



City of Lewiston
 Planning and Code Enforcement
 27 Pine Street
 Lewiston, ME 04240

FOOD SAFETY INSPECTION REPORT

R-9

AK Market, LLC
 280 PARK ST
 LEWISTON, ME 04240


<u>Inspection Number</u> 64E2A	<u>Date</u> 2/15/22	<u>Time In/Out</u> 1:14 PM 1:48 PM	<u>Inspection Type</u> Pre-Opening	<u>Client Type</u> Special Food	<u>Inspector</u> L.Lachance		
<u>Permit Number</u> SFHA00543	<u>Risk</u> 2	<u>Variance</u>	<u>Violation Summary:</u>	<u>Priority</u> 1	<u>Pf</u> 1	<u>Core</u> 1	<u>Repeat</u>

Summary of Violations

Priority	Priority f	Core	Total
1	1	1	3

Priority "P" violations not marked "COS" must be corrected within 72 hours.
 Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.
 Core "C" violations not marked "COS" must be corrected within 90 days.


 L.Lachance


 Abdul Ali - Expires
 Certificate #:

Notes

OK to issue processing license with Lewiston fire department inspector Ryan Coleman's approval.
 Akmarket6@gmail.com

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Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Approved Source

Food obtained from approved source

11 **3-201.11 (A)(B) Compliance with Food Law - Establishment -**

- Pr** Ethiopian style bread found for sale. Bread came from unlicensed home kitchen. Only sell foods that come from an approved licensed facility. Discard or remove from store. *Code: Food shall be obtained from sources that comply with law. Food prepared in a private home may not be used or offered for human consumption in a food establishment.*



Utensils, Equipment and Vending

Warewashing facilities: installed, maintained & used; test strips

48 **4-302.14 Sanitizing Solution Testing Devices - Meat cutting room -**

- Pf** Chlorine test strips on back order. Receipt denotes the strips will arrive this Friday. Use test strips to maintain 50-99 ppm. *Code: A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.*

Physical Facilities

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Physical Facilities installed, maintained & cleaned

55 6-201.11 Floors, walls and ceilings - Meat cutting room -

- C** Seal floor and coving below 3 bay sink to be smooth, sealed and easily cleanable. *Code: Except as specified under section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.*



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Temperatures

Area	Equipment	Product	Notes	Temps
Walk in cooler		Air temp		33 °F
Meat cutting room		Hot water		120 °F
Reach in cooler		Air temp		40 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.