

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name GOVERNORS RESTAURANT	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	5/17/2023
		Non-Critical Violations	5	Time In	10:00 AM
		Certified Food Protection Manager	Y	Time Out	12:00 PM

License Expiry Date/EST. ID# 8/13/2023 / 121	Address 1185 LISBON ST	City LEWISTON	Zip Code 04240-5030	Telephone 207-753-0173
License Type MUN - EATING AND CATERING	Owner Name LEWGOVS LLC	Purpose of Inspection Change of Ownership	License Posted No	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	Compliance Status		COS	R
Supervision					Potentially Hazardous Food Time/Temperature			
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN		
Employee Health					Consumer Advisory			
2	IN	Management awareness: policy present			23	IN		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations			
Good Hygienic Practices					Chemical			
4	IN	Proper eating, tasting, drinking, or tobacco use			25	IN		
5	IN	No discharge from eyes, nose, and mouth			26	IN		
Preventing Contamination by Hands					Conformance with Approved Procedures			
6	IN	Hands clean & properly washed			27	IN		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			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.			
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	IN	Food separated & protected						
14	IN	Food-contact surfaces: cleaned and sanitized						
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food						

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	Compliance Status		COS	R
Safe Food and Water					Proper Use of Utensils			
28	IN	Pasteurized eggs used where required			41	IN		
29	IN	Water & ice from approved source			42	IN		
30	IN	Variance obtained for specialized processing methods			43	IN		
Food Temperature Control					Utensils, Equipment and Vending			
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	X		X
32	IN	Plant food properly cooked for hot holding			46	X		
33	IN	Approved thawing methods used			47	IN		
34	X	Thermometers provided and accurate			Physical Facilities			
Food Identification					48			
35	IN	Food properly labeled; original container			IN			
Prevention of Food Contamination					49			
36	IN	Insects, rodents, & animals not present			IN			
37	IN	Contamination prevented during food preparation, storage & display			50	IN		
38	IN	Personal cleanliness			51	IN		
39	IN	Wiping cloths: properly used & stored			52	IN		
40	IN	Washing fruits & vegetables			53	X		X
					54			
					IN			
					Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) *Frank Dees*
 Health Inspector (Signature) *Sam Lachance*
 LOUIS LACHANCE

Date: 5/17/2023

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

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Temperature Observations

Location	Temperature	Notes
Reach in (top)	39*	batter
Upright cooler	38*	sauce
Reach in (bottom)	36*	chicken
Sani bucket	200-400ppm	quat sanitizer
High temp dish	144*/180* +	wash/rinse
Bakery cooler	40*	air temp
Hot hold	135*	sausage link
2 door dessert cooler	36*	pudding
Plated	170*	omelet
Hand wash	100*	
Walk in cooler	33*	scallops

Person in Charge (Signature)



Date: 5/17/2023

Health Inspector (Signature)

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State of Maine Health Inspection Report

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Establishment Name

GOVERNORS RESTAURANT

Date 5/17/2023

License Expiry Date/EST. ID#
8/13/2023 / 121

Address
1185 LISBON ST

City / State
LEWISTON ME

Zip Code
04240-5030

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

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

INSPECTOR NOTES: Multiple kitchen coolers are missing thermometers. Replace and position in an easily assessable location.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: ****REPEAT**** Walk in cooler flooring in disrepair and may harbor bacteria. Replace floor and unsealed surfaces within 60 days of this report. Show proof of completion.

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

INSPECTOR NOTES: PIC could not locate Quat test strips. Locate/acquire and use to ensure proper solution ppm.

46: 4-501.14: N: Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.

INSPECTOR NOTES: High temp. dish machine unclean. Clean daily to prevent recontamination of clean items.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: ****REPEAT**** Areas of walls and ceiling have an accumulation of dust. Floor in soda bib dispensing area unclean. Clean all floors, walls and ceilings more often and as needed.

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Inspection Notes

****OK TO ISSUE THE CHANGE OF OWNERSHIP**

Certified Food Protection Manager: Troy Mills EXP. 10/31/2027

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 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, Louis Lachance when the critical violation has been addressed at 207-513-3125 or 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 Administration and Enforcement of Establishments Regulated by the Health Inspection Program, Licenses, conditional licenses, inspection reports, certificates or other notices issued by the Department must be displayed in a place readily visible to customers or other persons using a licensed establishment.

Person in Charge (Signature)



Date: 5/17/2023

Health Inspector (Signature)

LOUIS LACHANCE

