

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name FRANCO-AMERICAN HERITAGE CENTER	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	2/20/2018
		Non-Critical Violations	2	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	11:30 AM

License Expiry Date/EST. ID# 9/1/2018 / 21478	Address 46 CEDAR ST	City LEWISTON	Zip Code 04240	Telephone 207-783-1585
License Type MUN - EATING AND CATERING	Owner Name FRANCO-AMERICAN HERITAG	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			16	IN		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
Employee Health				Consumer Advisory			
2	IN			17	IN		
Management awareness; policy present				Consumer advisory provided for raw or undercooked foods			
3	IN			Highly Susceptible Populations			
Proper use of reporting, restriction & exclusion				18	IN		
Good Hygienic Practices				Chemical			
4	IN			19	IN		
Proper eating, tasting, drinking, or tobacco use				Food additives: approved & properly used			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Toxic substances properly identified, stored & used			
Preventing Contamination by Hands				Conformance with Approved Procedures			
6	IN			21	IN		
Hands clean & properly washed				Compliance with variance, specialized process, & HACCP plan			
7	IN			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.			
No bare hand contact with RTE foods or approved alternate method properly followed				22	IN		
8	IN			GOOD RETAIL PRACTICES			
Adequate handwashing facilities supplied & accessible				Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
Approved Source				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			
9	IN			cos R			
Food obtained from approved source				Safe Food and Water			
10	IN			28	IN		
Food received at proper temperature				Pasteurized eggs used where required			
11	IN			29	IN		
Food in good condition, safe, & unadulterated				Water & ice from approved source			
12	IN			30	IN		
Required records available: shellstock tags parasite destruction				Variance obtained for specialized processing methods			
Protection from Contamination				Food Temperature Control			
13	IN			31	IN		
Food separated & protected				Proper cooling methods used; adequate equipment for temperature control			
14	IN			32	IN		
Food-contact surfaces: cleaned and sanitized				Plant food properly cooked for hot holding			
15	IN			33	IN		
Proper disposition of returned, previously served, reconditioned, & unsafe food				Approved thawing methods used			
				34	X		x
				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	X		
				Contamination prevented during food preparation, storage & display			
				38	IN		
				Personal cleanliness			
				39	IN		
				Wiping cloths: properly used & stored			
				40	IN		
				Washing fruits & vegetables			
				41	IN		
				Proper Use of Utensils			
				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	IN		
				Warewashing facilities: installed, maintained, & used; test strips			
				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	IN		
				Toilet facilities: properly constructed, supplied, & cleaned			
				52	IN		
				Garbage & refuse properly disposed; facilities maintained			
				53	IN		
				Physical facilities installed, maintained, & clean			
				54	IN		
				Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)

[Handwritten Signature]

Date: 2/20/2018

Health Inspector (Signature)

[Handwritten Signature]

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

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Temperature Observations

Location	Temperature	Notes
cooler	37	
rinse cycle	180	
wine	39	
cooler	38	
hot water	110 plus	
Wash cycle	150	
whip cream	39	

Person in Charge (Signature)

X El Gay

Date: 2/20/2018

Health Inspector (Signature)

Juan Oren

State of Maine Health Inspection Report

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Establishment Name

FRANCO-AMERICAN HERITAGE CENTER

Date 2/20/2018

License Expiry Date/EST. ID#
9/1/2018 / 21478

Address
46 CEDAR 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

34: 4-302.12.(A): N: Inadequate number of food temperature measuring devices provided.

INSPECTOR NOTES: thermometer is missing corrected on site

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

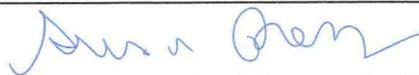
INSPECTOR NOTES: install splash guard between 2 bay sink and handsink

Person in Charge (Signature)



Date: 2/20/2018

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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] 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: Edmond Guay CERT# 11298072 exp 7/9/2019

Person in Charge (Signature)



Date: 2/20/2018

Health Inspector (Signature)

