

Table with 4 columns: Establishment Name (RIBOLLITA), No. of Risk Factor/Intervention Groups Out (1), Date (3/23/2015), No. of Repeat Risk Factor/Intervention Groups Out (0), Time In (1:00 PM), Certified Food Protection Manager (Y), Time Out (2:30 PM).

Table with 5 columns: License Expiry Date/EST. ID# (11/17/2015 / 1014), Address (41 MIDDLE ST), City (PORTLAND), Zip Code (04101-4213), Telephone (207-774-2972), License Type (MUN - EATING PLACE), Owner Name (RIBOLLITA INC), 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.

Table with 4 columns: Compliance Status, COS, R, Description. Categories include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination.

Table with 4 columns: Compliance Status, COS, R, Description. Categories include Potentially Hazardous Food Time/Temperature, Consumer Advisory, Highly Susceptible Populations, Chemical, Conformance with Approved Procedures.

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.

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.

Table with 4 columns: Compliance Status, COS, R, Description. Categories include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination.

Table with 4 columns: Compliance Status, COS, R, Description. Categories include Proper Use of Utensils, Utensils, Equipment and Vending, Physical Facilities.

Person in Charge (Signature) [Handwritten Signature]
Health Inspector (Signature) [Handwritten Signature: Tom Williams]

Date: 3/23/2015

Follow-up: YES [] NO [X] Date of Follow-up:

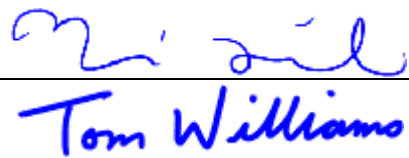
State of Maine Health Inspection Report

Establishment Name RIBOLLITA		<i>As Authorized by 22 MRSA § 2496</i>		Date 3/23/2015
License Expiry Date/EST. ID# 11/17/2015 / 1014	Address 41 MIDDLE ST	City / State PORTLAND / ME	Zip Code 04101-4213	Telephone 207-774-2972

Temperature Observations

Location	Temperature	Notes
WALK IN	40F	
SALMON	38F	REACHIN
SANITIZER	>200 PPM	TOXIC CONCENTRATION FOR FOOD CONTACT SURFACES.
DISHMACHINE	184F	HIGH TEMP , SINGLE RACK
H.W.@HANDWASH	134F	

Person in Charge (Signature)


 Tom Williams

Date: 3/23/2015

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

RIBOLLITA

Date 3/23/2015

License Expiry Date/EST. ID#
11/17/2015 / 1014

Address
41 MIDDLE ST

City / State
PORTLAND ME

Zip Code
04101-4213

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

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 CONCENTRATION TOO HIGH. PIC DILLUTED IMMEDIATELY. MIX 1 TBSP BLEACH PER GALLON OF WARM WATER.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: **REPEAT** FOOD IN WALKIN NOT STORED 6" OFF THE FLOOR.

45: 4-201.11: N: Equipment and/or utensils are not sufficiently durable.

INSPECTOR NOTES: WIRE MESH BROKEN NEEDS REPLACING.

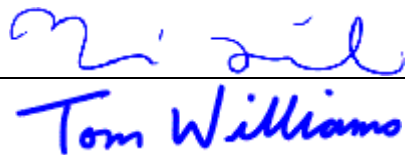
53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: **REPEAT** WALLS IN WALKIN NEED REPAIR.

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

INSPECTOR NOTES: NEED LIGHT SHEILD AT BOTTO OF BASEMENT STAIRS.

Person in Charge (Signature)



Date: 3/23/2015

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

RIBOLLITA

Date 3/23/2015

License Expiry Date/EST. ID#
11/17/2015 / 1014

Address
41 MIDDLE ST

City / State
PORTLAND

ME

Zip Code
04101-4213

Inspection Notes

Certified Food Protection Manager: Kevin Quiet 10/31/17

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 within 90 days of a new eating establishment opening or 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 your inspector Tom Williams by emailing to tw@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 tw@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.

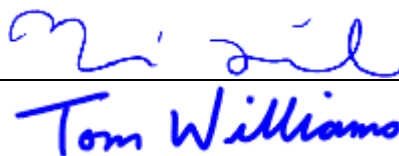
Additional Inspection Fee

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.

Person in Charge (Signature)



Date: 3/23/2015

Health Inspector (Signature)