



# State of Maine Health Inspection Report

Establishment Name <b>VALS DRIVE IN</b>		As Authorized by 22 MRSA § 2496		Date <u>5/1/2019</u>
License Expiry Date/EST. ID# 6/29/2019 / 146	Address 925 SABATTUS ST	City / State LEWISTON / ME	Zip Code 04240-3737	Telephone 207-784-5592

## Temperature Observations

Location
Temperature
Notes

Cooked burger	168*	Out for service
Sliced tomato	41*	Pepsi cooler
Cooked chicken	39*	Rear refrigerator
Water	128*	Handwash sink
Sanitizing solution	50-100 ppm	3 bay sink (corrected solution)
Air temp	38*	Beverage cooler

Person in Charge (Signature) <span style="float: right; margin-right: 50px;"><i>Chris Lawrence</i></span>	Date: 5/1/2019
Health Inspector (Signature) <span style="float: right; margin-right: 50px;"><i>[Signature]</i></span>	

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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

1: 2-102.11.(C).(1).(4-16): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.

INSPECTOR NOTES: PIC could not answer specific food safety questions. Refer to the food code to review minimal internal temperatures of PHF to kill pathogens.

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: PIC eating in food service area and production kitchen. Use a designated area to eat that is separate from kitchen and service areas.

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: Food service worker handling RTE foods with bare hand. Use gloves to handle food ready to eat.

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: Raw beef held over ice cream mix. Store raw foods below RTE foods.

14: 4-501.114.(D).(E).(F): C: Chemical solution for sanitization has not been approved or is not properly used according to manufacturer's instructions.

INSPECTOR NOTES: Laundry grade bleach used in warewashing sink and surface sanitizing solutions. Use germicidal bleach or approved sanitizer. \*COS

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

INSPECTOR NOTES: Kitchen does not have a probe style thermometer to check PHF temperatures. Purchase a stem style thermometer.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: Handle on rear freezer, hot dog steamer has a torn welded seam. Replace or repair handle and steamer cover.

46: 4-301.12.(A): N: A manual ware washing sink with at least three compartments not provided.

INSPECTOR NOTES: Two bay sink used for handwash and warewashing. Code requires a 3 bay sink for this eating style establishment.

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

INSPECTOR NOTES: Concrete floor unsealed and has a large crack running the length which can harbor bacteria. Have the crack filled and seal the concrete to be smooth and easily cleanable.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: \*\*REPEAT\*\*Floors behind and below equipment need cleaning. Get into hard to reach areas to clean more often.

Person in Charge (Signature)

*Christopher Lawrence*

Date: 5/1/2019

Health Inspector (Signature)

*J. S. Fabian*

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54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: \*\*REPEAT\*\*Lighting in kitchen area are not protected. Purchase shatter proof bulbs, protective coated bulbs or covers to achieve.

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*J. S. Fabian*

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## Inspection Notes

Certified Food Protection Manager: Joseph Pepin cert.#15473060 exp. 8/15/22

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 at the time of a new eating establishment opening or within 60 days of 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 Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, [carol.gott@maine.gov](mailto:carol.gott@maine.gov) or faxing to 207-287-3165.

Please include the name of your establishment and the establishment ID# with your certification(s).

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

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. \* Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. \* 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 Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at [llachance@lewistonmaine.gov](mailto:llachance@lewistonmaine.gov). 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. 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)

*Christopher Lawrence*

Date: 5/1/2019

Health Inspector (Signature)

*Joseph Pepin*

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*[Handwritten Signature]*