

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name GREAT FALLS DELIVERY CAFE	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	4/17/2018
		Non-Critical Violations	4	Time In	9:00 AM
		Certified Food Protection Manager	Y	Time Out	9:45 AM

License Expiry Date/EST. ID# 4/14/2019 / 26593	Address 76 SABATTUS ST	City LEWISTON	Zip Code 04240	Telephone 207-713-6768
License Type MUN - EATING PLACE	Owner Name FORTIN, JESSICA	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							
1	IN			16	IN		
PIC present, demonstrates knowledge, and performs duties				Potentially Hazardous Food Time/Temperature			
Employee Health							
2	IN			17	IN		
Management awareness; policy present				Proper cooking time & temperatures			
3	IN			18	IN		
Proper use of reporting, restriction & exclusion				Proper reheating procedures for hot holding			
Good Hygienic Practices							
4	IN			19	IN		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time & temperatures			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands							
6	IN			21	IN		
Hands clean & properly washed				Proper cold holding temperatures			
7	IN			22	IN		
No bare hand contact with RTE foods or approved alternate method properly followed				Proper date marking & disposition			
8	IN			Time as a public health control: procedures & record			
Adequate handwashing facilities supplied & accessible				Consumer Advisory			
Approved Source							
9	IN			23	IN		
Food obtained from approved source				Consumer advisory provided for raw or undercooked foods			
10	IN			Highly Susceptible Populations			
Food received at proper temperature				24	IN		
11	IN			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, & unadulterated				Chemical			
12	IN			25	IN		
Required records available: shellstock tags parasite destruction				Food additives: approved & properly used			
Protection from Contamination							
13	IN			26	IN		
Food separated & protected				Toxic substances properly identified, stored & used			
14	IN			Conformance with Approved Procedures			
Food-contact surfaces: cleaned and sanitized				27	IN		
15	IN			Compliance with variance, specialized process, & HACCP plan			
Proper disposition of returned, previously served, reconditioned, & unsafe food				<div style="border: 1px solid black; padding: 5px;"> 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. </div>			

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	Compliance Status		cos	R
Safe Food and Water							
28	IN			Proper Use of Utensils			
Pasteurized eggs used where required				41	IN		
29	IN			In-use utensils: properly stored			
Water & ice from approved source				42	IN		
30	IN			Utensils, equipment, & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				43	IN		
Food Temperature Control							
31	IN			Single-use & single-service articles: properly stored & used			
Proper cooling methods used; adequate equipment for temperature control				44	IN		
32	IN			Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
33	IN			45	X		
Approved thawing methods used				Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
34	X			46	IN		
Thermometers provided and accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
35	IN			47	IN		
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention of Food Contamination							
36	IN			Physical Facilities			
Insects, rodents, & animals not present				48	IN		
37	IN			Hot & cold water available; adequate pressure			
Contamination prevented during food preparation, storage & display				49	IN		
38	IN			Plumbing installed; proper backflow devices			
Personal cleanliness				50	IN		
39	IN			Sewage & waste water properly disposed			
Wiping cloths: properly used & stored				51	X		
40	IN			Toilet facilities: properly constructed, supplied, & cleaned			
Washing fruits & vegetables				52	IN		
				Garbage & refuse properly disposed; facilities maintained			
				53	IN		
				Physical facilities installed, maintained, & clean			
				54	X		
				Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)

Date: 4/17/2018

Health Inspector (Signature)

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

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Temperature Observations

Location	Temperature	Notes
hot water	110 plus	
cooler	37	
fruit salad	40	
meal(PREPACKED)	40	

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Establishment Name

GREAT FALLS DELIVERY CAFE

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Address
76 SABATTUS 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: thermometers needed all refrigeration units

45: 4-204.12: N: Equipment openings, closures and deflectors are improperly designed and constructed.

INSPECTOR NOTES: replace door seal cooler

51: 5-501.17: N: Covered receptacle not provided. (Female use)

INSPECTOR NOTES: need cover on trash can restroom

54: 6-202.12: N: Ventilation may cause food contamination.

INSPECTOR NOTES: clean floor fans dusty

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4/14/2019 / 26593	76 SABATTUS ST	LEWISTON		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] 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: Jessica Fortin14628206 exp 1/16/2022

Person in Charge (Signature)



Date: 4/17/2018

Health Inspector (Signature)

