

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name FRATERNAL ORDER OF EAGLES #618 <small>As Authorized by 22 MRSA § 2496</small>	No. of Risk Factor/Intervention Groups Out	1	Date	12/8/2014
	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# 12/28/2014 / 6923	Address 1327 SABATTUS ST	City LEWISTON	Zip Code 04240-2115	Telephone 207-786-6837
License Type MUN - EATING PLACE	Owner Name FRATERNAL ORDER OF EAGLES	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
Supervision					
1	IN	PIC present, demonstrates knowledge, and performs duties			
Employee Health					
2	IN	Management awareness; policy present			
3	IN	Proper use of reporting, restriction & exclusion			
Good Hygienic Practices					
4	IN	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
6	IN	Hands clean & properly washed			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			
8	IN	Adequate handwashing facilities supplied & accessible			
Approved Source					
9	IN	Food obtained from approved source			
10	IN	Food received at proper temperature			
11	IN	Food in good condition, safe, & unadulterated			
12	IN	Required records available: shellstock tags parasite destruction			
Protection from Contamination					
13	IN	Food separated & protected			
14	IN	Food-contact surfaces: cleaned and sanitized			
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status				COS	R
Potentially Hazardous Food Time/Temperature					
16	IN	Proper cooking time & temperatures			
17	IN	Proper reheating procedures for hot holding			
18	IN	Proper cooling time & temperatures			
19	IN	Proper hot holding temperatures			
20	IN	Proper cold holding temperatures			
21	IN	Proper date marking & disposition			
22	IN	Time as a public health control: procedures & record			
Consumer Advisory					
23	IN	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
24	IN	Pasteurized foods used; prohibited foods not offered			
Chemical					
25	IN	Food additives: approved & properly used			
26	OUT	Toxic substances properly identified, stored & used			x
Conformance with Approved Procedures					
27	IN	Compliance with variance, specialized process, & HACCP plan			

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.

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

Compliance Status				COS	R
Safe Food and Water					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
Food Temperature Control					
31	IN	Proper cooling methods used; adequate equipment for temperature control			
32	IN	Plant food properly cooked for hot holding			
33	IN	Approved thawing methods used			
34	IN	Thermometers provided and accurate			
Food Identification					
35	IN	Food properly labeled; original container			
Prevention of Food Contamination					
36	IN	Insects, rodents, & animals not present			
37	IN	Contamination prevented during food preparation, storage & display			
38	IN	Personal cleanliness			
39	X	Wiping cloths: properly used & stored			
40	IN	Washing fruits & vegetables			

Compliance Status				COS	R
Proper Use of Utensils					
41	IN	In-use utensils: properly stored			
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			
43	IN	Single-use & single-service articles: properly stored & used			
44	IN	Gloves used properly			
Utensils, Equipment and Vending					
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	X	Warewashing facilities: installed, maintained, & used; test strips			x
47	IN	Non-food contact surfaces clean			
Physical Facilities					
48	IN	Hot & cold water available; adequate pressure			
49	IN	Plumbing installed; proper backflow devices			
50	IN	Sewage & waste water properly disposed			
51	X	Toilet facilities: properly constructed, supplied, & cleaned			
52	IN	Garbage & refuse properly disposed; facilities maintained			
53	X	Physical facilities installed, maintained, & clean			x
54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)  Date: 12/8/2014

Health Inspector (Signature)  Follow-up: YES NO Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name FRATERNAL ORDER OF EAGLES #618		As Authorized by 22 MRSA § 2496		Date 12/8/2014
License Expiry Date/EST. ID# 12/28/2014 / 6923	Address 1327 SABATTUS ST	City / State LEWISTON / ME	Zip Code 04240-2115	Telephone 207-786-6837

Temperature Observations

Location	Temperature	Notes
milk	40	
frig	40	
Walkin cooler	38	
hot water	110 plus	

Person in Charge (Signature)



Date: 12/8/2014

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

FRATERNAL ORDER OF EAGLES #618

Date 12/8/2014

License Expiry Date/EST. ID#
12/28/2014 / 6923

Address
1327 SABATTUS ST

City / State
LEWISTON ME

Zip Code
04240-2115

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

26: 7-301.11: C: Poisonous or toxic materials are not being stored and displayed for retail sale so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

INSPECTOR NOTES: Can of Pizza stored with chemicals under sink--corrected on site

39: 4-101.16: N: Unacceptable use of sponges.

INSPECTOR NOTES: discarded-corrected on site

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

INSPECTOR NOTES: needed

46: 4-204.118.(B): N: Ware washing machine providing a fresh hot water sanitizing rinse not equipped with flow pressure device that is not properly installed or is not operational.

INSPECTOR NOTES: gauge not working

51: 5-501.17: N: Covered receptacle not provided. (Female use)

INSPECTOR NOTES: needed

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

INSPECTOR NOTES: needed

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: must be hung to air dry at all times

Person in Charge (Signature)

Date: 12/8/2014

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

FRATERNAL ORDER OF EAGLES #618

Date 12/8/2014

License Expiry Date/EST. ID#
12/28/2014 / 6923

Address
1327 SABATTUS ST

City / State
LEWISTON

ME

Zip Code
04240-2115

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.

Arlene Greenlaw is a CFPM #10727188 Exp 2/4/2019

Precision Chlorine test papers needed to test sanitizer

2 pool--2 games-1juke

Person in Charge (Signature)



Date: 12/8/2014

Health Inspector (Signature)

