

Failed  Closed  IHH

# State of Maine Health Inspection Report

<b>Establishment Name</b> THOMAS J MCMAHON ELEMENTARY SCHOOL <small>As Authorized by 22 MRSA § 2496</small>	Critical Violations	1	Date	11/16/2017
	Non-Critical Violations	0	Time In	9:35 AM
	Certified Food Protection Manager	Y	Time Out	10:15 AM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
9/27/2017 / 101	151 N TEMPLE ST	LEWISTON	04240	207-795-4106

License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING - SCHOOL	LEWISTON SCHOOL DEPARTM	Regular		

## 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	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN			
<b>Employee Health</b>					<b>Consumer Advisory</b>				
2	IN	Management awareness; policy present			23	IN			
3	IN	Proper use of reporting, restriction & exclusion			<b>Highly Susceptible Populations</b>				
<b>Good Hygienic Practices</b>					<b>Chemical</b>				
4	IN	Proper eating, tasting, drinking, or tobacco use			24	IN			
5	IN	No discharge from eyes, nose, and mouth			25	IN			
<b>Preventing Contamination by Hands</b>					<b>Conformance with Approved Procedures</b>				
6	IN	Hands clean & properly washed			26	IN			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Risk Factors</b> 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			27	IN			
<b>Approved Source</b>									
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							
<b>Protection from Contamination</b>									
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

			COS	R			COS	R	
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
28	IN	Pasteurized eggs used where required			41	IN			
29	IN	Water & ice from approved source			42	IN			
30	IN	Variance obtained for specialized processing methods			43	IN			
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>				
31	IN	Proper cooling methods used; adequate equipment for temperature control			44	IN			
32	IN	Plant food properly cooked for hot holding			45	IN			
33	IN	Approved thawing methods used			46	IN			
34	IN	Thermometers provided and accurate			47	IN			
<b>Food Identification</b>					<b>Physical Facilities</b>				
35	IN	Food properly labeled; original container			48	IN			
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
36	IN	Insects, rodents, & animals not present			49	IN			
37	IN	Contamination prevented during food preparation, storage & display			50	IN			
38	IN	Personal cleanliness			51	IN			
39	IN	Wiping cloths: properly used & stored			52	IN			
40	IN	Washing fruits & vegetables			53	IN			
					54	IN			

Person in Charge (Signature)

*Linda Bondeace*

Date: 11/16/2017

Health Inspector (Signature)

*[Signature]*

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

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License Expiry Date/EST. ID# 9/27/2017 / 101	Address 151 N TEMPLE ST	City / State LEWISTON / ME	Zip Code 04240	Telephone 207-795-4106

## Temperature Observations

Location	Temperature	Notes
walk-in cooler	37	
walk-in cooler	38	
mash potatoes	155	hot holding
rinse cycle	180	
wash cycle	160	
milk cooler	38	
milk cooler	39	

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Address  
151 N TEMPLE 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

8: 5-203.11: C: Inadequate number of hand wash facilities.

INSPECTOR NOTES: handsink needed warewashing area

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## Inspection Notes

**RED FOLDER-EMPLOYEE HEALTH POLICY**

Employee Health Policy left and explained the policy with the PIC. Please retain information as you will be asked next year during your inspection to provide the employee Health Policy information which was left with the PIC.

**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](mailto: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](mailto: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](mailto: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.

Linda Boudreau Exp 3/18/2021 Cert# 3/18/2021

Person in Charge (Signature)



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Health Inspector (Signature)



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