

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name FISH BONES AMERICAN GRILL	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	8/8/2019
		Non-Critical Violations	6	Time In	1:15 PM
		Certified Food Protection Manager	Y	Time Out	3:30 PM

License Expiry Date/EST. ID# 11/14/2019 / 18159	Address 70 LINCOLN ST	City LEWISTON	Zip Code 04240-7792	Telephone 207-333-3663
License Type MUN - EATING AND CATERING	Owner Name HOSPSERV INC	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
Supervision				
1	IN	PIC present, demonstrates knowledge, and performs duties		
Employee Health				
2	IN	Management awareness: policy present		
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	IN	Hands clean & properly washed		
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed	X	
8	IN	Adequate handwashing facilities supplied & accessible		
Approved Source				
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		
Protection from Contamination				
13	OUT	Food separated & protected	X	
14	OUT	Food-contact surfaces: cleaned and sanitized	X	
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	IN	Proper cold holding temperatures		
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
Consumer Advisory				
23	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	IN	Pasteurized foods used; prohibited foods not offered		
Chemical				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
Conformance with Approved Procedures				
27	IN	Compliance with variance, specialized process, & HACCP plan		

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.

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
Safe Food and Water				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	IN	Thermometers provided and accurate		
Food Identification				
35	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	X	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
41	IN	In-use utensils: properly stored		
42	X	Utensils, equipment, & linens: properly stored, dried, & handled	X	
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		X
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	X	Plumbing installed; proper backflow devices		X
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		
54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *Kathrine Landry* Date: 8/8/2019

Health Inspector (Signature) *Lisa Silva*

Follow-up: YES NO Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name FISH BONES AMERICAN GRILL	As Authorized by 22 MRSA § 2496	Date <u>8/8/2019</u>
License Expiry Date/EST. ID# 11/14/2019 / 18159	Address 70 LINCOLN ST	City / State LEWISTON / ME
	Zip Code 04240-7792	Telephone 207-333-3663

Temperature Observations

Location	Temperature	Notes
Water	117*	3 bay sink
High temp dish	150*/180*+	Wash/ rinse cycle
Seared sesame tuna	39*	Deli unit cooler
Water	108*	Men's restroom
Mashed potato	152*	Hot holding
Milk	41*	Bar cooler
Cole slaw	42*	Upright cooler
Pickles	37*	Ice well storage
Soup	147*	Hot holding
Cooked fish	39*	Walk in cooler
Raw beef steak	38*	Deli unit cooler
Quat sanitizer	200 ppm	Sanitizing bucket

Person in Charge (Signature)



Date: 8/8/2019

Health Inspector (Signature)

LISA SILVA



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

FISH BONES AMERICAN GRILL

Date 8/8/2019

License Expiry Date/EST. ID#
11/14/2019 / 18159

Address
70 LINCOLN ST

City / State
LEWISTON ME

Zip Code
04240-7792

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 employee handling Fried wontons with bare hands. Clean utensils or clean gloves must be worn to handle all RTE Foods. Although not observed, process for handling bread as told is incorrect as well. Use utensil of clean food grade glove. *COS, product discarded.

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: Raw squid held over raw oysters. Raw squid also held over RTE cooked fish. All raw items must be stored below RTE foods. *COS

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: Meat slicer and can opener blade have old food remnants on them. Clean and sanitize after use. *COS

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: Wiping cloths held at wait station not held in chemical sanitizer. All towels used to wipe surfaces, utensils or equipment must be held in proper solution of chemical sanitizer.

42: 4-903.11.(B): N: Clean equipment and utensils not stored by being covered/ inverted/ or self draining.

INSPECTOR NOTES: Eating utensils and "to go" style containers stored improperly. Store utensils with handles up and containers inverted to minimize contamination. *COS

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

INSPECTOR NOTES: **REPEAT** Shelving area near salad area, microwave needs cleaning. Mixer area for baked goods also has build up. Clean more often and as necessary.

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

INSPECTOR NOTES: **REPEAT** 3 bay sink leaking. Hire licensed plumber to resolve problem.

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: Ceiling area above dish return, baking area has exposed insulation that could contaminate food. This area must be protected from falling, suspending insulation.

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

INSPECTOR NOTES: Vent near handsink, waitstation area has a build up of dust and debris. Clean to ensure no risk of physical contamination.

Person in Charge (Signature)



Date: 8/8/2019

Health Inspector (Signature)

LISA SILVA



State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

FISH BONES AMERICAN GRILL

Date 8/8/2019

License Expiry Date/EST. ID#
11/14/2019 / 18159

Address
70 LINCOLN ST

City / State
LEWISTON

ME

Zip Code
04240-7792

Inspection Notes

Certified Food Protection Manager: Cameron Bedard exp. 2/19/2024

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: 8/8/2019

Health Inspector (Signature)

LISA SILVA

