

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>BLUE GOOSE BAR &amp; GRILL INC</b>	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	3/9/2018
		Non-Critical Violations	5	Time In	11:00 AM
		Certified Food Protection Manager	E	Time Out	11:45 AM

License Expiry Date/EST. ID# 12/29/2018 / 120	Address 69 SABATTUS ST	City LEWISTON	Zip Code 04240	Telephone 207-783-3287
License Type MUN - EATING PLACE	Owner Name ST HILAIRE, EARL	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
<b>Supervision</b>			
1	IN	PIC present, demonstrates knowledge, and performs duties	
<b>Employee Health</b>			
2	IN	Management awareness; policy present	
3	IN	Proper use of reporting, restriction & exclusion	
<b>Good Hygienic Practices</b>			
4	IN	Proper eating, tasting, drinking, or tobacco use	
5	IN	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
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	
<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	

Compliance Status		cos	R
<b>Potentially Hazardous Food Time/Temperature</b>			
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	
<b>Consumer Advisory</b>			
23	IN	Consumer advisory provided for raw or undercooked foods	
<b>Highly Susceptible Populations</b>			
24	IN	Pasteurized foods used; prohibited foods not offered	
<b>Chemical</b>			
25	IN	Food additives: approved & properly used	
26	IN	Toxic substances properly identified, stored & used	
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
28	IN	Pasteurized eggs used where required	
29	IN	Water & ice from approved source	
30	IN	Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
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	
<b>Food Identification</b>			
35	IN	Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
36	IN	Insects, rodents, & animals not present	
37	IN	Contamination prevented during food preparation, storage & display	
38	IN	Personal cleanliness	
39	IN	Wiping cloths: properly used & stored	
40	IN	Washing fruits & vegetables	

Compliance Status		cos	R
<b>Proper Use of Utensils</b>			
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	
<b>Utensils, Equipment and Vending</b>			
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
46	X	Warewashing facilities: installed, maintained, & used; test strips	
47	X	Non-food contact surfaces clean	
<b>Physical Facilities</b>			
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	X	Physical facilities installed, maintained, & clean	
54	IN	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature)

Date: 3/9/2018

Health Inspector (Signature)

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

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## Temperature Observations

Location	Temperature	Notes
cooler	39	
cooler	38	
hot water	110 plus	

Person in Charge (Signature)

T. Gail H. J. A.

Date: 3/9/2018

Health Inspector (Signature)

[Signature]

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<b>Establishment Name</b> BLUE GOOSE BAR & GRILL INC				<b>Date</b> 3/9/2018	
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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

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: replace glass top cooler

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

INSPECTOR NOTES: needed

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 exterior of trash cans, mop bucket and step stool

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: re-seal floor back of bar area replace any cracked floor tiles

53: 6-501.12: N: The physical facilities are not clean.

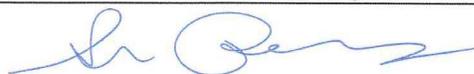
INSPECTOR NOTES: clean floors and walls

Person in Charge (Signature)



Date: 3/9/2018

Health Inspector (Signature)



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Date 3/9/2018

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Address  
69 SABATTUS ST

City / State  
LEWISTON ME

Zip Code  
04240

## 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](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. CFPM Exempt selling alcohol and pre-pack items only  
Monthly pest management services with Waltham co.

Person in Charge (Signature)



Date: 3/9/2018

Health Inspector (Signature)

