

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name NUTRITION CENTER OF MAINE	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	2/14/2020
		Non-Critical Violations	2	Time In	10:40 AM
		Certified Food Protection Manager	Y	Time Out	11:45 AM

License Expiry Date/EST. ID# 8/20/2020 / 19687	Address 208 BATES ST	City LEWISTON	Zip Code 04240	Telephone 207-513-3848
License Type MUN - EATING AND CATERING	Owner Name ST MARYS HEALTH SYSTEM	Purpose of Inspection Regular	License Posted Yes	Risk Category High

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	Proper cooking time & temperatures			
Employee Health						17	IN	Proper reheating procedures for hot holding			
2	IN	Management awareness: policy present				18	IN	Proper cooling time & temperatures			
3	IN	Proper use of reporting, restriction & exclusion				19	IN	Proper hot holding temperatures			
Good Hygienic Practices						20	IN	Proper cold holding temperatures			
4	IN	Proper eating, tasting, drinking, or tobacco use				21	IN	Proper date marking & disposition			
5	IN	No discharge from eyes, nose, and mouth				22	IN	Time as a public health control: procedures & record			
Preventing Contamination by Hands						Consumer Advisory					
6	IN	Hands clean & properly washed				23	IN	Consumer advisory provided for raw or undercooked foods			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed				Highly Susceptible Populations					
8	IN	Adequate handwashing facilities supplied & accessible				24	IN	Pasteurized foods used; prohibited foods not offered			
Approved Source						Chemical					
9	IN	Food obtained from approved source				25	IN	Food additives: approved & properly used			
10	IN	Food received at proper temperature				26	IN	Toxic substances properly identified, stored & used			
11	IN	Food in good condition, safe, & unadulterated				Conformance with Approved Procedures					
12	IN	Required records available: shellstock tags parasite destruction				27	IN	Compliance with variance, specialized process, & HACCP plan			
Protection from Contamination						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.					
13	IN	Food separated & protected									
14	IN	Food-contact surfaces: cleaned and sanitized									
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

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

Person in Charge (Signature) <i>Paul Brown</i>	Date: 2/14/2020
Health Inspector (Signature) LOUIS LACHANCE <i>Louis Lachance</i>	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
Air temp.	36*	Kitchen True 2 door cooler
Water	110*+	3 bay
Water	102*	Handwash sink
Salsa	38*	Rear room True 2 door cooler
Quat	200 ppm	3 bay sink

Person in Charge (Signature)

 **PAUL BROWN**

Date: 2/14/2020

Health Inspector (Signature)
LOUIS LACHANCE



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Zip Code
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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: Center area prep/cooking counter has laminate paneling that is separating from fixture. Repair or replace to be sealed.

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

INSPECTOR NOTES: Kitchen floor tiling needs to be resealed to prevent absorption of moisture/food debris. Replace missing coving where needed.

Person in Charge (Signature)



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Inspection Notes

Certified Food Protection Manager: Paul Drowns exp. 4/15/2024

**Establishment is a teaching facility and provides free food for community

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 at the time of a new eating establishment opening or within 60 days of 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 Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@maine.gov or faxing to 207-287-3165.

Please include the name of your establishment and the establishment ID# with your certification(s).

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

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. * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. * 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 Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at llachance@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. 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.

Person in Charge (Signature)

 PAUL DROWNS

Date: 2/14/2020

Health Inspector (Signature)

LOUIS LACHANCE

