

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>MIDTOWN ATHLETIC CLUB</b>	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	7/13/2021
		Non-Critical Violations	0	Time In	2:45 PM
		Certified Food Protection Manager	Y	Time Out	3:45 PM


License Expiry Date/EST. ID# 9/4/2021 / 8386	Address 875 LISBON ST	City LEWISTON	Zip Code 04240-6123	Telephone 207-784-2915
License Type MUN - EATING PLACE	Owner Name MIDTOWN ATHLETIC CLUB	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
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>			
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN		
<b>Employee Health</b>					<b>Consumer Advisory</b>			
2	IN	Management awareness: policy present			23	IN		
3	IN	Proper use of reporting, restriction & exclusion			<b>Highly Susceptible Populations</b>			
<b>Good Hygienic Practices</b>					<b>Chemical</b>			
4	IN	Proper eating, tasting, drinking, or tobacco use			25	IN		
5	IN	No discharge from eyes, nose, and mouth			26	IN		
<b>Preventing Contamination by Hands</b>					<b>Conformance with Approved Procedures</b>			
6	IN	Hands clean & properly washed			27	IN		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Risk Factors</b> 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						
<b>Approved Source</b>								
9	IN	Food obtained from approved source			<b>GOOD RETAIL PRACTICES</b>			
10	IN	Food received at proper temperature			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
11	IN	Food in good condition, safe, & unadulterated			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			
12	IN	Required records available: shellstock tags parasite destruction						
<b>Protection from Contamination</b>								
13	IN	Food separated & protected						
14	OUT	Food-contact surfaces: cleaned and sanitized		X				
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food						

Safe Food and Water			COS	R	Proper Use of Utensils		COS	R
28	IN	Pasteurized eggs used where required			41	IN		
29	IN	Water & ice from approved source			42	IN		
30	IN	Variance obtained for specialized processing methods			43	IN		
<b>Food Temperature Control</b>					44	IN		
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
32	IN	Plant food properly cooked for hot holding			45	IN		
33	IN	Approved thawing methods used			46	IN		
34	IN	Thermometers provided and accurate			47	IN		
<b>Food Identification</b>					<b>Physical Facilities</b>			
35	IN	Food properly labeled; original container			48	IN		
<b>Prevention of Food Contamination</b>					49	IN		
36	IN	Insects, rodents, & animals not present			50	IN		
37	IN	Contamination prevented during food preparation, storage & display			51	IN		
38	IN	Personal cleanliness			52	IN		
39	IN	Wiping cloths: properly used & stored			53	IN		
40	IN	Washing fruits & vegetables			54	IN		

Person in Charge (Signature)  Date: 7/13/2021

Health Inspector (Signature)  LOUIS LACHANCE

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

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## Temperature Observations

Location	Temperature	Notes
Deli reach in	41*	hot dog
Hand wash sink	130*	
2 door cooler	38*	milk
Walk in cooler	40*	creamer
Bar 3 bay	400 ppm	chlorine

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875 LISBON ST

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LEWISTON ME

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

14: 4-501.114.(A).(1): C: Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.

INSPECTOR NOTES: Chlorine solution at bar was too high of a concentration. Use chlorine bleach at a ratio of 50-99 ppm. \*COS

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## Inspection Notes

Certified Food Protection Manager: Carol Leblanc EXP.> 12/6/2021

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](mailto: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](mailto: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: 7/13/2021

Health Inspector (Signature)



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