| Fasabithment Name | | | | | | | | | | | | | | | | | |
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| LEWISTON HIGH SCHOOL Determinance No. Address 10.20 AM | Establishment Name As Authorized by 22 MRSA § 2496 Non-Critical Violations | | | | | | | | | | | _ | | | | | |
| Second Section Second Seco | | | | | | | | | | | n Manager | | _ | | | | |
| License Type | Lic | | | | | | | | | | | Zip Code | | Teleph | one | | |
| MUN - EATING - SCHOOL CATE\$ LEWISTON SCHOOL DEPARTY Regular | 9/2 | 27/2 | 2017 | / 150 | 156 EAST AVE | | LE | WIS | STO | NC | | 04240 | | 207-7 | 95-4 | 106 | |
| Gricle designated compliance status (N. OUT, NO, NA) for seeh numbered item. Shelic compliance Complianc | Lic | License Type Owner Name Purpose of Inspection | | | | | | | | | License Pos | ted | Ris | k Cat | egory | | |
| Circle designated compliance status (IN, OUT, NO, NA) for each numbered item. Rein compliance OUT-ind in compliance No-mot deserved Ni-mot applicable Compliance Status | М | JN | - EATING | G - SCHOOL CATEF | LEWISTON SCHOOL DEP | ARTI | Re | egu | lar | | | Yes | 3 | | | | |
| Re-mode No-not beaved No-not observed No | | | | FOOD | BORNE ILLNESS RISK FA | СТО | RS A | ANE |) PI | UBLI | C HEALTH INTER | VENTIONS | ; | | | | |
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| Employee Health | 1 | | IN | | ates knowledge, and | | | | | | | | | | | | |
| No Management awareness, policy present | | | | • | oyee Health | | | \vdash | | | | | | | ıı <u>a</u> | | |
| A N Proper cation, stating, drinking, or tobace use | | | | | | | Н | 19 | | IN | | • | | | | | |
| Proper designation from pages notes and mouth Proper designation of records of the property washed | 3 | | IIN | | | | | - | | | | lding temper | atures | | | | |
| Preventing Contamination by Hands | | | | | | 工 | 口 | \vdash | _ | | | | | | | | |
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| No bare hand contact with RTE foods or approved alternate method properly followed Plank alternate Plank alt | _ | | IN | | | $\overline{}$ | \dashv | | Г | | | | | aw or | | | $\overline{}$ |
| N Alternate method properly followed N Adequate handwashing facilities supplied & accessible N Adequate handwashing facilities supplied & accessible N Food obtained from approved source N Food received at proper temperature N Food in good condition, safe, & unadultarated N Food in good condition, safe, & unadultarated N Food parasite destruction Propercities properly identified, stored & used N Toxis substances properly identified, stored & used N N Toxis substances properly identified, st | | | II V | | | - | Н | 23 | | IN | | | u 101 12 | aw Oi | | | |
| Section Sect | 7 | | IN | | • • | | | | | | Highly Susce | ptible Popula | tions | | | | |
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| Food additive to approve a source 10 | | | | | | | | | | | Chamical | | | | | | |
| N Food received at proper temperature | ш | | | | | _ | Ц | 25 | Ι | IN | | | nrone | rly usad | 1 | | |
| Required records available: shellstock tags parasite destruction | | | | | • | _ | Ш | | | | | | <u> </u> | | | ısed | |
| 12 N Protection from Contamination N Protection from Contamination N Proper disposition of returned, previously served, reconditioned, & unsafe food N Proper disposition of returned, previously served, reconditioned, & unsafe food N Proper disposition of returned, previously served, reconditioned, & unsafe food N Proper disposition of returned, previously served, reconditioned, & unsafe food N Proper disposition of returned, previously served, reconditioned, & unsafe food N Proper disposition of returned, previously served, reconditioned, & unsafe food N Proper disposition of returned, previously served, reconditioned, & unsafe food N Proper disposition of returned, previously served, reconditioned, & unsafe food N Proper disposition of returned, previously served, reconditioned, & unsafe food N Proper disposition of returned, previously served, reconditioned, & unsafe food N Proper disposition of returned, previously served, reconditioned, & unsafe food N Proper disposition of returned, previously served, reconditions are control measures to prevent doubled interventions are control measures to prevent doubled N Proper disposition of returned, prevention of pood doubled N Proper disposition N Proper disposed N Pro | 111 | | IN | - | • | _ | Н | | <u> </u> | | | | | | - | | |
| Section Protection Frond Contamination Section Frond Section S | 12 | | IN | • | able. Silelistock tags | | | 27 | П | INI | Compliance wit | | | | cess | , | \top |
| OUT Food-contact surfaces: cleaned and sanitized X | | | | Protection fr | om Contamination | | | | | IIN | & HACCP plan | | | - | | | |
| OUT Food-contact surfaces: cleaned and sanitized X | | | OUT | Food separated & prote | ected | Х | П | | Ris | k Facto | ors are improper prac | ctices or proce | dures id | lentified a | as the | most | |
| Topper disposition of returned, previously served, reconditioned, & unsafe food Proper disposition of returned, previously served, reconditioned, & unsafe food Proper disposition of returned, previously served, reconditioned, & unsafe food Proper disposition Proper dispos | 14 | 14 OUT Food-contact surfaces: cleaned and sanitized X I | | | | | | | | | | | | | | | |
| 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 pox if numbered item is not in compliance Mark "X" in pox if numbered item is not in compliance Mark "X" in pox if numbered item is not in compliance Mark "X" in pox if numbered item is not in compliance Mark "X" in pox if numbered item is not in compliance Mark "X" in pox if numbered item is not in compliance Safe Food and Water Safe Food and Water Safe Safe Water Safe Safe Safe Water Safe Safe Safe Safe Safe Safe Safe Safe | 15 | | IN | • | ,, | | | | • | | • | | | | | | |
| 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 Safe Food and Water Safe Food and Water | | | | | | | | | | | | | | | | | |
| Safe Food and Water Safe Food Marker Safe Food Marker Safe Food Marker Safe Food Marker Safe Food | | | | | • | | | • | • | | micals, and physical obje | cts into foods. | | | | | |
| Safe Food and Water Safe Food and Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and Safe Food Safe Food & Safe | Ма | rk "> | (" in box if n | umbered item is not in com | pliance Mark "X" in appropriat | e box f | or CC |)S ar | nd/or | · R | COS=corrected on-site | during inspec | ction | R=repe | eat vio | | |
| 28 N Pasteurized eggs used where required 1 29 N Water & ice from approved source 42 N Utensils, equipment, & linens: properly stored, dried, & handled 42 N Single-use & single-service articles: properly stored & used 44 N Gloves used properly Single-use & single-service articles: properly stored & used 44 N Gloves used properly Single-use & single-service articles: properly stored & used 44 N Gloves used properly Single-use & single-service articles: properly stored & used 44 N Gloves used properly Single-use & single-service articles: properly stored & used 44 N Gloves used properly Single-use & single-service articles: properly stored & used 44 N Gloves used properly Single-use & single-service articles: properly stored & used 44 N Gloves used properly Single-use & single-service articles: properly stored & used 44 N Gloves used properly Single-use & single-service articles: properly stored & used 45 N Single-use & single-service articles: properly stored & used 44 N Gloves used properly Single-use & single-service articles: properly stored & used 45 N Single-use & single-service articles: properly stored & used 45 N Single-use & single-service articles: properly stored & used 45 N Single-use & single-service articles: properly stored & used 45 N Single-use & single-service articles: properly stored & used 45 N Single-use & single-service articles: properly stored & used 45 N Single-use & single-service articles: properly stored & used 45 N Single-use & single-service articles: properly stored & used 45 N Single-use & single-service articles: properly stored & used 45 N Single-use & single-service articles: properly disposed 45 N Single-use & single-service articles: properly disposed 46 N N Non-food contact surfaces clean 46 N N Non-food contact surfaces clean 47 N Non-food contact surfaces clean 47 N Non-food contact su | | | | | | cos | R | L | | | | | | | | (| COS R |
| 29 IN Water & ice from approved source 42 IN Utensils, equipment, & linens: properly stored, & handled 43 IN Single-use & single-service articles: properly stored & used 44 IN Gloves used properly | | | | | | | | | | | Proper Us | e of Utensils | | | | | |
| 30 N Variance obtained for specialized processing methods 43 N Single-use & single-service articles: properly stored & used 44 N Gloves used properly | | | | | ired | | Ш | - | _ | - | | | | | | | _ |
| Food Temperature Control 31 N Proper cooling methods used; adequate equipment for temperature control 32 N Plant food properly cooked for hot holding 33 N Approved thawing methods used 34 N Thermometers provided and accurate Food Identification 35 N Food properly labeled; original container Prevention of Food Contamination 36 N Insects, rodents, & animals not present 37 N Contamination prevented during food preparation, storage & display 38 N Personal cleanliness 39 N Wiping cloths: properly used & stored 40 N Washing fruits & vegetables 44 N Gloves used properly Utensils, Equipment and Vending Very Pool on Accurate Food & non-food contact surfaces cleanable, properly designed, constructed, & used; test strips 45 N Warewashing facilities: installed, maintained, & used; test strips 46 N Warewashing facilities: Physical Facilities 18 N Hot & cold water available; adequate pressure 48 N Hot & cold water available; adequate pressure 49 X Plumbing installed; proper backflow devices 50 N Sewage & waste water properly disposed 51 N Toilet facilities: properly constructed, supplied, & cleaned 52 N Garbage & refuse properly disposed; facilities maintained 53 X Physical facilities installed, maintained, & clean 54 X Adequate ventilation & lighting; designated areas used 55 N Relevant Detect fallow use | | | | • • | arooessing mathods | + | \vdash | - | - | _ | | | | | | | + |
| The proper cooling methods used; adequate equipment for temperature control The property cooked for hot holding The property cooked for hot holding The property designed, constructed, & used The property designed, constructed, Supplied, & Cleaned The property designed, constructed, Supplied, & Cleaned The property design | 30 | IIN | variance | | | | Ц | - | - | ⊢ Ŭ | | articles: pro | perly s | tored & | used | | _ |
| temperature control The property cooked for hot holding | П | 7 | Proper co | • | | | П | - | TIIA | Giove | <u> </u> | ment and Ver | ndina | | | | |
| Plant food properly cooked for hot holding Plant food properly cooked for hot holding Properly designed, constructed, & used Properly designed Properly designed, constructed, & used Properly designed, constructed, used Properly designed, constructed, used Properly designed, and used Properly designed, constructed, used | 31 | IN | • | • | | | | 45 | V | Food | | | | | | | T |
| 34 N Thermometers provided and accurate 47 N Non-food contact surfaces clean | 32 | IN | Plant food | properly cooked for hot | holding | | | 45 | Ι ^ | prope | erly designed, constru | cted, & used | · | | | | |
| Physical Facilities | 33 | IN | | | | | П | 46 | IN | 1 | | | | k used; | test s | trips | |
| Selaw up Date: 11/28/2016 | 34 | IN | Thermome | eters provided and accur | ate | | | 47 | IN | Non-1 | food contact surfaces | clean | | | | | |
| Prevention of Food Contamination 36 N Insects, rodents, & animals not present 37 N Contamination prevented during food preparation, storage & display 38 N Personal cleanliness 39 N Wiping cloths: properly used & stored 40 N Washing fruits & vegetables Person in Charge (Signature) 49 X Plumbing installed; proper backflow devices 50 N Sewage & waste water properly disposed 51 N Toilet facilities: properly constructed, supplied, & cleaned 52 N Garbage & refuse properly disposed; facilities maintained 53 X Physical facilities installed, maintained, & clean 54 X Adequate ventilation & lighting; designated areas used | | | | | | | | | | | | | | | | | |
| 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) 50 IN Sewage & waste water properly disposed 51 IN Toilet facilities: properly constructed, supplied, & cleaned 52 IN Garbage & refuse properly disposed; facilities maintained 53 X Physical facilities installed, maintained, & clean 54 X Adequate ventilation & lighting; designated areas used Date: 11/28/2016 | 35 | IN | Food prop | | | | Ц | _ | - | _ | · | <u> </u> | | | | | |
| 39 N Wiping cloths: properly used & stored | | | | | | | | _ | +- | 1 | | | | | | | _ |
| 39 N Wiping cloths: properly used & stored | 36 | IN. | | · · | | + | Н | _ | - | 1 | | | | | | | - |
| 39 N Wiping cloths: properly used & stored 53 X Physical facilities installed, maintained, & clean 54 X Adequate ventilation & lighting; designated areas used Date: 11/28/2016 | 37 | INI | | | od preparation, storage & display | ' - | \vdash | _ | - | _ | | | • • | | | | - |
| 40 IN Washing fruits & vegetables 54 X Adequate ventilation & lighting; designated areas used Date: 11/28/2016 | 30 | | | | rad | + | \vdash | _ | - | | | | | | ned | \dashv | + |
| Person in Charge (Signature) Date: 11/28/2016 | - | - | | | eu | + | Н | _ | - | _ | | | | | 1 | | + |
| Follow up. Type ZNO Date of Follow up. | ۳ | • | . rusining II | and a regulables | D | | ш | 194 | 1′′ | ı , weq | 1 Sale Torraidadir & right | g, acoigila | .ou art | 4361 | | | |
| Health Inspector (Signature) Follow-up: ☐ YES ✓ NO Date of Follow-up: | Per | son | in Charge (| Signature) | | | | | | | | Date: | 11/28/ | 2016 | | | |
| | Hea | lth I | nspector (S | Signature) | | | | | | F | ollow-up: YES | √ NO D | ate of F | Follow-u | p: | | |

| | | | | tion Repo | | Date 11/28/2016 |
|--|-------------------------|-------------|--------------------------|-------------|-------------------|---------------------------|
| Establishment Name .EWISTON HIGH SCHOOL | | | As Authorized L | oy 22 MRSA | s 2496 | |
| icense Expiry Date/EST. ID# //27/2017 / 150 | Address 156 EAST AVE | | City / State LEWISTON | / ME | Zip Code 04240 | Telephone 207-795-4106 |
| | Te | emperatu | re Observat | ions | | |
| Location | Temperature | 1 | | Notes | | |
| wash cycle | 160+ | | | | | |
| milk cooler | 39 | | | | | |
| rinse cycle | 180+ | | | | | |
| cooler | 40 | | | | | |
| rinse cycle | 180+ | lower level | | | | |
| cooler Deli I | 38 | | | | | |
| SANDWICH BAR | 38 | | | | | |
| Ham | 41 | | | | | |
| sandbar | 38 | | | | | |
| FRUIT | 38 | | | | | |
| wash cycle | 160 + | | | | | |
| cooler | 39 | | | | | |
| cooler | 38 | | | | | |
| Person in Charge (Signature) | Pr | | | | Date: 11. | |

| | State of Main | е Неа | Ith Inspecti | ion Repor | t | Page 3 of 5 |
|---|-------------------------|------------------|--------------------------|-----------|-------------------|---------------------------|
| Establishment Name LEWISTON HIGH SCHOOL | | As Authorized by | Date 11/28/2016 | | | |
| License Expiry Date/EST. ID# 9/27/2017 / 150 | Address 156 EAST AVE | • | City / State LEWISTON | / ME | Zip Code 04240 | Telephone 207-795-4106 |
| | Tempe | rature | e Observati | ons | | |
| Location | Temperature | | | Notes | | |
| walk-i n cooler | 38 | | | | | |

Person in Charge (Signature)

Health Inspector (Signature)

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Date: 11/28/2016

State of Maine Health Inspection Report

Page 4 of 5

11/28/2016

Establishment Name

LEWISTON HIGH SCHOOL

License Expiry Date/EST. ID# Address 9/27/2017 /150 156 EAST 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

13: 3-302.11.(A).(2): C: Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.

INSPECTOR NOTES: Raw Hamburg stored above cooked chicken patties COS

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

INSPECTOR NOTES: slicer dirty COS

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

INSPECTOR NOTES: replace splt door seals sandwich bar Deli 1

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: repair leaky faucet handsink upper level

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

INSPECTOR NOTES: install missing ceiling tiles

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

INSPECTOR NOTES: clean floor-edges

54: 6-202.12: N: Ventilation may cause food contamination.

INSPECTOR NOTES: clean fans-contamination issue

Person in Charge (Signature)

Health Inspector (Signature)

556

Date: 11/28/2016

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Page 4 of 5

| | Pa | ge 5 of 5 | | | | |
|--|-------------------------|--------------------------|----|-------------------|------|------------|
| Establishment Name | | | | | Date | 11/28/2016 |
| LEWISTON HIGH SCHOOL | | | | | | |
| License Expiry Date/EST. ID# 9/27/2017 / 150 | Address 156 EAST AVE | City / State LEWISTON | ME | Zip Code 04240 | | |

Inspection Notes

DHHS Blurb attached: 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. CFPM Louis Lachance Exp 3/18/2021 Cert# 13422875

Person in Charge (Signature)

Date: 11/28/2016

Health Inspector (Signature)

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