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# State of Maine Health Inspection Report

Establishment Name <b>LUCKY TREE BUFFET</b>	As Authorized by 22 MRSA § 2496	Critical Violations	8	Date	5/24/2021
		Non-Critical Violations	6	Time In	10:50 AM
		Certified Food Protection Manager	N	Time Out	1:00 PM

License Expiry Date/EST. ID# 12/11/2021 / 18143	Address 40 EAST AVE STE 40A	City LEWISTON	Zip Code 04240-6615	Telephone 469-258-8224
License Type MUN - EATING PLACE	Owner Name LUCKY TREE BUFFET INC	Purpose of Inspection Regular	License Posted Yes	Risk Category High

## 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	
<b>Supervision</b>					
1	OUT	PIC present, demonstrates knowledge, and performs duties			
<b>Employee Health</b>					
2	IN	Management awareness: policy present			
3	IN	Proper use of reporting, restriction & exclusion			
<b>Good Hygienic Practices</b>					
4	IN	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
6	OUT	Hands clean & properly washed		X	
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed		X	
8	OUT	Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>					
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			
<b>Protection from Contamination</b>					
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	
<b>Potentially Hazardous Food Time/Temperature</b>					
16	OUT	Proper cooking time & temperatures			X
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	OUT	Proper date marking & disposition			
22	IN	Time as a public health control: procedures & record			
<b>Consumer Advisory</b>					
23	IN	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
24	IN	Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedures</b>					
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	
<b>Safe Food and Water</b>					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
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	X	Thermometers provided and accurate			
<b>Food Identification</b>					
35	IN	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
36	IN	Insects, rodents, & animals not present			
37	X	Contamination prevented during food preparation, storage & display		X	
38	IN	Personal cleanliness			
39	IN	Wiping cloths: properly used & stored			
40	IN	Washing fruits & vegetables			

  

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

Person in Charge (Signature)		Date: 5/24/2021
Health Inspector (Signature)		Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO Date of Follow-up: 6/4/2021

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License Expiry Date/EST. ID# 12/11/2021 / 18143	Address 40 EAST AVE STE 40A	City / State LEWISTON / ME	Zip Code 04240-6615	Telephone 469-258-8224

## Temperature Observations

Location	Temperature	Notes
Sanitizer bucket	50-99 ppm	dining room
Kitchen handwash	113*	
Buffet	38*	jello
Restroom handwash	115*	
Hot holding	176*	steamed pork bun
Crab rangoon	180*	buffet
Cooked chicken wing	95*	placed on buffet, reheated to 165*
Cheesecake	40*	3 door cooler
Auto dishwasher	140*/130*	wash/rinse- 0 chlorine
Bar pepsi cooler	40*	air temp

Person in Charge (Signature)

*Steven Phan*

Date: 5/24/2021

Health Inspector (Signature)  
LOUIS LACHANCE

*Louis Lachance*

# State of Maine Health Inspection Report

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**Establishment Name**

LUCKY TREE BUFFET

Date 5/24/2021

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40 EAST AVE STE 40A

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LEWISTON ME

Zip Code  
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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

1: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: Expired CFPM. Obtain and show proof of CFPM within 30 days of this report.

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

INSPECTOR NOTES: Multiple employees changing tasks without washing hands. Wash hands properly after changing tasks that require hand washing. \*COS

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

INSPECTOR NOTES: Food service worker handling RTE food for buffet with unclean, bare hands. Items discarded. \*COS

8: 5-205.11.(A): N: Hand wash facility not accessible.

INSPECTOR NOTES: Dishwashing line handwash sink unassessable due to storage items. Clear path to handwash station to promote use of sink.

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: Whole tomatoes stored below raw chicken wings. RTE foods need to be above raw PHF's. \*COS

13: 3-302.11.(A).(2): C: Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.

INSPECTOR NOTES: Raw salmon fillet held below raw chicken tenders. Salmon requires a lesser internal temp once cooked than chicken, therefore needs to be stored above raw poultry. \*COS

14: 4-501.114.(A).(1): C: Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.

INSPECTOR NOTES: Auto dishwasher, unable to reach final rinse of 180\* (temp at 125\*) not supplied with chlorine bleach. Empty sanitizer replaced. \*COS

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

INSPECTOR NOTES: Vegetable peeler, can opener unclean and appears not to have been washed and sanitized. Wash, rinse and sanitize all food contact utensils and surfaces. \*COS

16: 3-401.11: C: Raw animal foods not properly cooked to heat all parts to a temperature and for a time that complies with code.

INSPECTOR NOTES: Chicken wings placed on buffet did not reach the minimum temperature of 165\*. Item recooked. \*COS

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: No prepared foods have date marking. Date items with preparation date and discard date to ensure safe foods and proper rotation.

Person in Charge (Signature)



Date: 5/24/2021

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34: 4-302.12.(A): N: Inadequate number of food temperature measuring devices provided.

INSPECTOR NOTES: No probe thermometer. Purchase multiple thermometers to ensure proper temperatures of cooked, refrigerated foods and cooling process.

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

INSPECTOR NOTES: Uncovered bucket of rice noodles held directly below handwash sink and is highly likely to be contaminated from process, multiple foods held in cold and dry storage uncovered. Cover products to lessen chance of cross contamination and physical contamination. \*COS

45: 4-101.11.(A): C: Material used in construction of utensils or food contact surfaces of equipment is not safe.

INSPECTOR NOTES: Pressure treated 5/4 board used as equipment separating vegetable press from base. Pressure treated wood cannot be used as it comes in contact with foods and juices.

46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: No chlorine test kit to measure sanitizing solutions. Purchase test kit to ensure 50-99 ppm chlorine solution for dishes and surfaces.

Person in Charge (Signature)



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## Inspection Notes

Certified Food Protection Manager: Expired

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)

 Steven Phan

Date: 5/24/2021

Health Inspector (Signature)

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