

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SUBWAY	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	1/12/2016
		Non-Critical Violations	1	Time In	10:00 AM
		Certified Food Protection Manager	Y	Time Out	10:45 AM

License Expiry Date/EST. ID# 8/12/2016 / 9345	Address 133 LISBON ST	City LEWISTON	Zip Code 04240-7119	Telephone 207-786-4629
License Type MUN - EATING PLACE	Owner Name MAINSUSA CORP	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	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			Proper Use of Utensils			
10	IN	Food received at proper temperature			41	IN		
11	IN	Food in good condition, safe, & unadulterated			42	IN		
12	IN	Required records available: shellstock tags parasite destruction			43	IN		
Protection from Contamination					44	IN		
13	IN	Food separated & protected			Utensils, Equipment and Vending			
14	IN	Food-contact surfaces: cleaned and sanitized			45	IN		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			46	IN		
GOOD RETAIL PRACTICES					47	IN		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					Physical Facilities			
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					48	IN		
					49	IN		
Safe Food and Water					50	IN		
28	IN	Pasteurized eggs used where required			51	IN		
29	IN	Water & ice from approved source			52	IN		
30	IN	Variance obtained for specialized processing methods			53	X		
Food Temperature Control					54	IN		
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	IN	Wiping cloths: properly used & stored						
40	IN	Washing fruits & vegetables						

Person in Charge (Signature)

X Carol [Signature]

Date: 1/12/2016

Health Inspector (Signature)

[Signature]

Follow-up: YES NO

Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
milk cooler	40	
Meatballs	170 plus	hh
tuna salad	38	
cooler	37.5	
hot water	110 -plus	

Person in Charge (Signature)



Date: 1/12/2016

Health Inspector (Signature)



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City / State
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

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

INSPECTOR NOTES: repalce cracked floors tiles

Person in Charge (Signature)



Date: 1/12/2016

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Inspection Notes

Certified Food Protection Manager

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 within 90 days of a new eating establishment opening or 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 your inspector [Susan Reny] by emailing to [sreny@lewistonmaine.gov] or faxing to 207-795-5071. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

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. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- 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 the inspector when the critical violation has been addressed at 207-(513-3125 Ext 3224) or email (sreny@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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. 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.

Clarissa Smith is a CFPM 1/21/2017 exp CERT3 9589210

FDA employee health awareness-personal hygiene booklet-date marking-no bare hand contact and bodily fluid response and recovery given to PIC

Person in Charge (Signature)



Date: 1/12/2016

Health Inspector (Signature)

