

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name THE GREEN LADLE	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	1	Date	11/21/2014
		No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	9:15 AM
		Certified Food Protection Manager	Y	Time Out	10:15 AM

License Expiry Date/EST. ID# 9/27/2015 / 20116	Address 156 EAST AVE	City LEWISTON	Zip Code 04240	Telephone 207-777-3199
License Type MUN - EATING - SCHOOL CATEF	Owner Name LEWISTON SCHOOLS	Purpose of Inspection Regular	License Posted	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		
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	IN	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	OUT	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	X		
33	IN	Approved thawing methods used			47	X		
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	IN		
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	IN		
40	IN	Washing fruits & vegetables						

Person in Charge (Signature)		Date: 11/21/2014
Health Inspector (Signature)		Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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Temperature Observations

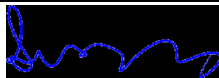
Location	Temperature	Notes
hot water	110 plus	
vegs	39	
Wash Cycle	160	
walk-in cooler	37	
cooler	37	
rinse cycle	180	
meat	39	

Person in Charge (Signature)



Date: 11/21/2014

Health Inspector (Signature)



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ME

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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

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

INSPECTOR NOTES: slicer and knives corrected on site

46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: have chlorine test strips-need Quarts

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

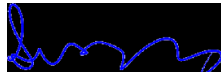
INSPECTOR NOTES: Clean utensil draw(corrected on site)

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Inspection Notes

Certified Food Protection Manager

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 within 90 days of a new eating establishment opening or 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 your inspector [Susan Reny] by emailing to [sreny@lewistonmaine.gov] or faxing to 207-795-5071. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

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. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- " Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- " Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- " 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 the inspector when the critical violation has been addressed at 207-(513-3125 Ext 3224) or email (sreny@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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. 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.

Brianna Doyle is a CFPM
Exp 9/10/2017 cert# 9407274

Person in Charge (Signature)



Date: 11/21/2014

Health Inspector (Signature)

