



City of Portland, Maine
 Planning and Urban Development Department
 Inspections Division
 Food Recovery/Salvage Report



06/20/2011

Name of Establishment: **Vignola**
 Address/ Contact info.: **10 Dana Street, Portland ME. 04101 @ 207.772-1330**
 Owner/PIC: **Mike Kusuma, Manager/ PIC**
 Date/ Time of Incident: **06/19/2011 @ 1200 Hours**
 RE: **Fire Incident # 6793**

Type of Incident: (check all that apply) Fire Flood Power Outage Other Water/ Electrical
 Affected areas of Establishment: **Entire Kitchen Due to Water Suppression System Discharge**

Loss of Power: Yes No Establishment closure Yes No # of hours refrigeration down: N/A
 Automatic Fire Extinguishing System at Hood Discharged? Yes No
 Type of Chemical: N/A

REFRIGERATED/FROZEN ITEMS

Unit_1 (Reach-In)	ok to use <input type="checkbox"/>	Wash /Sanitize & Use	<input type="checkbox"/>	Render Inedible & Dispose of	<input checked="" type="checkbox"/>
Unit_2 (Large Cooler)	ok to use <input checked="" type="checkbox"/>	Wash /Sanitize & Use	<input checked="" type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>
Unit_____	ok to use <input type="checkbox"/>	Wash /Sanitize & Use	<input type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>
Unit_____	ok to use <input type="checkbox"/>	Wash /Sanitize & Use	<input type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>

OPENED CONTAINERS

Kitchen Area	ok to use <input type="checkbox"/>			Render Inedible & Dispose of	<input checked="" type="checkbox"/>
Storage Area	ok to use <input type="checkbox"/>			Render Inedible & Dispose of	<input type="checkbox"/>
Dining Area	ok to use <input checked="" type="checkbox"/>			Render Inedible & Dispose of	<input type="checkbox"/>
Other	ok to use <input type="checkbox"/>			Render Inedible & Dispose of	<input type="checkbox"/>

SEALED CONTAINERS

Canned Goods	ok to use <input checked="" type="checkbox"/>	Wash /Sanitize & Use	<input checked="" type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>
Screw Top	ok to use <input checked="" type="checkbox"/>	Wash /Sanitize & Use	<input checked="" type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>
Bagged	ok to use <input checked="" type="checkbox"/>	Wash /Sanitize & Use	<input checked="" type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>
Other	ok to use <input type="checkbox"/>	Wash /Sanitize & Use	<input type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>

SINGLE SERVICE ITEMS

Food Items (single portion packet of salt, pepper, sugar, ketchup, mustard, relish, sauces etc.)

Kitchen	ok to use <input type="checkbox"/>	Wash /Sanitize & Use	<input type="checkbox"/>	Render Inedible & Dispose of	<input checked="" type="checkbox"/>
Storage Area	ok to use <input type="checkbox"/>	Wash /Sanitize & Use	<input type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>
Dining Area	ok to use <input checked="" type="checkbox"/>	Wash /Sanitize & Use	<input type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>

FOOD CONTACT UTENSILS (disposable cups, plates, forks, spoons, knives, straws etc.)

Kitchen	ok to use <input type="checkbox"/>	Wash /Sanitize & Use	<input checked="" type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>
Storage Area	ok to use <input type="checkbox"/>	Wash /Sanitize & Use	<input checked="" type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>
Dining Area	ok to use <input type="checkbox"/>	Wash /Sanitize & Use	<input checked="" type="checkbox"/>	Render Inedible & Dispose of	<input type="checkbox"/>


- All disposed items shall be rendered inedible and unusable by means of chemicals (bleach or detergents) or other equivalent means approved by the Health Inspector. All sealed food items and food related items shall be opened prior to being disposed of and rendered inedible.
- Health Inspector to be given 24 hours notice of date and time of food related cleanout of facility. Please call (207) 874-8703. **(Re-Inspection Scheduled for 06/20/11 @ 1040 hours)**
- All floors, walls, and ceiling, and other affected surfaces to be washed after fire/flood repairs are completed.
- All food contact surfaces to be washed, rinsed, and sanitized prior to being allowed to reopen. A 50 PPM chlorine solution is recommended for sanitizing food contact surfaces.
- Equipment sanitized and operating properly.
- Health Inspector to be notified when repairs and cleanup is complete and facility is ready for re-opening inspection; please contact Jonathan Rioux, @ (207) 874-8702.

 **ORIG.**

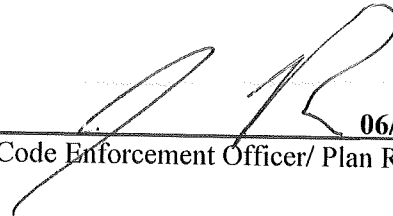
Comments:

06/20/11 After-Fire- Incident- Inspection: Met with Management Team and PIC. All food items contaminated by water suppression system (single head discharge) were thrown-out on site. Advised PIC to clean/ sanitize all effected areas (food and non-food contact surfaces), re-service the sprinkler system and contact their insurance rep. The facility kitchen was temporary shut down by Management with an anticipated re-open date of 06/20/11 (Dinner service). A separate facility (kitchen) in an adjoining building was utilized for cold hold items. Mike Keeley @ (207) 797-3772 from Keeley Electric® responded to evaluate the electrical system affected by the water suppression system. Attached* is a list of items destroyed by management.

Attached* is the report from Dean & Allyn, INC.



Establishment Representative/ PIC



Code Enforcement Officer/ Plan Reviewer

06/20/2011

CC: Tammy M. Munson, Inspections Division Director
Robert Wassick, Deputy Fire Chief

DEAN & ALLYN, INC.

FIRE PROTECTION • SPECIAL HAZARD

116 Lewiston Road
P.O. Box 709 • Gray, Maine 04039-0709
207/657-5646 fax 207/657-5647

SERVICE WORK ORDER

COPY

No.
DATE <i>June 19/11</i>

LOCATION OF WORK TO BE PERFORMED (PLEASE PRINT)
Job Name <i>10 DANA ST</i>
Street _____
City <i>Portland</i> State <i>ME</i> Zip _____

BILLING ADDRESS Telephone No. _____
Customer _____ (HEREINAFTER CALLED "BUYER")
Street _____
City _____ State _____ Zip _____

Cust. P.O. No. _____	Service Representative <i>Doug Bourque</i>	Terms NET TEN (10) DAYS	_____
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Dean & Allyn, Inc. for and in consideration of the prices herein named, proposed to furnish the work and/or materials hereinafter described, subject to the conditions outlined below, and on the reverse side of this order.

Description of work or material: <i>1 - MAN 4 hrs of E-CALL Replaced Fused sprinkler in kitchen of the Vignola. Note: Increased temp of sprinkler over cooking ovens. Materials: 1 - 286° chrome ST pipe 1 - 200° chrome ST pipe 2 - 155° chrome ST pipe</i>
Customer has inspection contract: <input checked="" type="checkbox"/> Yes with <input checked="" type="checkbox"/> Dean & Allyn <input type="checkbox"/> Other <input type="checkbox"/> No <input type="checkbox"/>

TERMS OF THIS AGREEMENT ARE: <input checked="" type="checkbox"/> Time and Material The price for work to be performed under this agreement shall be based on prevailing Dean & Allyn prices for material, labor and related items, in effect at the time supplied under this agreement.
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TERMS OF THIS AGREEMENT ARE: <input type="checkbox"/> Lump Sum \$ _____ Any changes to scope and price of the work will be described in a "Field Change Order" and must be acknowledged by the Buyer.
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ADDITIONAL TERMS: A. The terms of payment for invoices rendered against this order shall be net 10 days from date of invoice. Invoices may be rendered on a "Progress" basis, and the Buyer agrees to pay such progress billing in full, in accordance with the terms of payment. B. Travel time will be included in the hours on all time and material orders. C. See reverse side of this order for other General Terms and Conditions.
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BUYER'S ACCEPTANCE: <i>Chris Pross</i> _____ (Print) Name of Authorized Buyer <i>Scott Clark</i> _____ Title	<i>Chris Pross</i> _____ Signature <i>Jan 19/11</i> _____ Date
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CUSTOMER