

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name ROBERT V CONNOR ELEMENTARY <i>As Authorized by 22 MRSA § 2496</i>	Critical Violations	0	Date	7/23/2019
	Non-Critical Violations	1	Time In	8:45 AM
	Certified Food Protection Manager	Y	Time Out	9:45 AM

License Expiry Date/EST. ID# / 28271	Address 400 BARTLETT ST	City LEWISTON	Zip Code 04240	Telephone 207-795-4104
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License Type MUN - EATING - SCHOOL	Owner Name CITY OF LEWISTON	Purpose of Inspection New Establishment Report	License Posted No	Risk Category
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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						Consumer Advisory					
2	IN	Management awareness: policy present				23	IN	Consumer advisory provided for raw or undercooked foods			
3	IN	Proper use of reporting, restriction & exclusion				Highly Susceptible Populations					
Good Hygienic Practices						Chemical					
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				Conformance with Approved Procedures					
Preventing Contamination by Hands						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.					
6	IN	Hands clean & properly washed				25	IN	Food additives: approved & properly used			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed				26	IN	Toxic substances properly identified, stored & used			
8	IN	Adequate handwashing facilities supplied & accessible				GOOD RETAIL PRACTICES					
Approved Source						Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
9	IN	Food obtained from approved source				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					
10	IN	Food received at proper temperature				Safe Food and Water					
11	IN	Food in good condition, safe, & unadulterated				28	IN	Pasteurized eggs used where required			
12	IN	Required records available: shellstock tags parasite destruction				29	IN	Water & ice from approved source			
Protection from Contamination						30	IN	Variance obtained for specialized processing methods			
13	IN	Food separated & protected				Food Temperature Control					
14	IN	Food-contact surfaces: cleaned and sanitized				31	IN	Proper cooling methods used; adequate equipment for temperature control			
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food				32	IN	Plant food properly cooked for hot holding			
GOOD RETAIL PRACTICES						33	IN	Approved thawing methods used			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						34	IN	Thermometers provided and accurate			
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						Food Identification					
Safe Food and Water						35	IN	Food properly labeled; original container			
28	IN	Pasteurized eggs used where required				Prevention of Food Contamination					
29	IN	Water & ice from approved source				36	IN	Insects, rodents, & animals not present			
30	IN	Variance obtained for specialized processing methods				37	IN	Contamination prevented during food preparation, storage & display			
Food Temperature Control						38	IN	Personal cleanliness			
31	IN	Proper cooling methods used; adequate equipment for temperature control				39	IN	Wiping cloths: properly used & stored			
32	IN	Plant food properly cooked for hot holding				40	IN	Washing fruits & vegetables			
33	IN	Approved thawing methods used				Proper Use of Utensils					
34	IN	Thermometers provided and accurate				41	IN	In-use utensils: properly stored			
Food Identification						42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			
35	IN	Food properly labeled; original container				43	IN	Single-use & single-service articles: properly stored & used			
Prevention of Food Contamination						44	IN	Gloves used properly			
36	IN	Insects, rodents, & animals not present				Utensils, Equipment and Vending					
37	IN	Contamination prevented during food preparation, storage & display				45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
38	IN	Personal cleanliness				46	IN	Warewashing facilities: installed, maintained, & used; test strips			
39	IN	Wiping cloths: properly used & stored				47	IN	Non-food contact surfaces clean			
40	IN	Washing fruits & vegetables				Physical Facilities					
Person in Charge (Signature) <i>Adrian Roman</i> ALIS A ROMAN						48	IN	Hot & cold water available; adequate pressure			
Health Inspector (Signature) <i>Louis Lachance</i>						49	IN	Plumbing installed; proper backflow devices			
LOUIS LACHANCE						50	IN	Sewage & waste water properly disposed			
Date: 7/23/2019						51	X	Toilet facilities: properly constructed, supplied, & cleaned			
Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:						52	IN	Garbage & refuse properly disposed; facilities maintained			
						53	IN	Physical facilities installed, maintained, & clean			
						54	IN	Adequate ventilation & lighting; designated areas used			

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	Zip Code 04240	Telephone 207-795-4104

Temperature Observations

Location	Temperature	Notes
Water	38*	Milk cooler
Air temp	26*	Walk in cooler
Water	38*	True unit cooler
Hand wash	120*	Cooking line hand wash
Quat dispenser	200 ppm	3 bay sink
Air temp	36*	Walk in cooler
Water	37*	Milk cooler
Water	129*	3 bay sink
Water	100*	Boys restroom
Hand wash	120*	Dish area hand sink
Hi temp dish	146*/180* +	Rinse/wash
Hand wash	107*	Employee restroom

Person in Charge (Signature)

Alicia Roman

Date: 7/23/2019

Health Inspector (Signature)

Louis Lachance

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

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

INSPECTOR NOTES: Install hardware to achieve self closing, tight fitting door in employee restroom.

Person in Charge (Signature)



Date: 7/23/2019

Health Inspector (Signature)

LOUIS LACHANCE



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Inspection Notes

**OK to issue regular license

Certified Food Protection Manager: Jeanne Perry expiration 1/23/22

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)



Date: 7/23/2019

Health Inspector (Signature)



LOUIS LACHANCE