



327-B-3
Send to State

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

82

Owner Name Tortilla Flat Inc		Establishment Name Tortilla Flat	
Address 1871 Forest Ave		Zip Code 04103	Location Portland
MCD # 05170	ESTAB # 10862	SANI #	ROOMS SITES
LICENSE ISSUED YES <input type="checkbox"/> NO <input type="checkbox"/>	LICENSE POSTED YES <input type="checkbox"/> NO <input type="checkbox"/>	SEATS 175	DATE YR. MO. DAY 9 0 1 21
PURPOSE REGULAR <input type="checkbox"/> FOLLOW-UP <input checked="" type="checkbox"/> COMPLAINT <input type="checkbox"/> INVESTIGATION <input type="checkbox"/> NEW/OTHER <input type="checkbox"/>		ESTAB. TYPE 01	REINSPECTION TO BE CONDUCTED WITHIN _____ DAYS DAY LETTER OF _____ FOLLOW-UP
DEMERITS 10.5 PT 2		4 PT 3	
2 PT 3		1 PT 2	

FOOD SUPPLY AND SOURCE

1. Spoiled and/or adulterated foods are being used. Rule 2.1.A.1. 5 DEMERITS.

2. Canned goods found: leaking, with severe dents, swollen. Rule 2.1.A.1. 5 DEMERITS.

4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.

5. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.

7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.

9. Employees handle raw and cooked or prepared food products without hand washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.

11. Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.

12. Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

13. Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.

14. Institutions; Ghost tray(s) not kept, not dated. Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.

15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.

16. Unwashed and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.I.1. 5 DEMERITS.

17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

18. Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.

19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was _____ °F. Rule 2.3.C.3. 5 DEMERITS.

20. Frozen food not being kept at 0°F, or below; improper thawing. The measured temperature was _____ °F. Rule 2.3.C.4. 5 DEMERITS.

21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was _____ °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.

22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was _____ °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.

23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.

24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.

25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

26. No certified food handler/manager. Rules 3.5.

27. Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.

28. Personnel: with any hands and/or smoking when preparing and serving food, with poor hygiene practices, eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.

29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

31. Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.

32. Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

DISHWASHING

MANUAL DISHWASHING:

33. Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.

34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was _____ °F. Rule 5.1.C.5. 2 DEMERITS.

35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was _____ °F. Rule 5.1.C.6. 4 DEMERITS.

36. Dishes/utensils are not being sanitized by immersion for 30 minutes in a clean chlorine sanitizer solution having 50 ppm chlorine minimum and at a temperature of at least 180°F. The measured temperature was _____ °F. Rule 5.1.C.7. 4 DEMERITS.

37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was _____ °F. Rule 5.1.D.3.b. 2 DEMERITS.

39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was _____ °F. Rule 5.1.D.3.b. 4 DEMERITS.

40. Sustained 180°F hot water dishwashing machine. Rule 5.1.D.3.a. 4 DEMERITS.

41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was _____ °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.

42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.

43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was _____ °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.

44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.

46. Gauges: not provided inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

47. Toxic materials, personal medications, first-aid supplies were: _____ Rule 7.12. 4 DEMERITS.

WATER SUPPLY

48. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 5 DEMERITS.

49. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 5 DEMERITS.

51. Mobile food units: The water storage tank does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

53. The subsurface disposal system is not being properly maintained. Rule 6.2.A. 4 DEMERITS.

54. Wastewater was being disposed of in an unapproved manner. Rule 6.2.A. 4 DEMERITS.

55. Mobile food units: The wastewater disposal system does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

56. Kitchen sink, utility sink, grease trap, drain, plumbing; is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.

57. A cross-connection, without backflow prevention device, exists between the drinking and the wastewater systems at the: faucet hole, water heater, water closets. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

58. Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.

59. Inadequate number of male, and/or female toilets. The number of toilets are: _____ male and _____ female. Rule 6.5. 1 DEMERIT.

60. Handwash lavatories: clean, accessible, fixtures maintained, hand cleaning soap, sanitary towels and drying devices not provided common towel. Rules 6.3 and 6.3. 4 DEMERITS.

RUBBISH

61. Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.

62. Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERITS.

63. Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

64. Fleas, rodents, roaches, or animals (other than security or guide dogs) were found on the premises. Rules 6.10 and 7.12.G. 4 DEMERITS.

65. Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.

67. Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.

71. The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.

72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.

73. The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.

74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.

75. Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic shutoff, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.

76. Life safety code violations. Rule 11.1. 5 DEMERITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

17 Scoop in ice behind bar 18 Tanya be Juice in Walk In 23 Glass of Tap Drink in Prep Area (bad covered handle mug with straw) 25 Plumbing Drain leak in basement 26 Inadequate clearance Indirect Waste Bar Area 28 Floor dirty/litteral bar area corner

[Signature]
Establishment Representative