

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SUBWAY	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	5/14/2019
		Non-Critical Violations	7	Time In	3:00 PM
		Certified Food Protection Manager	N	Time Out	4:00 PM

License Expiry Date/EST. ID# 5/26/2019 / 22292	Address 1420 LISBON ST	City LEWISTON	Zip Code 04240	Telephone 207-786-4627
License Type MUN - EATING PLACE	Owner Name MAINSUSA CORP	Purpose of Inspection Regular	License Posted Yes	Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status		COS	R	
Supervision					Potentially Hazardous Food Time/Temperature				
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					Consumer Advisory				
2	OUT	Management awareness: policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					Chemical				
4	IN	Proper eating, tasting, drinking, or tobacco use			24	IN	Pasteurized foods used; prohibited foods not offered		
5	IN	No discharge from eyes, nose, and mouth			Conformance with Approved Procedures				
Preventing Contamination by Hands					25	IN	Food additives: approved & properly used		
6	IN	Hands clean & properly washed			26	IN	Toxic substances properly identified, stored & used		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Protection from Contamination				
8	IN	Adequate handwashing facilities supplied & accessible			27	IN	Compliance with variance, specialized process, & HACCP plan		
Approved Source					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.				
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							
13	IN	Food separated & protected							
14	IN	Food-contact surfaces: cleaned and sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

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

Safe Food and Water			COS	R	Proper Use of Utensils		COS	R	
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
Food Temperature Control					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
32	IN	Plant food properly cooked for hot holding			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	IN	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	IN	Contamination prevented during food preparation, storage & display			51	X	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		X
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)	<i>Jessica Vieira</i>	Date: 5/14/2019
Health Inspector (Signature)	<i>Louis Lachance</i>	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:
LOUIS LACHANCE		

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Temperature Observations

Location	Temperature	Notes
Tuna salad	41*	Sandwich bar
Water	116*	Handwash sink
Sliced ham	40*	3 door stainless cooler
Olives	39*	Sandwich bar
Olives	38*	2 door reach in
Meatballs	173*	Hot holding
Quat	200 PPM	3 bay sink

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Zip Code
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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: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: No CFPM on schedule or dedicated to operation. Acquire CFPM within 60 days.

2: 2-201.11.(A): C: The person in charge failed to require food employees to submit required information.

INSPECTOR NOTES: PIC could not answer questions regarding Employee Health Policy. Review red folder given to operation and require training and reporting agreement.

51: 5-501.17: N: Covered receptacle not provided. (Female use)

INSPECTOR NOTES: No covered receptacle in shared restroom. Covered receptacle must be provided for disposal of feminine hygiene products.

51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: Restroom directly in customer section of establishment does not have self closing and tight fitting door. Purchase hardware to ensure self closing door.

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

INSPECTOR NOTES: Floors not sealed and accumulating build of dirt, dust debris. Seal floors to be smooth and easily cleanable.

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: **REPEAT** Coving missing along 3 bay sink and handwashing area. Install coving.

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

INSPECTOR NOTES: Floors and walls in hard to reach spots behind and below equipment have build up. Clean as necessary and more often.

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: Used mop being stored in kitchen area on floor. Hang mop after use to air dry.

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Inspection Notes

**This Subway establishment is being required to obtain full time CFPM dedicated to this store within 60 days of this report.

**Post new City SFHB license in store.

Certified Food Protection Manager: NONE. Explained that CFPM is President of operations

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 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. 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:

Person in Charge (Signature)



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Inspection Notes

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)



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