

Failed  Closed  IHH

# State of Maine Health Inspection Report

<b>Establishment Name</b> ANDROSCOGGIN BANK COLISEE	<i>As Authorized by 22 MRSA § 2496</i>	No. of Risk Factor/Intervention Groups Out	2	Date	4/17/2015
		No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	10:00 AM
		Certified Food Protection Manager	Y	Time Out	11:00 AM

License Expiry Date/EST. ID# 8/1/2015 / 143	Address 190 BIRCH ST	City LEWISTON	Zip Code 04240	Telephone 207-783-2009
License Type MUN - EATING AND CATERING	Owner Name CAIN, JIM	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	OUT	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	OUT	Proper cold holding temperatures			X
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	X	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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	X	Warewashing facilities: installed, maintained, & used; test strips			
47	IN	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: 4/17/2015

Health Inspector (Signature)

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

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## Temperature Observations

Location	Temperature	Notes
1 glass cooler	60 degrees	was unplugged food discarded and denatured
hot water	100 plus	

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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

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: need paper towels at handsinks

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: corrected on site- see note temp chart

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

INSPECTOR NOTES: need thermometers all coolers

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

INSPECTOR NOTES: test strips needed for warewashing area

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: seal floors warewashing room-paint walls warewashing room

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

INSPECTOR NOTES: repair gaps in floor warewashing room

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## 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 Judy Cain Exp 4/11/2017 CERT 8990801

copies of the following given to PIC: no barehand contact-date marking-employee health awareness-bodily fluid clean-up

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