

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>FORAGE MARKET</b>	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	1/31/2019
		Non-Critical Violations	4	Time In	9:30 AM
		Certified Food Protection Manager	N	Time Out	11:15 AM

License Expiry Date/EST. ID# 5/17/2019 / 26059	Address 180 LISBON ST	City LEWISTON	Zip Code 04240	Telephone 207-333-6840
License Type MUN - EATING PLACE	Owner Name FORAGE MARKET INC	Purpose of Inspection	License Posted Yes	Risk Category

## 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	Proper cooking time & temperatures		
<b>Employee Health</b>					<b>Consumer Advisory</b>				
2	IN	Management awareness: policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
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			24	IN	Pasteurized foods used; prohibited foods not offered		
5	IN	No discharge from eyes, nose, and mouth			<b>Conformance with Approved Procedures</b>				
<b>Preventing Contamination by Hands</b>					25	IN	Food additives: approved & properly used		
6	OUT	Hands clean & properly washed			26	IN	Toxic substances properly identified, stored & used		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Protection from Contamination</b>				
8	IN	Adequate handwashing facilities supplied & accessible			27	IN	Compliance with variance, specialized process, & HACCP plan		
<b>Approved Source</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.				
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							
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	IN	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	X	Toilet facilities: properly constructed, supplied, & cleaned		X
38	X	Personal cleanliness		X	52	X	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) 	Date: 1/31/2019
Health Inspector (Signature) LOUIS LACHANCE 	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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## Temperature Observations

Location	Temperature	Notes
Egg sandwich	168*	Out for service
Cream cheese	38*	Bagel station cooler unit
Smoked salmon	41*	Reach in deli cooler unit
Tomato soup	185*	Hot holding
Sliced tomato	61*	Just sliced from whole state, placed deep into ice bath
Raw shell egg	48*	Left on counter, unrefrigerated, *COS by being placed in cooler unit
Cooked mushrooms	38*	Walk in cooler
Procsuitto	54*	On ice, but contents not effected by ice due to placement of container
Hot water	110*	Hand wash station

Person in Charge (Signature)

 Whitney Pelletier

Date: 1/31/2019

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Page 3 of 5

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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

6: 2-301.14: C: Food employees are not cleaning their hands and exposed portions of their arms as required.

INSPECTOR NOTES: Employee handling RTE foods after touching raw, PHF. Wash hands more frequently and when required. RTE food discarded.

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

INSPECTOR NOTES: \*\*REPEAT\*\* Raw eggs, sliced tomatoes, proscuitto elevated in temperature. All items moved to cooling units. \*\*COS

35: 3-602.11.(A).(B): N: Packaged food not properly labeled.

INSPECTOR NOTES: Packages for retail sales of compound cream cheese mixtures not properly labeled. Refer to labeling document provided to gain compliance.

38: 2-402.11: N: Food Employees not wearing effective hair restraints.

INSPECTOR NOTES: \*\*REPEAT\*\* Multiple employees do not wear hair restraints. Owner and manager do not make mandatory. All foodservice employees must wear hair protection per code

51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: \*\*REPEAT\*\* Employee restroom not equipped with a self closing door. Install hardware to achieve self closing, tight fit.

52: 5-501.16.(A).(B): N: Insufficient number / size waste storage / receptacles.

INSPECTOR NOTES: Multiple trash bags left unprotected at rear door. Containers on hand full. Purchase more covered trash receptacles or remove trash more frequently to ensure protection.

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Page 4 of 5

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## Inspection Notes

Certified Food Protection Manager: None

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.

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Page 5 of 5

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