

Establishment Name TOMASOS CANTEEN	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	0	Date	11/18/2015
		No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	2:30 PM
		Certified Food Protection Manager	Y	Time Out	3:30 PM

License Expiry Date/EST. ID# /25634	Address 18 HAMPSHIRE ST	City PORTLAND	Zip Code 04101	Telephone 207-776-1015
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License Type MUN - EATING PLACE - SEATING	Owner Name TOMASO'S CANTEEN INC	Purpose of Inspection	License Posted	Risk Category Medium
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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			
Employee Health					Consumer Advisory				
2	IN	Management awareness; policy present			23	IN			
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					Chemical				
4	IN	Proper eating, tasting, drinking, or tobacco use			25	IN			
5	IN	No discharge from eyes, nose, and mouth			26	IN			
Preventing Contamination by Hands					Conformance with Approved Procedures				
6	IN	Hands clean & properly washed			27	IN			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			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.				
8	IN	Adequate handwashing facilities supplied & accessible							
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	IN	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			
29	IN	Water & ice from approved source			42	IN			
30	IN	Variance obtained for specialized processing methods			43	IN			
Food Temperature Control					44	IN			
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	IN			
33	IN	Approved thawing methods used			46	IN			
34	IN	Thermometers provided and accurate			47	IN			
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN			
Prevention of Food Contamination					49	IN			
36	IN	Insects, rodents, & animals not present			50	IN			
37	IN	Contamination prevented during food preparation, storage & display			51	IN			
38	IN	Personal cleanliness			52	IN			
39	IN	Wiping cloths: properly used & stored			53	IN			
40	IN	Washing fruits & vegetables			54	IN			

Person in Charge (Signature)	Date: 11/18/2015
Health Inspector (Signature) <i>P.F. T.W.</i>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
3-BAY	110F	
SANDWICH UNIT	36F	
HOT WATER @ HAND SINK	110F	

Person in Charge (Signature)

Date: 11/18/2015

Health Inspector (Signature)

P.F.
T.W.

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Page 3 of 4

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TOMASOS CANTEEN

Date 11/18/2015

License Expiry Date/EST. ID#
/25634

Address
18 HAMPSHIRE ST

City / State
PORTLAND

ME

Zip Code
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

Person in Charge (Signature)

Date: 11/18/2015

Health Inspector (Signature)

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T.W.

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Page 4 of 4

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City / State
PORTLAND

ME

Zip Code
04101

Inspection Notes

CFPM: MARGARET MINERVINO 10/27/20
NEED TO INSTALL SPLASH GAURD ON PREP SINK.
PRE-OPERATIONAL INSPECTION OF NEW EATING PLACE
OK TO ISSUE LICENSE

Person in Charge (Signature)

P.F.
T.W.

Date: 11/18/2015

Health Inspector (Signature)