

Establishment Name <b>UNE WESTBROOK COLLEGE- PORTLAND CAMPUS</b>	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	2/5/2020
		Non-Critical Violations	7	Time In	9:30 AM
		Certified Food Protection Manager	Y	Time Out	11:00 AM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
8/22/2020 / 6169	716 STEVENS AVE	PORTLAND	04103-2656	412-461-2000
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	PARKHURST DINING	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	
<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	IN	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	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	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>				
8	OUT	Adequate handwashing facilities supplied & accessible	X		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	OUT	Food separated & protected		X					
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

			cos	R			cos	R	
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
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	X	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	X	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)		Date: 2/5/2020
Health Inspector (Signature)		Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

# State of Maine Health Inspection Report

<b>Establishment Name</b> UNE WESTBROOK COLLEGE- PORTLAND CAMPUS		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> <u>2/5/2020</u>
<b>License Expiry Date/EST. ID#</b> 8/22/2020 / 6169	<b>Address</b> 716 STEVENS AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04103-2656	<b>Telephone</b> 412-461-2000

## Temperature Observations

Location	Temperature	Notes
COLD HOLD #1	35F	GROUND BEEF
KITCHEN	200 PPM	QUATS. SANITIZER
WALK-IN COOLER	37F	SALMON
KITCHEN	182F	DISH MACHINE FINAL RINSE
COLD HOLD #3	40F	GRAB-N-GO SANDWICH
KITCHEN	115F	HOT WATER
COLD HOLD #2	40F	ROAST BEEF
HOT HOLD	159F	SOUP

Person in Charge (Signature)



Date: 2/5/2020

Health Inspector (Signature)



ERIC COBB

# State of Maine Health Inspection Report

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716 STEVENS AVE

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PORTLAND ME

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04103-2656

## 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

8: 5-205.11.(A): N: Hand wash facility not accessible.

INSPECTOR NOTES: \*CORRECTED\* DIRTY DISHES ARE STORED IN THE KITCHEN HAND WASH SINK, PIC REMOVED.

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: \*CORRECTED\* RAW FISH IS STORED ABOVE RAW READY-TO-EAT FOOD IN THE WALK-IN COOLER.

14: 4-602.11.(E): N: Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.

INSPECTOR NOTES: ICE MACHINE NEEDS TO BE CLEANED.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: BROKEN COOLER DOOR HANDLE WITH DUCT TAPE NEEDS TO BE REPLACED.

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, COOLER RACKS, COOLER DOOR GASKETS, AND EQUIPMENT.

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

INSPECTOR NOTES: KITCHEN AND DISH AREA FLOORS AND WALLS NEED TO BE DEEP CLEANED, GREASE AND FOOD DEBRIS BUILDUP.

54: 6-202.12: N: Ventilation may cause food contamination.

INSPECTOR NOTES: HOOD SYSTEM IS VERY GREASY AND DRIPPING FROM THE PIPES, HOOD SYSTEM NEEDS TO BE CLEANED AS DISCUSSED.

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## Inspection Notes

NEED TO DISPLAY CURRENT CITY OF PORTLAND LICENSE.

Certified Food Protection Manager: Jesse Robertson EXP. 1/11/2025 PIC & SIGNED BY- Will

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](mailto: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)



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