

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SPLITTIN WOOD AXE THROWING	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	5/19/2023
		Non-Critical Violations	1	Time In	1:30 PM
		Certified Food Protection Manager	E	Time Out	2:20 PM

License Expiry Date/EST. ID# 7/9/2023 / 29255	Address 20 EAST AVE STE 10	City LEWISTON	Zip Code 04240	Telephone 207-346-0366
License Type MUN - EATING PLACE	Owner Name SPLITTIN WOOD AXE THROII	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	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	IN	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	IN	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

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	X	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	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)  Christopher Nicholas

Date: 5/19/2023

Health Inspector (Signature)  LOUIS LACHANCE

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

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Temperature Observations

Location	Temperature	Notes
Deli cooler (top)	40*	cheese
3 bay sink	200-400 ppm	quat sanitizer
Rest room hand wash	110*	
Hand wash	116*	

Person in Charge (Signature)  Christopher Nickel

Date: 5/19/2023

Health Inspector (Signature)  LOUIS LACHANCE

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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

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

INSPECTOR NOTES: Deli reach in has food in door gaskets. Clean as needed.

Person in Charge (Signature)

 Christopher Nichol

Date: 5/19/2023

Health Inspector (Signature)

LOUIS LACHANCE



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Inspection Notes

Certified Food Protection Manager: EXEMPT

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)

 Christopher Nichol

Date: 5/19/2023

Health Inspector (Signature)

LOUIS LACHANCE

