

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name CHICK-A-DEE	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	10/29/2019
		Non-Critical Violations	8	Time In	10:30 AM
		Certified Food Protection Manager	Y	Time Out	12:30 PM

License Expiry Date/EST. ID# 2/2/2020 / 155	Address 1472 LISBON ST	City LEWISTON	Zip Code 04240-3516	Telephone 207-376-3870
License Type MUN - EATING AND CATERING	Owner Name CHICK-A-DEE OF LEWISTON IN	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	IN	PIC present, demonstrates knowledge, and performs duties			16	IN		
Employee Health					Consumer Advisory			
2	IN	Management awareness: policy present			23	IN		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations			
Good Hygienic Practices					Chemical			
4	IN	Proper eating, tasting, drinking, or tobacco use			25	IN		
5	IN	No discharge from eyes, nose, and mouth			26	IN		
Preventing Contamination by Hands					Conformance with Approved Procedures			
6	IN	Hands clean & properly washed			27	IN		
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed		X	<div style="border: 1px solid black; padding: 5px;"> 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. </div>			
8	OUT	Adequate handwashing facilities supplied & accessible		X				
Approved Source								
9	IN	Food obtained from approved source			GOOD RETAIL PRACTICES			
10	IN	Food received at proper temperature			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
11	IN	Food in good condition, safe, & unadulterated			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			
12	IN	Required records available: shellstock tags parasite destruction						
Protection from Contamination								
13	OUT	Food separated & protected		X				
14	OUT	Food-contact surfaces: cleaned and sanitized						
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food						

Safe Food and Water			COS	R	Proper Use of Utensils		COS	R
28	IN	Pasteurized eggs used where required			41	IN		
29	IN	Water & ice from approved source			42	IN		
30	IN	Variance obtained for specialized processing methods			43	IN		
Food Temperature Control					44	IN		
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	X		
33	IN	Approved thawing methods used			46	X		
34	IN	Thermometers provided and accurate			47	X		
Food Identification					Physical Facilities			
35	IN	Food properly labeled; original container			48	IN		
Prevention of Food Contamination					49	IN		
36	IN	Insects, rodents, & animals not present			50	IN		
37	IN	Contamination prevented during food preparation, storage & display			51	IN		
38	IN	Personal cleanliness			52	IN		
39	X	Wiping cloths: properly used & stored		X	53	X		X
40	IN	Washing fruits & vegetables			54	X		X

Person in Charge (Signature) *William Hird II* Date: 10/29/2019
 Health Inspector (Signature) *Louis Lachance*
 LOUIS LACHANCE Follow-up: YES NO Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name CHICK-A-DEE		As Authorized by 22 MRSA § 2496		Date 10/29/2019
License Expiry Date/EST. ID# 2/2/2020 / 155	Address 1472 LISBON ST	City / State LEWISTON / ME	Zip Code 04240-3516	Telephone 207-376-3870

Temperature Observations

Location	Temperature	Notes
Onion soup	165*	Reheated for service
Rice	170*	Hot holding
Dressing	39*	Kitchen household refrigerator
Water	121*	Kitchen hand wash
Dressing	38*	Waitstaff cooler #2
Horseradish	39*	Waitstaff cooler
Bread pudding	40*	Cellar refrigerator
chowder	153*	Hot holding
Clam strips	39*	Reach in cooler
High temp dish	170*/180* +	Wash/ rinse
Cooked chicken	55*	1 hour cooling, walk in cooler
Chlorine sanitizer	<50 ppm	Surface disinfectant

Person in Charge (Signature)



Date: 10/29/2019

Health Inspector (Signature)
LOUIS LACHANCE



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

CHICK-A-DEE

Date 10/29/2019

License Expiry Date/EST. ID#
2/2/2020 / 155

Address
1472 LISBON ST

City / State
LEWISTON ME

Zip Code
04240-3516

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

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

INSPECTOR NOTES: Front of house staff touching RTE foods with bare hands. Use utensils or clean gloves. *COS, product discarded.

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: No towels provided in basement hand wash sink. Keep supplied to encourage hand wash. *COS

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 eggs held over RTE foods in 2 different areas. RTE foods must be held over raw items. *COS

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: Low temperature sanitizer being used for surfaces and 3 bay system. Ecolab rep contacted and will supply correct sanitizer.

14: 4-602.11.(A): C: Food contact surfaces are not cleaned between uses.

INSPECTOR NOTES: Multiple knives, food contact preparation equipment not cleaned or sanitized after use. Ice bin, scoop and dispenser unclean from use prior. All in use food contact surfaces and equipment need to be sanitized within four hours after use.

39: 3-304.14.(A): N: Wiping cloths being used for wiping spills from containers of food being is not maintained dry or is being used for other purposes.

INSPECTOR NOTES: Wet, soiled towel being misused. Use a clean, dry cloth to protect food splash from shredder.

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

INSPECTOR NOTES: Kitchen cart damaged and not easily cleanable. Masking tape used to hold hot holding door closed.

46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: No test kit available for chlorine bleach.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: Carts, cooler gaskets, basement shelving unclean. Clean more often and as necessary.

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

INSPECTOR NOTES: **REPEAT** Floors and walls in hard to reach areas are unclean. Dish area floor and plumbing need cleaning.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: **REPEAT** Hood filters need clean more often as there is a large build up of grease and flour.

Person in Charge (Signature)



Date: 10/29/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

CHICK-A-DEE

Date 10/29/2019

License Expiry Date/EST. ID#
2/2/2020 /155

Address
1472 LISBON ST

City / State
LEWISTON

ME

Zip Code
04240-3516

Inspection Notes

Certified Food Protection Manager: Don Hebert exp. 11/19/24

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 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:

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: 10/29/2019

Health Inspector (Signature)



LOUIS LACHANCE