

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name AROMA JOES	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	5/11/2023
		Non-Critical Violations	7	Time In	10:05 AM
		Certified Food Protection Manager	E	Time Out	11:45 AM

License Expiry Date/EST. ID# 8/25/2022 / 18418	Address 1930 LISBON ST	City LEWISTON	Zip Code 04240	Telephone 207-710-8295
License Type MUN - EATING PLACE TAKEOUT	Owner Name CURRIER CAPITAL INC	Purpose of Inspection Regular	License Posted No	Risk Category Medium

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					17	IN	Proper reheating procedures for hot holding	
2	IN	Management awareness: policy present			18	IN	Proper cooling time & temperatures	
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures	
Good Hygienic Practices					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	
Preventing Contamination by Hands					Consumer Advisory			
6	OUT	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations			
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered	
Approved Source					Chemical			
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			Conformance with Approved Procedures			
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan	
Protection from Contamination					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.			
13	IN	Food separated & protected						
14	OUT	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

			COS	R			COS	R
Safe Food and Water					Proper Use of Utensils			
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	X	Non-food contact surfaces clean	
Food Identification					Physical Facilities			
35	X	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	X	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	X	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained	
39	X	Wiping cloths: properly used & stored		X	53	IN	Physical facilities installed, maintained, & clean	
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature) 	Date: 5/11/2023
Health Inspector (Signature) LOUIS LACHANCE 	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name AROMA JOES		As Authorized by 22 MRSA § 2496		Date <u>5/11/2023</u>
License Expiry Date/EST. ID# 8/25/2022 / 18418	Address 1930 LISBON ST	City / State LEWISTON / ME	Zip Code 04240	Telephone 207-710-8295

Temperature Observations

Location	Temperature	Notes
Cooler #1	37*	juice
Hand wash 2	102*	
True single door cooler	36*	water
Bathroom hand wash	111*	
Cooler #2	38*	air temp
Sani bucket	200 ppm	Quat sanitizer
Walk in cooler	38*	milk
3 bay sink	200-400 ppm	Quat sanitizer

Cooler #3	38*	milk
Hand wash 1	116*	

Person in Charge (Signature)



Date: 5/11/2023

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

AROMA JOES

Date 5/11/2023

License Expiry Date/EST. ID#
8/25/2022 / 18418

Address
1930 LISBON 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

6: 2-301.14: C: Food employees are not cleaning their hands and exposed portions of their arms as required.

INSPECTOR NOTES: Employees not washing hands when required. Employee handled ladder and then went back to food service without washing as required. Wash hands when changing duties.

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: Ice machine and internal components unclean. Discard all ice and sanitize the ice machine and the internal components as recommended by the manufacturer.

35: 3-302.12: N: Food/ingredients containers not properly labeled.

INSPECTOR NOTES: Sprayer bottle used to wet pretzels unlabeled. Label container as "water" and wash, rinse and sanitize daily.

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: Rear door sweep and framing is in disrepair and could lead to easy access by pests. Repair or replace to be sealed.

38: 2-303.11: N: Food Employee wearing jewelry on their arms or hands.

INSPECTOR NOTES: Multiple food employees wearing wrist watches, have painted fingernails and wearing jewelry. Wrist watches and personal jewelry may harbor bacteria and cannot be cleaned effectively. Fingernail polish may chip and contaminate foods.

38: 2-402.11: N: Food Employees not wearing effective hair restraints.

INSPECTOR NOTES: Multiple employees not wearing effective hair restraints. Require hats and hairnets to prevent hair contaminating foods and surfaces.

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: **REPEAT** Multiple soiled wiping cloths are held on surfaces. Hold all soiled wiping cloths in chemical sanitizer at all times.

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

INSPECTOR NOTES: The shared walk in cooler is unclean and has a build up of mildews and dust on the ceiling. Old food remnants on floor of cooler. Clean more often and as necessary

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

INSPECTOR NOTES: The ventilation above the seating area is unclean. Clean more often and as necessary.

Person in Charge (Signature)



Date: 5/11/2023

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

AROMA JOES

Date 5/11/2023

License Expiry Date/EST. ID#
8/25/2022 / 18418

Address
1930 LISBON ST

City / State
LEWISTON

ME

Zip Code
04240

Inspection Notes

*Joint inspection with Laurie Davis

*License required to change from Eating Place- "take-out" to Eating Place Tier 1

Certified Food Protection Manager: Cassidy Spencer EXP. 3/22/2027

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 207-513-3125 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 Administration and Enforcement of Establishments Regulated by the Health Inspection Program, Licenses, conditional licenses, inspection reports, certificates or other notices issued by the Department must be displayed in a place readily visible to customers or other persons using a licensed establishment.

Person in Charge (Signature)



Date: 5/11/2023

Health Inspector (Signature)

LOUIS LACHANCE

