

Establishment Name TORTILLA FLAT RESTAURANT	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	10/15/2019
		Non-Critical Violations	7	Time In	1:30 PM
		Certified Food Protection Manager	Y	Time Out	3:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
12/28/2019 /937	1871 FOREST AVE	PORTLAND	04103-1024	207-576-5344
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	TORTILLA FLAT INC	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
 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	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					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		
Good Hygienic Practices					20	IN	Proper cold holding temperatures		
4	OUT	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
Preventing Contamination by Hands					Consumer Advisory				
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations				
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
Approved Source					Chemical				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	OUT	Toxic substances properly identified, stored & used		
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination					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			GOOD RETAIL PRACTICES				
14	IN	Food-contact surfaces: cleaned and sanitized			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			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		
Food Temperature Control					44	IN	Gloves used properly		
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	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	X	Non-food contact surfaces clean	x	
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices		
36	X	Insects, rodents, & animals not present			50	X	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	x	

Person in Charge (Signature) _____ Date: 10/15/2019

Health Inspector (Signature) *ERIC COBB*

ERIC COBB Follow-up: YES NO Date of Follow-up: _____

State of Maine Health Inspection Report

Establishment Name TORTILLA FLAT RESTAURANT		<i>As Authorized by 22 MRSA § 2496</i>		Date 10/15/2019
License Expiry Date/EST. ID# 12/28/2019 /937	Address 1871 FOREST AVE	City / State PORTLAND / ME	Zip Code 04103-1024	Telephone 207-576-5344

Temperature Observations

Location	Temperature	Notes
HOT HOLD	177F	BEANS
KITCHEN	128F	HOT WATER
KITCHEN	99 PPM	DISH MACHINE CHLORINE RINSE
KITCHEN	99 PPM	CHLORINE SANITIZER
COLD HOLD #2	40F	DRESSING
COLD HOLD #1	36F	MILK
WALK-IN COOLER	38F	SAUCE

Person in Charge (Signature) 	Date: 10/15/2019
Health Inspector (Signature) ERIC COBB	

State of Maine Health Inspection Report

Page 3 of 5

Establishment Name

TORTILLA FLAT RESTAURANT

Date 10/15/2019

License Expiry Date/EST. ID#
12/28/2019 / 937

Address
1871 FOREST AVE

City / State
PORTLAND ME

Zip Code
04103-1024

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

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: UNCOVERED EMPLOYEE DRINKS AND FOOD ARE STORED ON FOOD CONTACT SURFACES, DISCUSSED WITH PIC.

26: 7-102.11: C: Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.

INSPECTOR NOTES: SEVERAL UNLABELED CHEMICAL SPRAY BOTTLES FOUND IN THE KITCHEN, NEED TO HAVE THE CHEMICAL NAME LISTED ON THE BOTTLE.

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

INSPECTOR NOTES: NEED TO SEAL AROUND WALK-IN COOLER PIPE THAT GOES THROUGH THE WALL (CAN SEE DAYLIGHT THROUGH THE OPENING), NEED TO PROTECT FROM THE ENTRY OF PEST OR RODENTS.

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: *REPEAT* NEED TO CLEAN COOLER DOOR HANDLES, DOOR GASKETS, COOLER SHELVES, WALK-IN COOLER SHELVES, TABLES, RACKS, EQUIPMENT, ETC., NEED TO BE CLEANED DAILY, HEAVY GREASE, FOOD DEBRIS, AND DUST BUILDUP.

50: 5-403.12: N: Non-sewage liquids not properly drained.

INSPECTOR NOTES: WALK-IN COOLER CONDENSER IS DRIPPING ON TO THE FLOOR, NEEDS TO BE REPAIRED.

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: GREASE AND WATER FROM THE KITCHEN AND BAR IS DRIPPING THROUGH THE FLOORS INTO THE BASEMENT, NEED TO REPAIR THE HOLES AND CLEAN UP AS DISCUSSED.

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

INSPECTOR NOTES: KITCHEN, WALK-IN COOLER, AND BASEMENT FLOORS AND WALLS NEED TO BE CLEANED, HEAVY GREASE AND FOOD DEBRIS BUILDUP.

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

INSPECTOR NOTES: NEED TO SHIELD LIGHT BULB ABOVE COOKS LINE.

54: 6-303.11: N: Insufficient lighting provided.

INSPECTOR NOTES: *REPEAT* NEED TO INSTALL MORE LIGHTING IN THE WALK-IN COOLER (TOO DIM).

Person in Charge (Signature)

Date: 10/15/2019

Health Inspector (Signature)

ERIC COBB



State of Maine Health Inspection Report

Page 4 of 5

Establishment Name

TORTILLA FLAT RESTAURANT

Date 10/15/2019

License Expiry Date/EST. ID#
12/28/2019 /937

Address
1871 FOREST AVE

City / State
PORTLAND ME

Zip Code
04103-1024

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

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

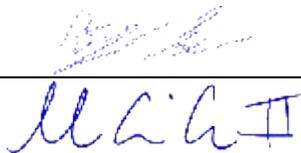
INSPECTOR NOTES: HOOD SYSTEM NEEDS TO BE CLEANED (LAST CLEANED ON 10/22/17), ALSO NEED TO CLEAN WALK-IN COOLER CONDENSER FAN VENTS.

Person in Charge (Signature)

Date: 10/15/2019

Health Inspector (Signature)

ERIC COBB



State of Maine Health Inspection Report

Page 5 of 5

Establishment Name

TORTILLA FLAT RESTAURANT

Date 10/15/2019

License Expiry Date/EST. ID#
12/28/2019 /937

Address
1871 FOREST AVE

City / State
PORTLAND

ME

Zip Code
04103-1024

Inspection Notes

Certified Food Protection Manager: Devin Clements EXP. 1/12/2021 PIC & SIGNED BY- Bryce PLEASE FORWARD HOOD CLEANING AND GREASE TRAP CLEANING INVOICES TO THE HEALTH INSPECTOR AS DISCUSSED.

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 Eric Cobb, Health Inspector, 389 Congress St. Room #307, Portland, ME 04101, ecobb@portlandmaine.gov or faxing to 207-756-8365.

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 the critical violation has been addressed at 207-756-8016. 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)

Date: 10/15/2019

Health Inspector (Signature)

ERIC COBB

