

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name LEWISTON HIGH SCHOOL	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	5/26/2022
		Non-Critical Violations	1	Time In	10:00 AM
		Certified Food Protection Manager	Y	Time Out	11:45 AM

License Expiry Date/EST. ID# 9/27/2022 / 150	Address 156 EAST AVE	City LEWISTON	Zip Code 04240	Telephone 207-795-4106
License Type MUN - EATING - SCHOOL CATEF	Owner Name LEWISTON SCHOOL DEPARTM	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	Compliance Status				COS	R
Supervision						Potentially Hazardous Food Time/Temperature					
1	IN	PIC present, demonstrates knowledge, and performs duties				16	IN	Proper cooking time & temperatures			
Employee Health						Consumer Advisory					
2	IN	Management awareness: policy present				17	IN	Proper reheating procedures for hot holding			
3	IN	Proper use of reporting, restriction & exclusion				18	IN	Proper cooling time & temperatures			
Good Hygienic Practices						Highly Susceptible Populations					
4	IN	Proper eating, tasting, drinking, or tobacco use				19	IN	Proper hot holding temperatures			
5	IN	No discharge from eyes, nose, and mouth				20	IN	Proper cold holding temperatures			
Preventing Contamination by Hands						Chemical					
6	IN	Hands clean & properly washed				21	IN	Proper date marking & disposition			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed				22	IN	Time as a public health control: procedures & record			
8	IN	Adequate handwashing facilities supplied & accessible				Conformance with Approved Procedures					
Approved Source						23	IN	Consumer advisory provided for raw or undercooked foods			
9	IN	Food obtained from approved source				Chemical					
10	IN	Food received at proper temperature				24	IN	Pasteurized foods used; prohibited foods not offered			
11	IN	Food in good condition, safe, & unadulterated				25	IN	Food additives: approved & properly used			
12	IN	Required records available: shellstock tags parasite destruction				26	IN	Toxic substances properly identified, stored & used			
Protection from Contamination						Conformance with Approved Procedures					
13	IN	Food separated & protected				27	IN	Compliance with variance, specialized process, & HACCP plan			
14	IN	Food-contact surfaces: cleaned and sanitized				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.					
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	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	IN	Physical facilities installed, maintained, & clean			
40	IN	Washing fruits & vegetables				54	X	Adequate ventilation & lighting; designated areas used			X

Person in Charge (Signature)

Rhonda Hart EA

Date: 5/26/2022

Health Inspector (Signature)

Louis Lachance

LOUIS LACHANCE

Follow-up: YES NO

Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
Hot holding	186*	chili
Main kitchen hand wash	118*	
Deli 1 hand wash	126*	
Cold holding	39*	cukes
Sanitizer bucket	200-400 ppm	quat sanitizer
Main kitchen hand wash	36*	air temp
Hot holding	135*	pizza
Milk cooler	38*	air temp
Upstairs high temp dish	156*/180* +	wash/rinse

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City / State
LEWISTON ME

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

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

INSPECTOR NOTES: **REPEAT** Type 1 kitchen exhaust vents are filled with dust/debris. Deli 1 vent unclean. Clean all vents more often and as necessary.

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Inspection Notes

Certified Food Protection Manager: Rhonda Hart 01/21/2025

Every eating establishment must employ on its staff a Certified Food Protection Manager (CFPM). Some establishments are exempt from this requirement. A CFPM certificate must accompany the application for a new establishment and change of ownership. A CFPM must be hired within 60 days of the departure of the last CFPM leaving employment. Eating establishments must post in a conspicuous area the certification of the CFPM(s), and the certificate must be made available to the Department upon request. 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 Casandra Lavallee, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, casandra.lavallee@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 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>

Violation Correction Timeframe

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact your inspector, Laurie Davis when the critical violation has been addressed at 207-592-5573 or laurie.davis@maine.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: 5/26/2022

Health Inspector (Signature)

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