

Establishment Name <b>THATCHERS</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	<b>2</b>	Date	<b>1/20/2015</b>
		No. of Repeat Risk Factor/Intervention Groups Out	<b>0</b>	Time In	<b>11:00 AM</b>
		Certified Food Protection Manager	<b>Y</b>	Time Out	<b>12:15 PM</b>

License Expiry Date/EST. ID# <b>2/7/2015 / 10321</b>	Address <b>35 FODEN RD</b>	City <b>SOUTH PORTLAND</b>	Zip Code <b>04106-1726</b>	Telephone <b>207-253-1808</b>
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License Type <b>MUN - EATING PLACE</b>	Owner Name <b>COUSINS INC</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>High</b>
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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	
<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				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>						<div style="border: 1px solid black; padding: 5px;">                     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.                 </div>					
13	IN	Food separated & protected				<b>GOOD RETAIL PRACTICES</b>					
14	OUT	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			
<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	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	X	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	X	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	X	Wiping cloths: properly used & stored				53	X	Physical facilities installed, maintained, & clean			
40	IN	Washing fruits & vegetables				54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)  Date: 1/20/2015

Health Inspector (Signature)  Follow-up:  YES  NO Date of Follow-up:

# State of Maine Health Inspection Report

<b>Establishment Name</b> THATCHERS		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 1/20/2015
<b>License Expiry Date/EST. ID#</b> 2/7/2015 / 10321	<b>Address</b> 35 FODEN RD	<b>City / State</b> SOUTH PORTLANI/ ME	<b>Zip Code</b> 04106-1726	<b>Telephone</b> 207-253-1808

## Temperature Observations

Location	Temperature	Notes
FISH	35F	
CHILI	166F	
CHICKEN	37F	
TURKEY SLICES	36F	
ROAST BEEF SLICES	37F	
GROUND BEEF	36F	

Person in Charge (Signature)



Date: 1/20/2015

Health Inspector (Signature)



# State of Maine Health Inspection Report

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## 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: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: MISSING HW SIGN AT THE HW STATION AT THE BAR

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: THERE WAS A DIRTY KNIFE BEING STORED AS CLEAN ON THE KNIFE RACK, AND ICE MACHINE STARTING TO SHOW MOLD

14: 4-602.11.(A): C: Food contact surfaces are not cleaned between uses.

INSPECTOR NOTES: THE MEAT SLICER NEEDS TO BE CLEANED AFTER EACH USE

34: 4-302.12.(A): N: Inadequate number of food temperature measuring devices provided.

INSPECTOR NOTES: MISSING THERM IN YOUR REACH IN

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

INSPECTOR NOTES: THERE IS FOOD BEING STORED ON THE FLOOR IN THE WALKIN FRZ

39: 3-304.14.(D): N: Dry wiping cloths and chemical solutions in which wet wiping cloths are held between uses not free of food debris and visible soil.

INSPECTOR NOTES: WIPING CLOTHS BEING STORED IN SIMPLE GREEN. BLEACH, QAT, OR IODINE CAN ONLY BE USED.

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

INSPECTOR NOTES: THE BOTTOM OF THE SHELVES NEEDS TO BE CLEANED IN THE BACK AND THE BOTTOM OF THE REACH IN AS WELL

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: BROKEN GLASS IN THE GLASS COOLER

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

INSPECTOR NOTES: THE WALLS NEEDS TO BE CLEANED IN THE BACK KITCHEN

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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](mailto: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](mailto: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.

Person in Charge (Signature)



Date: 1/20/2015

Health Inspector (Signature)

