

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name GOVERNORS RESTAURANT	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	5/28/2019
		Non-Critical Violations	6	Time In	9:15 AM
		Certified Food Protection Manager	Y	Time Out	11:00 AM

License Expiry Date/EST. ID# 8/13/2019 / 121	Address 1185 LISBON ST	City LEWISTON	Zip Code 04240-5030	Telephone 207-753-0173
License Type MUN - EATING AND CATERING	Owner Name LEWGOVS LLC	Purpose of Inspection Regular	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	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					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		
Good Hygienic Practices					20	IN	Proper cold holding temperatures		
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		
Preventing Contamination by Hands					Consumer Advisory				
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			Highly Susceptible Populations				
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
Approved Source					Chemical				
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			Conformance with Approved Procedures				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination					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.				
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							

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	
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					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
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	X	Non-food contact surfaces clean	X	
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	X	Plumbing installed; proper backflow devices	X	
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	X	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	X	
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) <i>Carlene Barmis</i>	Date: 5/28/2019
Health Inspector (Signature) LOUIS LACHANCE	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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	Zip Code 04240-5030	Telephone 207-753-0173

Temperature Observations

Location	Temperature	Notes
Hot dog	36*	2 door reach in
Omelet	173*	Plated for service
Cranberry sauce	38*	3 door wait station cooler
Ham	41*	Single door upright cooler
Raw beef patty	40*	Stainless 3 door cooler
Hi temp dish machine	155*/180*+	Wash/rinse
Water	123*	Handwash sink (kitchen)
Quat	200 ppm	Dispenser
Sausage	126*	Hot holding (discarded)
Scallops	40*	MT Dew cooler
Dessert cooler	40*	Air temp

Person in Charge (Signature)

Paulene Barrios Cartene
Barrios

Date: 5/28/2019

Health Inspector (Signature)
LOUIS LACHANCE

Lou Lachance

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Page 3 of 5

Establishment Name

GOVERNORS RESTAURANT

Date 5/28/2019

License Expiry Date/EST. ID#
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Address
1185 LISBON ST

City / State
LEWISTON ME

Zip Code
04240-5030

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: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: **REPEAT** Heat lamp, can opener blade, clean knife rack are dirty. Clean and sanitize more often and as needed.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: Multiple food items unwrapped in cold storage allowing for physical contaminants. Cover foods to protect.

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

INSPECTOR NOTES: Ice cream toppings storage handle broken, walk in cooler floor unsealed and heavily rusted. Fix door handle and repair cooler floor to be smooth and easily cleanable.

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: **REPEAT** Coolers, cooler shelving, baking tables are dirty. Clean and sanitize more often and as needed.

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: **REPEAT** Multiple fixtures leaking, drainage pipes leaking in basement. Hire licensed plumber to repair. Provide corrective documentation to Health Inspector within 10 days.

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: Coving missing behind handwash sink in kitchen. Have professionally repaired and sealed.

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

INSPECTOR NOTES: Multiple walls have peeling paint. Scrape and repaint to be sealed and easily cleanable. Large hole in wall near server station. Repair.

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

INSPECTOR NOTES: **REPEAT** Floors, walls, ceiling tiles in need of deep clean. Kitchen cooking line floor has large build up of grease and old food. Clean daily.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: **REPEAT** Ventilation in walk in cooler has build up of dust and debris that could contaminate food. Vents near wait station dirty. Clean.

Person in Charge (Signature)



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Health Inspector (Signature)

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Page 4 of 5

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Inspection Notes

Certified Food Protection Manager: Christopher Belanger exp. 4/23/24 cert.# 17788481

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)

Carlene Barnes
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Date: 5/28/2019

Health Inspector (Signature)

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Page 5 of 5

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