

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>BURGER KING #1072</b>	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	7/8/2019
		Non-Critical Violations	6	Time In	1:40 PM
		Certified Food Protection Manager	Y	Time Out	3:15 PM

License Expiry Date/EST. ID# 9/16/2019 / 5155	Address 704 MAIN ST	City LEWISTON	Zip Code 04240-5801	Telephone 207-795-6133
License Type MUN - EATING PLACE	Owner Name CARROLS 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
<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				17	IN	Proper reheating procedures for hot holding			
3	IN	Proper use of reporting, restriction & exclusion				18	IN	Proper cooling time & temperatures			
<b>Good Hygienic Practices</b>						<b>Highly Susceptible Populations</b>					
4	IN	Proper eating, tasting, drinking, or tobacco use				19	IN	Proper hot holding temperatures			
5	IN	No discharge from eyes, nose, and mouth				20	IN	Proper cold holding temperatures			
<b>Preventing Contamination by Hands</b>						<b>Chemical</b>					
6	IN	Hands clean & properly washed				21	IN	Proper date marking & disposition			
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed				22	IN	Time as a public health control: procedures & record			
8	OUT	Adequate handwashing facilities supplied & accessible				<b>Conformance with Approved Procedures</b>					
<b>Approved Source</b>						23	IN	Consumer advisory provided for raw or undercooked foods			
9	IN	Food obtained from approved source				<b>Chemical</b>					
10	IN	Food received at proper temperature				24	IN	Pasteurized foods used; prohibited foods not offered			
11	IN	Food in good condition, safe, & unadulterated				25	IN	Food additives: approved & properly used			
12	IN	Required records available: shellstock tags parasite destruction				26	IN	Toxic substances properly identified, stored & used			
<b>Protection from Contamination</b>						<b>Conformance with Approved Procedures</b>					
13	IN	Food separated & protected				27	IN	Compliance with variance, specialized process, & HACCP plan			
14	OUT	Food-contact surfaces: cleaned and sanitized				<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.					
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>						<b>Utensils, Equipment and Vending</b>					
31	IN	Proper cooling methods used; adequate equipment for temperature control				44	IN	Gloves used properly			
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	X	Non-food contact surfaces clean			X
<b>Food Identification</b>						<b>Physical Facilities</b>					
35	IN	Food properly labeled; original container				48	IN	Hot & cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>						<b>Physical Facilities</b>					
36	IN	Insects, rodents, & animals not present				49	IN	Plumbing installed; proper backflow devices			
37	X	Contamination prevented during food preparation, storage & display				50	IN	Sewage & waste water properly disposed			
38	IN	Personal cleanliness				51	IN	Toilet facilities: properly constructed, supplied, & cleaned			
39	IN	Wiping cloths: properly used & stored				52	IN	Garbage & refuse properly disposed; facilities maintained			
40	IN	Washing fruits & vegetables				53	X	Physical facilities installed, maintained, & clean			X
						54 X Adequate ventilation & lighting; designated areas used					

Person in Charge (Signature) <i>Angela Estine</i>	Date: 7/8/2019
Health Inspector (Signature) LOUIS LACHANCE	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:



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<b>License Expiry Date/EST. ID#</b> 9/16/2019 / 5155	<b>Address</b> 704 MAIN ST	<b>City / State</b> LEWISTON / ME	<b>Zip Code</b> 04240-5801	<b>Telephone</b> 207-795-6133

## Temperature Observations

Location	Temperature	Notes
Water	108*	Handwash, drive thru
Water	125*	Handwash, broiler area
Quat	200 ppm	3 bay sink

Chicken patty	176*	Hot holding
Beef patty	186*	Finish cook
Salad mix	40*	Salad unit, top
Quat	200 ppm	Sanitizer bucket
Ice cream mix	36*	Ice cream machine
Pre-cooked chicken cutlet	37*	Walk in cooler
Creamer	40*	Beverage cooler
Pulled pork	40*	Walk in cooler
Chicken nugget	178*	Hot holding

<b>Person in Charge (Signature)</b>		<b>Date:</b> 7/8/2019
<b>Health Inspector (Signature)</b> LOUIS LACHANCE		

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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

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: Food worker's hands accidentally coming into contact with "overflowing" French fries while packaging. Wear glove to prevent bare hand contact with Ready to Eat Foods.

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

INSPECTOR NOTES: 1 of 2 unisex restrooms missing proper signage requiring employees to wash hands before returning to work. Replace.

14: 4-703.11: C: Manual and/or mechanical methods of sanitizing incomplete.

INSPECTOR NOTES: Unclean dining room tables not being effectively sanitized after use. Use sanitation buckets or alternate method that dispenses more sanitizer at each table. Allow to air dry.

37: 3-307.11: N: Food not protected from other sources of contamination.

INSPECTOR NOTES: Computer displays and tops of equipment are unclean and can cause physical contamination in food. Clean all surfaces more often and as necessary.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: Walk in cooler paneling and shelving are dirty. Clean and sanitize more often and as necessary.

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

INSPECTOR NOTES: Flooring transition to mop sink heavily damaged and missing coving tiles are not sealed and easily cleanable. Repair areas and contact sanitarian within 30 days to prove compliance.

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

INSPECTOR NOTES: Floors, walls and ceilings in hard to reach areas are dirty. Instruct staff to degrease and clean effected areas.

54: 6-202.12: N: Ventilation may cause food contamination.

INSPECTOR NOTES: Most air ventilation in kitchen, back storage room and dining room are dirty. Clean.

Person in Charge (Signature)

 Angela Estine

Date: 7/8/2019

Health Inspector (Signature)

LOUIS LACHANCE



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## Inspection Notes

Certified Food Protection Manager: Angela Erskine exp. 5/21/24

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: 7/8/2019

Health Inspector (Signature)



LOUIS LACHANCE