



*“Rooted in Food,  
Built for Growth”*



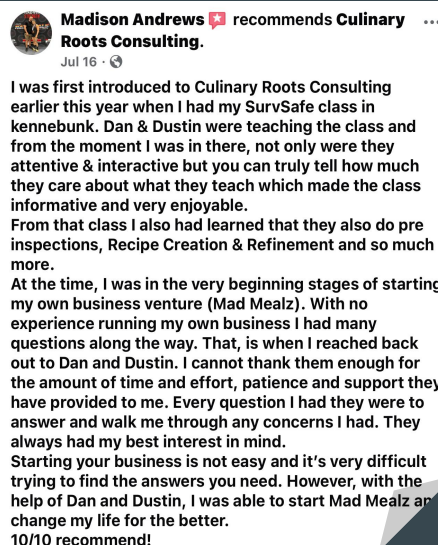
# Who We Are!

- Based in Maine — Family owned. Working statewide with restaurants, hotels, and food service operations.
- Experts in **ServSafe Certification**, **restaurant openings**, and **operational efficiency**.
- Emphasis on *local partnership* and *long-term success* — not just quick fixes.

## Our Partners



## Testimonials:



"Working with Culinary Roots Consulting has been a game changer for DaVinci's Eatery. Dustin and Dan provide quarterly inspections and hands-on staff training that keep us consistently prepared and compliant. They also developed clear signage and SOPs that streamlined our kitchen operations. Most recently, they conducted a ServSafe class for our crew — it was professional, engaging, and incredibly informative. I highly recommend Culinary Roots to any restaurant looking to elevate their standards and team performance."

— Craig Tribuno, Owner, DaVinci's Eatery

# Our Services!



## Staff Training & Cooking Demos

- Hands-on demos: knife skills, proteins, eggs, grains, rice, seafood, sugar work, and fats.
- Custom nutrition, allergy awareness, and MyPlate education

## Menu & Cost Consulting

- Recipe refinement, food cost analysis, and menu engineering
- Customized strategies to maximize profitability and guest satisfaction

## Pre-Inspection Support

- Full kitchen audit: sanitation, equipment, workflow, and documentation
- Hands-on guidance to ensure regulatory compliance and pass inspections with confidence.

## POS Toast Integration & Training

- Setup, menu programming, and staff onboarding for Toast POS
- Streamline ordering, reporting, and kitchen flow
- Ideal for new restaurant launches or upgrades

## Modern Tools & AI Integration

- How to use AI for scheduling, inventory, and marketing
- Streamlining kitchen management
- Writing menus, training manuals, and social media content with AI assistance

## Logo & Website Design for Food Businesses

- Custom branding that speaks to your culinary mission
- Websites built for restaurants, food trucks, and consultants
- Mobile-friendly, SEO-ready, and designed to convert

## How It Works

1. **Book a consultation (In-person/Remote)**
2. We **assess your needs** (safety, staffing, menu, workflow)
3. **Deliver personalized solutions.**
4. **Follow-up support** to measure results & ensure lasting impact



# Pre-Inspection Service Available

## Health Inspection Readiness

Culinary Roots Consulting offers expert guidance to ensure your kitchen meets all health inspection & FDA standards with our **thorough Pre-Inspection Service** tailored for food businesses of all sizes.



**\$200-\$300 per visit**

**Monthly Service Cost**

- ✓ Quarterly – \$300-\$400/visit
- ✓ Yearly – \$500 one-time inspection

Pricing may vary based on the size, layout, and operational complexity of each facility. Contact us for a customized quote tailored to your establishment's needs.

Keep your kitchen spotless, compliant, and ready for anything. Schedule your inspection today with Culinary Roots Consulting—Maine's go-to for food safety and compliance!

*"Rooted in Food,  
Built for Growth"*



CulinaryRootsConsulting.com

Stay compliant and safe

Call today at 207-557-8239

Email: CulinaryRootsConsulting@gmail.com

## Pre-Inspection Services:

*Take the pressure off before the health inspector arrives!*  
We do a thorough inspection of your kitchen—from equipment and plumbing to cleanliness and food safety practices. You'll get a detailed report with clear, actionable recommendations to keep your operation FDA compliant and running smoothly. Schedule monthly, quarterly, or yearly—because in food service, every detail matters.

### RESTAURANT INSPECTION REPORT

Date of Inspection: (May 30th, 2023)  
Establishment Name: [REDACTED]  
Address: [REDACTED]  
Inspector: [Culinary Roots Consulting]

### OBSERVATIONS & FINDINGS

#### 1. Food Contact Surfaces and Utensil Storage

- **Violation:** Some utensils were observed stored with the food-contact surface facing upward.
- **Recommendation:** Per ServSafe guidelines, utensils should be stored with handles up to prevent hand contact with food-contact surfaces.
- **Sink Towels:** Cloth towels were observed using wet or damp side towels.
- **Recommendation:** Side towels should be completely dry or stored in sanitizer buckets between uses to avoid cross-contamination.

#### 2. Plumbing and Cross-Connections

- **Indirect Waste Sink:**
  - **Violation:** Sink lacked a proper air gap, presenting a backflow hazard. (See attached photo).
- **Service Sink (Mop Sink):**
  - **Violation:** Hose was found resting in the sink, creating a cross-connection hazard.
  - **Recommendation:** Hoses should be kept above the sink surface at all times.
  - **Mop Storage:** Mops were not properly stored and were left in the bucket. Mops must be hung to dry between uses.

#### 3. 3-Compartment Sink Use

- **Violation:** Food prep activities observed on the drain boards of the 3-compartment sink.
- **Recommendation:** Drain boards should be used exclusively for drying clean equipment, not for food prep.

### SUMMARY OF PRIORITIES

| Priority Level  | Items                                                                                                                            |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------|
| High Priority   | Air gap issues, sanitizer strength, food on floor, cross-connections (mop sink), motor oil near mixer, missing cooler temp logs. |
| Medium Priority | Utensil & towel use, condiment date marking, improper drying/storage, hose position, cup stacking.                               |
| Low Priority    | Thermometer usage, mop storage, labeling improvements, splash risk, documentation review (policies, S.O.S.), cooler logs.        |

### Inspector's Comments:

This facility shows strong compliance in areas of food handling, sanitation presence, cooling methods, and documentation. Continued emphasis on temperature logging, proper equipment storage, and plumbing corrections will further strengthen food safety standards. Good effort from the management team to have critical health policies and cleaning procedures in place.

### What We Can Offer Next:

1. Revisit/Create a Labeled Master Cleaning List.
2. Create an Allergen book for staff.
3. Create a policy & kit for cleaning vomit & diarrhea.

### Equipment and Shelving

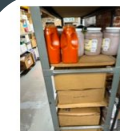
- **Shelving (Downstairs):**
  - **Violation:** Shelving must be wired or stainless steel for sanitation and durability. (See photo).
- **Microwaves:** Found clean and in good condition.
- **Stainless Equipment:** Sinks, rooms, and blenders should be covered with plastic or appropriate material when not in use to protect food-contact surfaces.
- **Large Mixer (Downstairs):**
  - **Violation:** Motor oil was observed near the area where mixer attachments are placed, creating a potential chemical hazard due to possible contamination of food-contact surfaces.
  - **Note:** This is a repeat violation noted in a prior inspection.
  - **Recommendation:** Immediately to the equipment piece and prevent storage of liquids of any chemicals near food prep or equipment attachment points.

### 5. Temperature Control and Food Holding

- **Hot Holding:** Cooking line food temperatures held at 141°F, compliant with ServSafe minimum (135°F).
- **Cold Storage:**
  - **Violation:** Temperature logs for coolers were not present at the time of inspection.
  - **Observation:** Several products inside coolers were checked and were holding at 39°F, which is below the ServSafe limit of 41°F, but logs must be maintained.
  - **Recommendation:** Maintain daily temperature logs for all refrigeration units to verify compliance and assist in food safety tracking.
- **Cooling Practices:**
  - **Observation:** Proper cooling method observed using an ice paddle, compliant with Iron-Gate cooling guidelines.
- **Storage Practices:**
  - **Violation:**
    - One case of peppers was stored directly on the walk-in cooler floor.
    - Though also observed on the freezer floor.
    - **Requirement:** All food must be stored a minimum of 6 inches off the floor.

### 6. Handwashing and Splash Risks

- **Upstairs Handwashing Sink (Near Soda Dispenser):**
  - **Violation:** Glasses were stored near the floor, increasing the risk of splash contamination during handwashing.



(Downstairs Storage Area).

Shelving should be placed on metal wiring/stainless steel for easy clean.



(Service Sink)

Service Sink/Mop Sink had cross-connection present. Hose should be cut to avoid any back flow when filling mop buckets.

# Certified ServSafe Courses

**In-Person ServSafe Classes: *Food Protection Manager, Food Handler & Alcohol Safety Training***

\*Our goal is not only to help students pass their course, but also to inspire them to bring fresh, practical ideas back to their kitchens.

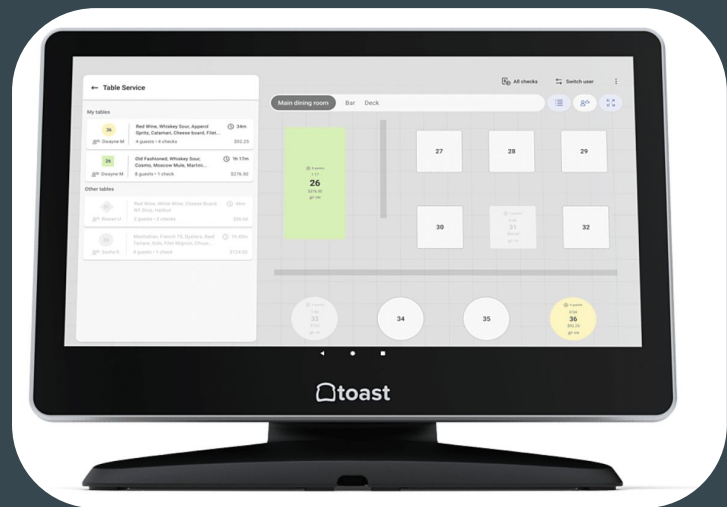
***Higher completion & pass rates taking our in-person class!***



# P.O.S (*Point of Sale*) - Toast-Square-Cake-Clover-SkyTab *With the Support You Deserve*

We go beyond setup and training — we help you get the most out of your system. From menu configuration and workflow customization to real-time reporting and team training, we make sure your POS supports your restaurant's success every day.

What sets us apart is our **hands-on support**: if you ever face a last-minute call-out or short staffing issue, we can **step in on-site and operate POS system** to keep your service running smoothly.



# AI Development for Kitchen Operations

AI technology is transforming the way chefs and kitchen teams work. By integrating AI tools into daily operations, restaurants can improve consistency, reduce waste, and boost creativity.

**Here's how chefs can use AI in the kitchen:**

- 1. Menu Engineering & Recipe Development**
- 2. Inventory & Waste Management**
- 3. Staff Scheduling & Workflow Optimization**
- 4. Food Safety Monitoring**
- 5. Training & Skill Development**
- 6. Customer Experience & Personalization**



# S.O.P (Standard Operating Procedures)

We provide consulting services to help small and large establishments develop and implement effective **Standard Operating Procedures (SOPs)**.

We work with you to create customized policies that promote safety, consistency, and professionalism across all operations.

## Services include:

- Designing a **master cleaning schedule**.
- Establishing **food safety protocols** for incidents such as diarrhea or vomit.
- Creating a **professional dress code policy**.
- Developing clear **call-out sick procedures**.
- Training staff on **how to handle difficult customers** with empathy and professionalism.

Our **GOAL** is to help your restaurant/ establishment maintain the highest standards of cleanliness, compliance, and customer satisfaction.

|                  |                                                                                                                                                                                                                                                      |
|------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Title            | Restaurant Standard Operating Procedure                                                                                                                                                                                                              |
| Effective Date   | [Current Date]                                                                                                                                                                                                                                       |
| Purpose          | This SOP outlines the standard procedures for restaurant operations to ensure consistent service quality and efficiency.                                                                                                                             |
| Scope            | This SOP applies to all staff members involved in the operations of the restaurant, including kitchen staff, waitstaff, and management.                                                                                                              |
| Responsibilities | <b>Restaurant Manager:</b> Oversees implementation and adherence to SOPs.<br><b>Staff Members:</b> Follow SOPs and report any issues to the manager.                                                                                                 |
| Procedure        | <b>1. Opening Procedures:</b> Unlock doors and disable alarm. Set up dining area (tables, chairs, cutlery, etc.). Ensure all equipment is operational. Perform a daily safety and sanitation check.                                                  |
|                  | <b>2. Food Preparation:</b> Follow recipes and portion sizes exactly. Maintain cleanliness and sanitation as per HACCP guidelines. Check the quality and freshness of ingredients.                                                                   |
|                  | <b>3. Service Procedures:</b> Greet customers within 1 minute of arrival. Take orders accurately and repeat back to confirm. Serve food and beverages promptly and courteously. Address customer complaints immediately.                             |
|                  | <b>4. Cleaning Procedures:</b> Clear tables and reset for the next customers. Clean kitchen surfaces and equipment after each use. Dispose of trash and recyclables properly. Perform end-of-day cleaning and sanitization of the entire restaurant. |
|                  | <b>5. Closing Procedures:</b> Reconcile cash register and prepare deposits. Turn off all appliances and equipment. Lock doors and set the alarm. Complete end-of-day report and submit to management.                                                |
| Documentation    | All activities, incidents, and changes must be documented in the restaurant management logbook.                                                                                                                                                      |

# Thank You!

*Whether you're opening a new concept, training your team, or looking to modernize operations — we're here to help you do it right the first time.*

- Visit [CulinaryRootsConsulting.com](https://CulinaryRootsConsulting.com) & [MaineFoodSafety.com](https://MaineFoodSafety.com) (ServSafe Schedule)
- Sign up for a ServSafe class!
- Schedule a FREE consultation!

