

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>SAINT DOMINIC ACADEMY</b>	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	1/24/2022
		Non-Critical Violations	6	Time In	9:50 AM
		Certified Food Protection Manager	N	Time Out	11:00 AM

License Expiry Date/EST. ID# 9/27/2022 / 99	Address 17 BAIRD AVE	City LEWISTON	Zip Code 04240	Telephone 207-783-9323
License Type MUN - EATING - SCHOOL	Owner Name TRUSTEES OF SAINT DOMINIC	Purpose of Inspection Regular	License Posted Yes	Risk Category Medium

## 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	OUT	PIC present, demonstrates knowledge, and performs duties	x	x	16	IN																																																																																																																																																																																																																															
<b>Employee Health</b>					<b>Consumer Advisory</b>																																																																																																																																																																																																																																
2	IN	Management awareness: policy present			23	IN																																																																																																																																																																																																																															
3	IN	Proper use of reporting, restriction & exclusion			<b>Highly Susceptible Populations</b>																																																																																																																																																																																																																																
<b>Good Hygienic Practices</b>					<b>Chemical</b>																																																																																																																																																																																																																																
4	IN	Proper eating, tasting, drinking, or tobacco use			25	IN																																																																																																																																																																																																																															
5	IN	No discharge from eyes, nose, and mouth			26	IN																																																																																																																																																																																																																															
<b>Preventing Contamination by Hands</b>					<b>Conformance with Approved Procedures</b>																																																																																																																																																																																																																																
6	IN	Hands clean & properly washed			27	IN																																																																																																																																																																																																																															
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<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.																																																																																																																																																																																																																																
8	IN	Adequate handwashing facilities supplied & accessible																																																																																																																																																																																																																																			
<b>Approved Source</b>																																																																																																																																																																																																																																					
9	IN	Food obtained from approved source			<b>GOOD RETAIL PRACTICES</b>																																																																																																																																																																																																																																
10	IN	Food received at proper temperature			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																																																																																																																																																																																																																																
11	IN	Food in good condition, safe, & unadulterated			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																																																																																																																																																																																																																																
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Person in Charge (Signature) <i>[Signature]</i>	Date: 1/24/2022
Health Inspector (Signature) LOUIS LACHANCE	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

# State of Maine Health Inspection Report

Establishment Name <b>SAINT DOMINIC ACADEMY</b>		As Authorized by 22 MRSA § 2496		Date <u>1/24/2022</u>
License Expiry Date/EST. ID# 9/27/2022 / 99	Address 17 BAIRD AVE	City / State LEWISTON / ME	Zip Code 04240	Telephone 207-783-9323

## Temperature Observations

Location	Temperature	Notes
Milk cooler	38*	milk
2 door cooler	41*	pickles
Pepsi cooler	41*	condiment

High temp dish	164*/106*	wash/rinse
Sani bucket	300 ppm	Quat 40 sanitizer

Person in Charge (Signature)



Date: 1/24/2022

Health Inspector (Signature)

LOUIS LACHANCE



# State of Maine Health Inspection Report

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**Establishment Name**

SAINT DOMINIC ACADEMY

Date 1/24/2022

License Expiry Date/EST. ID#  
9/27/2022 /99

Address  
17 BAIRD AVE

City / State  
LEWISTON ME

Zip Code  
04240

## 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: \*\*REPEAT\*\* No current CFPM dedicated to operation. PIC needs to be certified within 60 days of report. Send certificate info to Louis Lachance.

1: 2-103.11.(E): N: Person in Charge did not ensure that employees are receiving food properly.

INSPECTOR NOTES: Raw ground beef with damaged and contaminated packaging accepted and placed in storage. Inspect all items coming into establishment to ensure that the foods are safe and at no risk of contaminating other foods. \*COS

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 eggs and raw ground beef held over fresh RTE vegetables. ALL raw PHF's must be stored below RTE foods. \*COS

14: 4-501.112: N: Unacceptable hot water sanitization temperature(s) for mechanical ware washing.

INSPECTOR NOTES: High temp. auto dish machine unable to provide 180\* water to kill bacteria. Cease using machine until the temperature can be achieved. Use manual 3 bay wash, rinse and sanitize.

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\*\* Cupboard doors below prep area, auto dish wash area, kitchen carts and dishwasher have old food remnants and debris. Clean daily to avoid build up.

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

INSPECTOR NOTES: Tile flooring beneath ovens and many areas near cold storage and service area are missing floor tiles or are damaged. Replace and reseal all missing and damaged floor tiles to be smooth, sealed and easily cleanable.

Person in Charge (Signature)



Date: 1/24/2022

Health Inspector (Signature)

LOUIS LACHANCE



# State of Maine Health Inspection Report

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SAINT DOMINIC ACADEMY

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Address  
17 BAIRD AVE

City / State  
LEWISTON

ME

Zip Code  
04240

## Inspection Notes

Certified Food Protection Manager: None-Expired

Every eating establishment must employ on its staff a Certified Food Protection Manager (CFPM). Some establishments are exempt from this requirement. A CFPM certificate must accompany the application for a new establishment and change of ownership. A CFPM must be hired within 60 days of the departure of the last CFPM leaving employment. Eating establishments must post in a conspicuous area the certification of the CFPM(s), and the certificate must be made available to the Department upon request. 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 Casandra Lavallee, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, [casandra.lavallee@maine.gov](mailto:casandra.lavallee@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 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>

Violation Correction Timeframe

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact your inspector, Laurie Davis when the critical violation has been addressed at 207-592-5573 or [laurie.davis@maine.gov](mailto:laurie.davis@maine.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: 1/24/2022

Health Inspector (Signature)

LOUIS LACHANCE

