

Establishment Name <b>RUBY TUESDAY #7049</b>	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	<b>10/7/2015</b>
		Non-Critical Violations	1	Time In	<b>11:00 AM</b>
		Certified Food Protection Manager	Y	Time Out	<b>12:00 PM</b>

License Expiry Date/EST. ID# <b>1/13/2016 / 10331</b>	Address <b>703 MAINE MALL RD</b>	City <b>SOUTH PORTLAND</b>	Zip Code <b>04106-3244</b>	Telephone <b>207-871-1616</b>
License Type <b>MUN - EATING PLACE</b>	Owner Name <b>RT NEW ENGLAND FRANCHISI</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>High</b>

**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
<b>Supervision</b>			
1	IN		
PIC present, demonstrates knowledge, and performs duties			
<b>Employee Health</b>			
2	IN		
Management awareness; policy present			
3	IN		
Proper use of reporting, restriction & exclusion			
<b>Good Hygienic Practices</b>			
4	IN		
Proper eating, tasting, drinking, or tobacco use			
5	IN		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
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			
<b>Approved Source</b>			
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			
<b>Protection from Contamination</b>			
13	IN		
Food separated & protected			
14	OUT		
Food-contact surfaces: cleaned and sanitized			
15	IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		cos	R
<b>Potentially Hazardous Food Time/Temperature</b>			
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			
<b>Consumer Advisory</b>			
23	IN		
Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>			
24	IN		
Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>			
25	IN		
Food additives: approved & properly used			
26	IN		
Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
28	IN		
Pasteurized eggs used where required			
29	IN		
Water & ice from approved source			
30	IN		
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
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			
<b>Food Identification</b>			
35	IN		
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
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
<b>Proper Use of Utensils</b>			
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			
<b>Utensils, Equipment and Vending</b>			
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			
<b>Physical Facilities</b>			
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	X		
Physical facilities installed, maintained, & clean			
54	IN		
Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) *Anthony S...* Date: 10/7/2015

Health Inspector (Signature) *David A...* Follow-up: YES  NO  Date of Follow-up:

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 1/13/2016 /10331	<b>Address</b> 703 MAINE MALL RD	<b>City / State</b> SOUTH PORTLANI/ ME	<b>Zip Code</b> 04106-3244	<b>Telephone</b> 207-871-1616

## Temperature Observations

Location	Temperature	Notes
CHICKEN BREAST	37F	
REACH IN	36F	
FRZ	0F	

Person in Charge (Signature)

*Anthony G. G...*

Date: 10/7/2015

Health Inspector (Signature)

*David A. D...*

# State of Maine Health Inspection Report

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Date 10/7/2015

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Address  
703 MAINE MALL RD

City / State  
SOUTH PORTLAND ME

Zip Code  
04106-3244

## 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

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

INSPECTOR NOTES: ICE MACHINE HAS SIGNS OF MOLD AND NEEDS TO BE EMPTIED AND CLEANED.

53: 6-201.16: N: Wall and ceiling coverings are not easily cleanable.

INSPECTOR NOTES: THE CEILING NEEDS TO BE CLEANED

Person in Charge (Signature)



Date: 10/7/2015

Health Inspector (Signature)



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SOUTH PORTLANI ME

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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: 10/7/2015

Health Inspector (Signature)

