

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>SODEXO @ CMMC CAFETERIA</b>	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	6/1/2022
		Non-Critical Violations	5	Time In	9:45 AM
		Certified Food Protection Manager	Y	Time Out	1:45 PM

License Expiry Date/EST. ID# 11/19/2022 / 147	Address 300 MAIN ST	City LEWISTON	Zip Code 04240	Telephone 207-795-2370
License Type MUN - EATING PLACE	Owner Name SODEXO LLC	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	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	OUT	Proper cooking time & temperatures	X	
<b>Employee Health</b>					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		
<b>Good Hygienic Practices</b>					20	OUT	Proper cold holding temperatures	X	
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		
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
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			<b>Highly Susceptible Populations</b>				
8	OUT	Adequate handwashing facilities supplied & accessible		X	24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>					<b>Chemical</b>				
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			<b>Conformance with Approved Procedures</b>				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
<b>Protection from Contamination</b>					<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.				
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	
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
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		
<b>Food Temperature Control</b>					44	IN	Gloves used properly		
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	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		
<b>Food Identification</b>					<b>Physical Facilities</b>				
35	X	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					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)

*Allison Bruno* Allison Bruno

Date: 6/1/2022

Health Inspector (Signature)

*Louis Lachance*

LOUIS LACHANCE

Follow-up:  YES

NO

Date of Follow-up:

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## Temperature Observations

Location	Temperature	Notes
coffee shop (cold hold)	41*	yogurt
walk in cooler	38*	cut fruit
main kitchen hand wash	101*	
walk in cooler 2	37*	chicken (cooling within 2 hrs)
plated for service	170*	soup
Main dish room	154/180*+	wash/rinse
sani bucket (a la cart)	700 ppm	sink and surface
sani bucket	700 ppm	sink and surface
coffee shop (cooler)	38*	egg sand
cold hold(merch cooler)	30*	butter cup
a la cart (ch)	38	tomato (below )
Main line (hh)	155*	rice
a la cart station (ch)	40*	egg

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## Temperature Observations

Location	Temperature	Notes
a la cart (hh)	140*	improperly cooked chicken placed for hot holding
coffee shop (cold hold)	46*	salad
Main reach in unit	38*	lettuce

True 3 door cooler	37*	cake
employee cafe(hub)	40*	salad
women's rest room	120*	hand wash
Deli (merch cooler)	40*	sandwich
coffee shop hi temp dish	150*/180* +	wash/rinse

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SODEXO @ CMMC CAFETERIA

Date 6/1/2022

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Address  
300 MAIN ST

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LEWISTON

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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

8: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: \*\*REPEAT\*\* employee restroom closest to coffee shop does not have the required "employees must wash hands before returning to work" signage. Install.

16: 3-401.11: C: Raw animal foods not properly cooked to heat all parts to a temperature and for a time that complies with code.

INSPECTOR NOTES: Chicken placed in hot holding, immediately from oven, measured at 140\*. Cook raw chicken so that all parts reach a minimum of 165\*. \*COS

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: Compound salad in open air merchandising cooler elevated in temperature. PHF's must be held at 41\* or less. \*COS

35: 3-302.12: N: Food/ingredients containers not properly labeled.

INSPECTOR NOTES: Custard mix not labeled with common name, ingredients or date. Label foods with identification, made date and discard date.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: Counters and shelving in multiple areas of the a la cart line are damaged and missing protective finish. Resurface areas to be smooth, sealed and easily cleanable.

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: Floor area near kettle cookers are damaged and unsealed. The grout in the kitchen is unsealed. Pillar support near induction cooker in a la cart area has chipping paint. The unsealed flooring needs to be scraped and resealed. The pillar needs a new finish to become smooth, sealed and easily cleanable.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: Hard to reach floor area near and below cold holding unit in the coffee shop has a build up of old food and debris. The shelving are the exhaust motor in the a la carte station has a build up of old foods and debris. Clean more often and as necessary.

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## Inspection Notes

Certified Food Protection Manager: Patrick Hodsdon EXP. 4/26/2023

Every eating establishment must employ on its staff a Certified Food Protection Manager (CFPM). Some establishments are exempt from this requirement. A CFPM certificate must accompany the application for a new establishment and change of ownership. A CFPM must be hired within 60 days of the departure of the last CFPM leaving employment. Eating establishments must post in a conspicuous area the certification of the CFPM(s), and the certificate must be made available to the Department upon request. 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 Casandra Lavallee, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, [casandra.lavallee@maine.gov](mailto:casandra.lavallee@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 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>

### Violation Correction Timeframe

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact your inspector, Louis Lachance when the critical violation has been addressed at 207-513-3000 or [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)

 Allison Bruno

Date: 6/1/2022

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