

Establishment Name RED MANGO	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	11/16/2015
		Non-Critical Violations	0	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	11:45 AM

License Expiry Date/EST. ID# 10/24/2016 / 23851	Address 364 MAINE MALL RD	City SOUTH PORTLAND	Zip Code 04110	Telephone 207-899-3699
License Type MUN - EATING PLACE	Owner Name RM SP LLC	Purpose of Inspection Regular	License Posted Yes	Risk Category Medium

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	
Supervision						
1	IN	PIC present, demonstrates knowledge, and performs duties				
Employee Health						
2	IN	Management awareness; policy present				
3	IN	Proper use of reporting, restriction & exclusion				
Good Hygienic Practices						
4	IN	Proper eating, tasting, drinking, or tobacco use				
5	IN	No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands						
6	IN	Hands clean & properly washed				
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed				
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				

Compliance Status			COS		R	
Potentially Hazardous Food Time/Temperature						
16	IN	Proper cooking time & temperatures				
17	IN	Proper reheating procedures for hot holding				
18	IN	Proper cooling time & temperatures				
19	IN	Proper hot holding temperatures				
20	IN	Proper cold holding temperatures				
21	IN	Proper date marking & disposition				
22	IN	Time as a public health control: procedures & record				
Consumer Advisory						
23	IN	Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations						
24	IN	Pasteurized foods used; prohibited foods not offered				
Chemical						
25	IN	Food additives: approved & properly used				
26	IN	Toxic substances properly identified, stored & used				
Conformance with Approved Procedures						
27	IN	Compliance with variance, specialized process, & HACCP plan				

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

Compliance Status			COS		R	
Safe Food and Water						
28	IN	Pasteurized eggs used where required				
29	IN	Water & ice from approved source				
30	IN	Variance obtained for specialized processing methods				
Food Temperature Control						
31	IN	Proper cooling methods used; adequate equipment for temperature control				
32	IN	Plant food properly cooked for hot holding				
33	IN	Approved thawing methods used				
34	IN	Thermometers provided and accurate				
Food Identification						
35	IN	Food properly labeled; original container				
Prevention of Food Contamination						
36	IN	Insects, rodents, & animals not present				
37	IN	Contamination prevented during food preparation, storage & display				
38	IN	Personal cleanliness				
39	IN	Wiping cloths: properly used & stored				
40	IN	Washing fruits & vegetables				

Compliance Status			COS		R	
Proper Use of Utensils						
41	IN	In-use utensils: properly stored				
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled				
43	IN	Single-use & single-service articles: properly stored & used				
44	IN	Gloves used properly				
Utensils, Equipment and Vending						
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
46	IN	Warewashing facilities: installed, maintained, & used; test strips				
47	IN	Non-food contact surfaces clean				
Physical Facilities						
48	IN	Hot & cold water available; adequate pressure				
49	IN	Plumbing installed; proper backflow devices				
50	IN	Sewage & waste water properly disposed				
51	IN	Toilet facilities: properly constructed, supplied, & cleaned				
52	IN	Garbage & refuse properly disposed; facilities maintained				
53	IN	Physical facilities installed, maintained, & clean				
54	IN	Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature)	Date: 11/16/2015
Health Inspector (Signature)	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

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License Expiry Date/EST. ID# 10/24/2016 / 23851	Address 364 MAINE MALL RD	City / State SOUTH PORTLANI/ ME	Zip Code 04110	Telephone 207-899-3699

Temperature Observations

Location	Temperature	Notes
REACH IN	36F	
FRZ	0F	

Person in Charge (Signature)



Date: 11/16/2015

Health Inspector (Signature)



State of Maine Health Inspection Report

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Date 11/16/2015

License Expiry Date/EST. ID#
10/24/2016 / 23851

Address
364 MAINE MALL RD

City / State
SOUTH PORTLAND ME

Zip Code
04110

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: 11/16/2015

Health Inspector (Signature)



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Inspection Notes

Certified Food Protection Manager

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 [Derrick Stephens] by emailing to [dstephens@southportland.org] 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-(767-7603 or 274-0215) or email (dstephens@southportland.org). 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

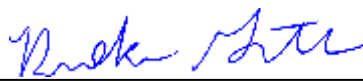
License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

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.

NO VIOLATIONS

Person in Charge (Signature)



Date: 11/16/2015

Health Inspector (Signature)

