

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name YOGURT VALLEY	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	11/30/2016
		Non-Critical Violations	8	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	11:30 AM

License Expiry Date/EST. ID# 12/22/2016 / 25845	Address 40 EAST AVE	City LEWISTON	Zip Code 04240	Telephone 207-779-3388
License Type MUN - EATING PLACE	Owner Name AERO AIR PARK LLC	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		
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						
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	OUT	Food-contact surfaces: cleaned and sanitized		X				
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		
29	IN	Water & ice from approved source			42	IN		
30	IN	Variance obtained for specialized processing methods			43	IN		
Food Temperature Control					44	IN		
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	X		
33	IN	Approved thawing methods used			46	X		
34	IN	Thermometers provided and accurate			47	X		
Food Identification					Physical Facilities			
35	IN	Food properly labeled; original container			48	IN		
Prevention of Food Contamination					49	IN		
36	X	Insects, rodents, & animals not present			50	IN		
37	X	Contamination prevented during food preparation, storage & display		X	51	IN		
38	IN	Personal cleanliness			52	IN		
39	X	Wiping cloths: properly used & stored			53	X		
40	IN	Washing fruits & vegetables			54	IN		

Person in Charge (Signature)

Date: 11/30/2016

Health Inspector (Signature)

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

State of Maine Health Inspection Report

Establishment Name YOGURT VALLEY		<i>As Authorized by 22 MRSA § 2496</i>		Date 11/30/2016
License Expiry Date/EST. ID# 12/22/2016 / 25845	Address 40 EAST AVE	City / State LEWISTON / ME	Zip Code 04240	Telephone 207-779-3388

Temperature Observations

Location	Temperature	Notes
hot water	110	
cooler	38	
sandwich candy bar	38	

Person in Charge (Signature)



Date: 11/30/2016

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

YOGURT VALLEY

Date 11/30/2016

License Expiry Date/EST. ID#
12/22/2016 / 25845

Address
40 EAST AVE

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

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

INSPECTOR NOTES: utensils dirty sandbar COS

36: 6-202.13: N: Insect control devices are improperly designed and constructed / located.

INSPECTOR NOTES: remove fly strips hanging from ceilings above yogurt machines

37: 3-307.11: N: Food not protected from other sources of contamination.

INSPECTOR NOTES: mop in prep sink COS

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

INSPECTOR NOTES: spones not allowed

45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: cover on candy sandbar cracked/replace

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

INSPECTOR NOTES: need sanitizer test strips

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 cooler and freezers

53: 6-101.11.(A): N: Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.

INSPECTOR NOTES: paint walls where peeling paint is located

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

INSPECTOR NOTES:

Person in Charge (Signature)

Date: 11/30/2016

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

YOGURT VALLEY

Date 11/30/2016

License Expiry Date/EST. ID#
12/22/2016 / 25845

Address
40 EAST AVE

City / State
LEWISTON

ME

Zip Code
04240

Inspection Notes

DHHS Blurb attached: 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.

CFPM: Zeng Zu Lin exp 12/26/2019 CERT# 11843823

Person in Charge (Signature)



Date: 11/30/2016

Health Inspector (Signature)

