

Failed Closed IHH

State of Maine Health Inspection Report

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|--|---------------------------------|-----------------------------------|---|----------|-----------|
| Establishment Name SODEXO @ CMMC CAFETERIA | As Authorized by 22 MRSA § 2496 | Critical Violations | 1 | Date | 11/1/2019 |
| | | Non-Critical Violations | 6 | Time In | 10:00 AM |
| | | Certified Food Protection Manager | Y | Time Out | 12:45 PM |

| | | | | |
|--|--------------------------|----------------------------------|-----------------------|---------------------------|
| License Expiry Date/EST. ID# 11/19/2019 / 147 | Address 300 MAIN ST | City LEWISTON | Zip Code 04240 | Telephone 207-795-2370 |
| License Type MUN - EATING PLACE | Owner Name SODEXO LLC | Purpose of Inspection Regular | License Posted Yes | Risk Category High |

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 | |
|--|-----|--|--|---|--|
| Supervision | | | | | |
| 1 | IN | PIC present, demonstrates knowledge, and performs duties | | | |
| Employee Health | | | | | |
| 2 | IN | Management awareness: policy present | | | |
| 3 | IN | Proper use of reporting, restriction & exclusion | | | |
| Good Hygienic Practices | | | | | |
| 4 | IN | Proper eating, tasting, drinking, or tobacco use | | | |
| 5 | IN | No discharge from eyes, nose, and mouth | | | |
| Preventing Contamination by Hands | | | | | |
| 6 | IN | Hands clean & properly washed | | | |
| 7 | IN | No bare hand contact with RTE foods or approved alternate method properly followed | | | |
| 8 | OUT | Adequate handwashing facilities supplied & accessible | | | |
| Approved Source | | | | | |
| 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 | | | |
| Protection from Contamination | | | | | |
| 13 | IN | Food separated & protected | | | |
| 14 | IN | Food-contact surfaces: cleaned and sanitized | | | |
| 15 | IN | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | |

| Compliance Status | | COS | | R | |
|--|-----|---|--|---|---|
| Potentially Hazardous Food Time/Temperature | | | | | |
| 16 | IN | Proper cooking time & temperatures | | | |
| 17 | IN | Proper reheating procedures for hot holding | | | |
| 18 | IN | Proper cooling time & temperatures | | | |
| 19 | OUT | Proper hot holding temperatures | | | X |
| 20 | IN | Proper cold holding temperatures | | | |
| 21 | IN | Proper date marking & disposition | | | |
| 22 | IN | Time as a public health control: procedures & record | | | |
| Consumer Advisory | | | | | |
| 23 | IN | Consumer advisory provided for raw or undercooked foods | | | |
| Highly Susceptible Populations | | | | | |
| 24 | IN | Pasteurized foods used; prohibited foods not offered | | | |
| Chemical | | | | | |
| 25 | IN | Food additives: approved & properly used | | | |
| 26 | IN | Toxic substances properly identified, stored & used | | | |
| Conformance with Approved Procedures | | | | | |
| 27 | IN | Compliance with variance, specialized process, & HACCP plan | | | |

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.

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

| Compliance Status | | COS | | R | |
|---|----|---|--|---|--|
| Safe Food and Water | | | | | |
| 28 | IN | Pasteurized eggs used where required | | | |
| 29 | IN | Water & ice from approved source | | | |
| 30 | IN | Variance obtained for specialized processing methods | | | |
| Food Temperature Control | | | | | |
| 31 | IN | Proper cooling methods used; adequate equipment for temperature control | | | |
| 32 | IN | Plant food properly cooked for hot holding | | | |
| 33 | IN | Approved thawing methods used | | | |
| 34 | IN | Thermometers provided and accurate | | | |
| Food Identification | | | | | |
| 35 | IN | Food properly labeled; original container | | | |
| Prevention of Food Contamination | | | | | |
| 36 | IN | Insects, rodents, & animals not present | | | |
| 37 | IN | Contamination prevented during food preparation, storage & display | | | |
| 38 | IN | Personal cleanliness | | | |
| 39 | X | Wiping cloths: properly used & stored | | X | |
| 40 | IN | Washing fruits & vegetables | | | |

| Compliance Status | | COS | | R | |
|--|----|--|--|---|---|
| Proper Use of Utensils | | | | | |
| 41 | IN | In-use utensils: properly stored | | | |
| 42 | IN | Utensils, equipment, & linens: properly stored, dried, & handled | | | |
| 43 | IN | Single-use & single-service articles: properly stored & used | | | |
| 44 | IN | Gloves used properly | | | |
| Utensils, Equipment and Vending | | | | | |
| 45 | IN | Food & non-food contact surfaces cleanable, properly designed, constructed, & used | | | |
| 46 | IN | Warewashing facilities: installed, maintained, & used; test strips | | | |
| 47 | X | Non-food contact surfaces clean | | | |
| Physical Facilities | | | | | |
| 48 | IN | Hot & cold water available; adequate pressure | | | |
| 49 | IN | Plumbing installed; proper backflow devices | | | |
| 50 | IN | Sewage & waste water properly disposed | | | |
| 51 | IN | Toilet facilities: properly constructed, supplied, & cleaned | | | |
| 52 | X | Garbage & refuse properly disposed; facilities maintained | | | |
| 53 | X | Physical facilities installed, maintained, & clean | | | X |
| 54 | IN | Adequate ventilation & lighting; designated areas used | | | |

| | |
|---|---|
| Person in Charge (Signature)  | Date: 11/1/2019 |
| Health Inspector (Signature) LOUIS LACHANCE  | Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up: |

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Temperature Observations

| Location | Temperature | Notes |
|----------------|-------------|-------------------|
| Meatball | 119* | Hot holding, *COS |
| Chicken cutlet | 186* | Hot holding |
| Water | 121* | Hand wash |

| | | |
|-----------------|-----------|--------------------------|
| Coleslaw | 38* | Cold holding |
| Fish chowder | 158* | Hot holding, coffee shop |
| Cut scallions | 68* | Counter, discarded |
| Clam chowder | 162* | Hot holding |
| High temp. dish | 172*/196* | Wash/rinse |
| Quat sanitizer | 200 ppm | Sanitizer bucket |
| Cooked chicken | 38* | Walk in cooler |

Person in Charge (Signature)

 Patrick Hodson

Date: 11/1/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

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SODEXO @ CMMC CAFETERIA

Date 11/1/2019

License Expiry Date/EST. ID#
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Address
300 MAIN ST

City / State
LEWISTON

ME

Zip Code
04240

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

8: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: Restroom closest to coffee shop does not have the required employee signage.

19: 3-501.16.(A).(1): C: Hot foods not maintained at a proper temperature of 135 F or more.

INSPECTOR NOTES: Meatballs were not maintained at the proper hot holding temperatures. **COS, sent to reheat.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: Multiple surface wiping cloths held outside of chemical sanitizer. Remind staff of the importance. **COS

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

INSPECTOR NOTES: Walk in cooler ceiling paneling and cooler fan guards unclean. Clean more often and as necessary.

52: 5-501.115: N: Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.

INSPECTOR NOTES: Gated area for used oil unclean. Oil container leaking due to melted plastic container.

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

INSPECTOR NOTES: **REPEAT** Many areas of damaged or unsealed floor tiles in main kitchen area. These areas must be addressed by facilities. Show proof of completion within 60 days of this report to local health inspector.

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

INSPECTOR NOTES: Coving in grill area is ineffective and the gaps are accumulating build up. Coving and tiles missing in door entry of main kitchen. Show proof of compliance within 60 days of this report.

Person in Charge (Signature)

 Patrick Hodson

Date: 11/1/2019

Health Inspector (Signature)

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LEWISTON

ME

Zip Code
04240

Inspection Notes

Certified Food Protection Manager: Patrick Hodsdon exp. 4/26/23

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)

 Patrick Hodsdon

Date: 11/1/2019

Health Inspector (Signature)

LOUIS LACHANCE

