



City of Lewiston
 Planning and Code Enforcement
 27 Pine Street
 Lewiston, ME 04240

FOOD SAFETY INSPECTION REPORT

R-9

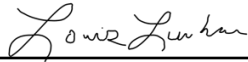
Webb's Market
 131 PINE ST
 LEWISTON, ME 04240

<u>Inspection Number</u> 34157	<u>Date</u> 2/8/22	<u>Time In/Out</u> 9:57 AM 11:07 AM	<u>Inspection Type</u> Routine	<u>Client Type</u> Special Food	<u>Inspector</u> L.Lachance				
<u>Permit Number</u> SFHB00499	<u>Risk</u> 2	<u>Variance</u>	<u>Violation Summary:</u>		<table border="1"> <tr> <td><u>Priority</u> 0</td> <td><u>Pf</u> 1</td> <td><u>Core</u> 5</td> <td><u>Repeat</u> 2</td> </tr> </table>	<u>Priority</u> 0	<u>Pf</u> 1	<u>Core</u> 5	<u>Repeat</u> 2
<u>Priority</u> 0	<u>Pf</u> 1	<u>Core</u> 5	<u>Repeat</u> 2						

Summary of Violations

Priority	Priority f	Core	Total
0	1	5	6

Priority "P" violations not marked "COS" must be corrected within 72 hours.
 Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.
 Core "C" violations not marked "COS" must be corrected within 90 days.



 L.Lachance



 Susan Longchamps - Expires
 Certificate #:

Notes

Good overall report. The meat cooler is where it needs to be temperature wise and the kitchen facility looks very good.

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Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Supervision

Certified Food Protection Manager

2 2-102.12 (A) Certified Food Protection Manager - Establishment -

- C** This establishment is required to hire or obtain a certified food protection manager within 60 days of this report. The CFPM Needs to be in the establishment and responsible for training and ensuring proper sanitization and has the knowledge to practice and teach food safety aspects. *Code: At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.*

Approved Source

Food Received at Proper Temperatures

12 3-202.11 (B) Temperature - Walk in cooler -

- C** Some dairy products elevated in temperature. Air temperature measuring at 51°. Move milk and dairy products to Colder Holding. Maintain potentially hazardous food at 41° or below. *Code: If a temperature other than 41°F for a TCS food is specified in law governing its distribution, such as laws governing milk and molluscan shellfish, the food may be received at 45°F or lower.*



Protection From Contamination

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Food-contact surfaces, cleaned & sanitized

16 4-601.11 (A) Equip, Food-Contact Surfaces - Cooking line -

Pf Can opener blade has buildup of old food remnants. Clean and sanitize more often and as necessary *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



Prevention of Food Contamination

Insect, rodents & animals not present

38 6-501.111 (A)(B)(D) Controlling Pests - Basement -

C Known presence of mice and rats. Please supply me with the past three months reports and invoices from pest control company. Further corrective action may be warranted and required. *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*



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Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

47

4-501.11 Good Repair and Proper Adjustment - Establishment -

- C Cooking line Reach in cooler unit has a broken handle. Replace handle to promote the correct way to open cooler and promote it being open and shut when required Code: *Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*



Physical Facilities

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Physical Facilities installed, maintained & cleaned

55

6-201.11 Floors, walls and ceilings - Establishment -

C All unsealed floors, walls, and coving that are damaged, should be sealed, smooth easily cleanable. *Code: Except as specified under section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.*



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Temperatures

Area	Equipment	Product	Notes	Temps
Establishment		Water		130 °F
3 door cooler		Air temp		40 °F
3 door cooler		Pasta and sauce		41 °F
Walk in cooler		Air temp		50 °F
Cooking line		Sliced ham		39 °F
Deli cooler		Raw beef		36 °F
Walk in cooler		Potato		37 °F

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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.