-287-3165.

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>

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. \* Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. \* 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 207-000-0000. 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.

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