

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>FAST BREAKS</b>	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	10/2/2019
		Non-Critical Violations	5	Time In	1:20 PM
		Certified Food Protection Manager	Y	Time Out	3:15 PM

License Expiry Date/EST. ID# 8/8/2020 / 5072	Address 1465 LISBON ST	City LEWISTON	Zip Code 04240-3522	Telephone 207-782-3305
License Type MUN - EATING PLACE	Owner Name RICHARD, JAMES & LELA	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
<b>Supervision</b>						<b>Potentially Hazardous Food Time/Temperature</b>					
1	IN	PIC present, demonstrates knowledge, and performs duties				16	IN	Proper cooking time & temperatures			
<b>Employee Health</b>						17	IN	Proper reheating procedures for hot holding			
2	OUT	Management awareness: policy present				18	IN	Proper cooling time & temperatures			
3	IN	Proper use of reporting, restriction & exclusion				19	IN	Proper hot holding temperatures			
<b>Good Hygienic Practices</b>						20	IN	Proper cold holding temperatures			
4	IN	Proper eating, tasting, drinking, or tobacco use				21	IN	Proper date marking & disposition			
5	IN	No discharge from eyes, nose, and mouth				22	IN	Time as a public health control: procedures & record			
<b>Preventing Contamination by Hands</b>						<b>Consumer Advisory</b>					
6	IN	Hands clean & properly washed				23	OUT	Consumer advisory provided for raw or undercooked foods			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>					
8	IN	Adequate handwashing facilities supplied & accessible				24	IN	Pasteurized foods used; prohibited foods not offered			
<b>Approved Source</b>						<b>Chemical</b>					
9	IN	Food obtained from approved source				25	IN	Food additives: approved & properly used			
10	IN	Food received at proper temperature				26	IN	Toxic substances properly identified, stored & used			
11	IN	Food in good condition, safe, & unadulterated				<b>Conformance with Approved Procedures</b>					
12	IN	Required records available: shellstock tags parasite destruction				27	IN	Compliance with variance, specialized process, & HACCP plan			
<b>Protection from Contamination</b>						<b>Risk Factors</b> 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.					
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			
<b>Food Temperature Control</b>						44	IN	Gloves used properly			
31	IN	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>					
32	IN	Plant food properly cooked for hot holding				45	X	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	X	Thermometers provided and accurate				47	IN	Non-food contact surfaces clean			
<b>Food Identification</b>						<b>Physical Facilities</b>					
35	IN	Food properly labeled; original container				48	IN	Hot & cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>						49	X	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	IN	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)		Date: 10/2/2019
Health Inspector (Signature)		Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:
LOUIS LACHANCE		

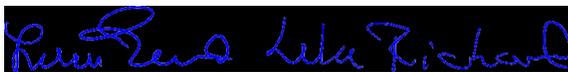
# State of Maine Health Inspection Report

Establishment Name <b>FAST BREAKS</b>		As Authorized by 22 MRSA § 2496		Date <u>10/2/2019</u>
License Expiry Date/EST. ID# 8/8/2020 / 5072	Address 1465 LISBON ST	City / State LEWISTON / ME	Zip Code 04240-3522	Telephone 207-782-3305

## Temperature Observations

Location	Temperature	Notes
Haddock	36*	Single door coke cooler
Low temp dish	50-99 ppm	Chlorine solution
Salsa	37*	2 door coke cooler
3 bay sink (bar)	50-99 ppm	Chlorine solution
Mac n cheese	128*	Cooling process (20 minutes)
Cheeseburger	178*	Plated
Pickles	41*	Deli reach in unit
Water	125*	Hand wash (restroom)
Water	148*	Hand wash (kitchen)

Person in Charge (Signature)



Date: 10/2/2019

Health Inspector (Signature)  
LOUIS LACHANCE



# State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

FAST BREAKS

Date 10/2/2019

License Expiry Date/EST. ID#  
8/8/2020 / 5072

Address  
1465 LISBON ST

City / State  
LEWISTON ME

Zip Code  
04240-3522

## 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

2: 2-102.11.(C).(2).(3).(17): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.

INSPECTOR NOTES: PIC's could not answer specific questions regarding safe food temperatures and could not recite the Big Five foodborne illnesses or reporting agreement.

23: 3-603.11.(C): C: Consumer advisory does not contain the required wording.

INSPECTOR NOTES: Consumer advisory on menu needs to be directly linked to food items that may not be cooked to kill step temperatures. Asterisk advisory and food items.

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

INSPECTOR NOTES: Thermometer not found in walk in cooler. Probe style broken. Purchase/install calibrated thermometers for all cold holding equipment and replace probe style to determine proper cooking, cooling, holding, receiving temperatures.

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

INSPECTOR NOTES: Plastic guard on inside of walk in cooler door and the door to the ice machine need repair or replacement. Table below charbroiler missing flashing exposing porous surface. All could harbor bacteria or cause a physical contaminant.

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: Utility sink is not plumbed to code for indirect waste. Install piping to be 2 inch above waste drain.

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

INSPECTOR NOTES: Multiple areas of damaged flooring, coving that are in direpair. Replace or repair to be smooth, sealed and easily cleanable.

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

INSPECTOR NOTES: \*\*REPEAT\*\*Areas of missing or damaged coving. Replace to make sealed surface that's smooth and easily cleanable.

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

INSPECTOR NOTES: Hard to reach areas of floors and walls have a build up of dirt/dust/debris, Clean more often and as nessecary.

Person in Charge (Signature)



Date: 10/2/2019

Health Inspector (Signature)

LOUIS LACHANCE



# State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

FAST BREAKS

License Expiry Date/EST. ID#  
8/8/2020 / 5072

Address  
1465 LISBON ST

City / State  
LEWISTON

ME

Zip Code  
04240-3522

Date 10/2/2019

## Inspection Notes

Certified Food Protection Manager: Peter Richard exp. 1/15/24

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.

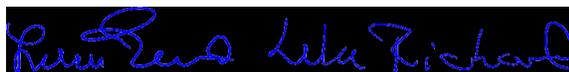
Additional Inspection Fee:

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)



Date: 10/2/2019

Health Inspector (Signature)

LOUIS LACHANCE

