

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name MELISSAS PUB & GRILL	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	6/6/2022
		Non-Critical Violations	3	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	12:00 PM

License Expiry Date/EST. ID# 9/7/2022 / 7891	Address 675 MAIN ST STE 4	City LEWISTON	Zip Code 04240-5802	Telephone 207-753-1446
License Type MUN - EATING PLACE	Owner Name GOUCHERS PUB 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	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	IN	No bare hand contact with RTE foods or approved alternate method properly followed			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.			
8	OUT	Adequate handwashing facilities supplied & accessible						
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			Safe Food and Water			
Protection from Contamination					Proper Use of Utensils			
13	IN	Food separated & protected			28	IN		
14	IN	Food-contact surfaces: cleaned and sanitized			29	IN		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			30	IN		

Food Temperature Control					Utensils, Equipment and Vending			
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	IN		
32	IN	Plant food properly cooked for hot holding			46	IN		
33	IN	Approved thawing methods used			47	IN		
34	IN	Thermometers provided and accurate			Physical Facilities			
Food Identification					48	IN		
35	IN	Food properly labeled; original container			49	IN		
Prevention of Food Contamination					50	IN		
36	IN	Insects, rodents, & animals not present			51	X		
37	IN	Contamination prevented during food preparation, storage & display			52	IN		
38	IN	Personal cleanliness			53	IN		
39	IN	Wiping cloths: properly used & stored			54	X		
40	IN	Washing fruits & vegetables						

Person in Charge (Signature)  Date: 6/6/2022

Health Inspector (Signature)  LOUIS LACHANCE

Follow-up: YES NO Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
kitchen hand wash	108*	
walk in cooler	39*	cooked potato
3 bay (bar)	400 ppm	quat sanitizer
restroom hand wash	110*	
walk in cooler	39*	raw fish filet
3 bay (kitchen)	200-400 ppm	quat sanitizer
plated for service	180*	cooked fish
3 door bar cooler	40*	cut lemons

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City / State
LEWISTON ME

Zip Code
04240-5802

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: Men's restroom is missing the required hand wash signage for employees. Install.

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

INSPECTOR NOTES: Both the men's and women's restroom do not have a self closing door to prevent odor. Install proper hardware/mechanism to achieve a self closing, tight fitting door.

54: 4-301.14: N: Ventilation hood systems not adequate.

INSPECTOR NOTES: Both men's and women's restroom have ventilation that appears to be in disrepair or non working. Make necessary repair to restroom vent systems.

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Inspection Notes

Certified Food Protection Manager: JOHN RUNDIN Exp. 10/7/2024

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, Louis Lachance when the critical violation has been addressed at 207-513-3000 or 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)



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