



# State of Maine Health Inspection Report

Establishment Name <b>RAMADA CONFERENCE CENTER</b>		As Authorized by 22 MRSA § 2496		Date <u>4/1/2016</u>
License Expiry Date/EST. ID# 11/19/2016 / 151	Address 490 PLEASANT ST	City / State LEWISTON / ME	Zip Code 04240-3938	Telephone 207-784-2331

## Temperature Observations

Location	Temperature	Notes
wash	150	
corn	139	hh
gravy	135	hh
rinse	180	
drinks bar	33	
turkey	140	hh
cooler walk-in	38	
hot water	110 plus	

Person in Charge (Signature)

Date: 4/1/2016

Health Inspector (Signature)

# State of Maine Health Inspection Report

Page 3 of 4

Establishment Name  
**RAMADA CONFERENCE CENTER**

Date **4/1/2016**

License Expiry Date/EST. ID#  
**11/19/2016 / 151**

Address  
**490 PLEASANT ST**

City / State  
**LEWISTON ME**

Zip Code  
**04240-3938**

## 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: 90 days

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: drinks need covers-corrected on site

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 fish above fruits-corrected on site

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

INSPECTOR NOTES: slicer not clean-corrected on site

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: scoop with handles needed-corrected on site

45: 4-204.12: N: Equipment openings, closures and deflectors are improperly designed and constructed.

INSPECTOR NOTES: replace refrigeration door seals

47: 4-601.11.(B): C: Food contact surfaces of cooking equipment not clean.

INSPECTOR NOTES: clean oven

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

INSPECTOR NOTES: replace cracked floor tiles

Person in Charge (Signature)

Date: 4/1/2016

Health Inspector (Signature)

# State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

RAMADA CONFERENCE CENTER

Date 4/1/2016

License Expiry Date/EST. ID#  
11/19/2016 / 151

Address  
490 PLEASANT ST

City / State  
LEWISTON

ME

Zip Code  
04240-3938

## 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](mailto: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](mailto: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](mailto: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.

Note: new ice machine being delivered tomorrow.

Person in Charge (Signature)



Date: 4/1/2016

Health Inspector (Signature)

