

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name BOSTON BRAND OF MAINE	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	7/6/2021
		Non-Critical Violations	1	Time In	10:15 AM
		Certified Food Protection Manager	Y	Time Out	11:15 AM

License Expiry Date/EST. ID# 6/4/2022 / 6012	Address 21 SARATOGA ST	City LEWISTON	Zip Code 04240-3527	Telephone 207-330-3437
License Type MUN - EATING PLACE	Owner Name MR BOSTON BRANDS LLC	Purpose of Inspection Regular	License Posted Yes	Risk Category Medium

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					Consumer Advisory				
2	IN	Management awareness: policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					Chemical				
4	IN	Proper eating, tasting, drinking, or tobacco use			25	IN	Food additives: approved & properly used		
5	IN	No discharge from eyes, nose, and mouth			26	IN	Toxic substances properly identified, stored & used		
Preventing Contamination by Hands					Conformance with Approved Procedures				
6	IN	Hands clean & properly washed			27	IN	Compliance with variance, specialized process, & HACCP plan		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			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.				
8	IN	Adequate handwashing facilities supplied & accessible							
Approved Source									
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							
Protection from Contamination									
13	OUT	Food separated & protected	X	X					
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

			COS	R			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					Utensils, Equipment and Vending				
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
32	IN	Plant food properly cooked for hot holding			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
33	IN	Approved thawing methods used			47	IN	Non-food contact surfaces clean		
34	IN	Thermometers provided and accurate			Physical Facilities				
Food Identification					48				
35	IN	Food properly labeled; original container			IN	Hot & cold water available; adequate pressure			
Prevention of Food Contamination					49				
36	IN	Insects, rodents, & animals not present			IN	Plumbing installed; proper backflow devices			
37	IN	Contamination prevented during food preparation, storage & display			50	IN	Sewage & waste water properly disposed		
38	IN	Personal cleanliness			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
39	IN	Wiping cloths: properly used & stored			52	IN	Garbage & refuse properly disposed; facilities maintained		
40	IN	Washing fruits & vegetables			53	IN	Physical facilities installed, maintained, & clean		
					54				
					IN				
					Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature)

Donald Carbon

Date: 7/6/2021

Health Inspector (Signature)

Louis Lachance

LOUIS LACHANCE

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

State of Maine Health Inspection Report

Establishment Name BOSTON BRAND OF MAINE		As Authorized by 22 MRSA § 2496		Date <u>7/6/2021</u>
License Expiry Date/EST. ID# 6/4/2022 / 6012	Address 21 SARATOGA ST	City / State LEWISTON / ME	Zip Code 04240-3527	Telephone 207-330-3437

Temperature Observations

Location	Temperature	Notes
Cooler #1	40	Pickles
3 bay sink	111*	
Cooler #1	39*	Air temp

Person in Charge (Signature)



Date: 7/6/2021

Health Inspector (Signature)
LOUIS LACHANCE



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

BOSTON BRAND OF MAINE

Date 7/6/2021

License Expiry Date/EST. ID#
6/4/2022 / 6012

Address
21 SARATOGA ST

City / State
LEWISTON ME

Zip Code
04240-3527

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

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: **REPEAT** Raw shell eggs held over RTE foods. COS

Person in Charge (Signature)



Date: 7/6/2021

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 4 of 4

Establishment Name BOSTON BRAND OF MAINE				Date 7/6/2021	
License Expiry Date/EST. ID# 6/4/2022 / 6012	Address 21 SARATOGA ST	City / State LEWISTON ME	Zip Code 04240-3527		

Inspection Notes

Certified Food Protection Manager: Donald Carlson EXP.> 3/9/2022

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)



Date: 7/6/2021

Health Inspector (Signature)



LOUIS LACHANCE