

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>FISH BONES AMERICAN GRILL</b>	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	12/20/2016
		Non-Critical Violations	5	Time In	9:45 AM
		Certified Food Protection Manager	Y	Time Out	10:45 AM

License Expiry Date/EST. ID# 11/14/2017 / 18159	Address 70 LINCOLN ST	City LEWISTON	Zip Code 04240-7792	Telephone 207-333-3663
License Type MUN - EATING PLACE	Owner Name HOSPSERV INC	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
<b>Supervision</b>								
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN		
<b>Employee Health</b>								
2	IN	Management awareness; policy present			17	IN		
3	IN	Proper use of reporting, restriction & exclusion			18	IN		
<b>Good Hygienic Practices</b>								
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN		
5	IN	No discharge from eyes, nose, and mouth			20	IN		
<b>Preventing Contamination by Hands</b>								
6	IN	Hands clean & properly washed			21	IN		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			22	IN		
8	OUT	Adequate handwashing facilities supplied & accessible	X		<b>Consumer Advisory</b>			
<b>Approved Source</b>								
9	IN	Food obtained from approved source			23	IN		
10	IN	Food received at proper temperature			<b>Highly Susceptible Populations</b>			
11	IN	Food in good condition, safe, & unadulterated			24	IN		
12	IN	Required records available: shellstock tags parasite destruction			<b>Chemical</b>			
<b>Protection from Contamination</b>								
13	IN	Food separated & protected			25	IN		
14	OUT	Food-contact surfaces: cleaned and sanitized		X	26	IN		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			<b>Conformance with Approved Procedures</b>			
<div style="border: 1px solid black; padding: 5px;"> <p><b>Risk Factors</b> 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.</p> </div>								

## 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
<b>Safe Food and Water</b>								
28	IN	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
29	IN	Water & ice from approved source			41	IN		
30	IN	Variance obtained for specialized processing methods			42	IN		
<b>Food Temperature Control</b>								
31	IN	Proper cooling methods used; adequate equipment for temperature control			43	IN		
32	IN	Plant food properly cooked for hot holding			44	IN		
33	IN	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>			
34	IN	Thermometers provided and accurate			45	X		
<b>Food Identification</b>								
35	IN	Food properly labeled; original container			46	IN		
<b>Prevention of Food Contamination</b>								
36	IN	Insects, rodents, & animals not present			47	IN		
37	IN	Contamination prevented during food preparation, storage & display			<b>Physical Facilities</b>			
38	IN	Personal cleanliness			48	IN		
39	IN	Wiping cloths: properly used & stored			49	IN		
40	IN	Washing fruits & vegetables			50	IN		
<div style="border: 1px solid black; padding: 5px;"> <p>51 IN Toilet facilities: properly constructed, supplied, &amp; cleaned</p> <p>52 IN Garbage &amp; refuse properly disposed; facilities maintained</p> <p>53 X Physical facilities installed, maintained, &amp; clean</p> <p>54 IN Adequate ventilation &amp; lighting; designated areas used</p> </div>								

Person in Charge (Signature)

Date: 12/20/2016

Health Inspector (Signature)



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

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## Temperature Observations

Location	Temperature	Notes
Hot water	110 +	
rinse cycle	180+	
wash cycle	160+	
sandwich bar	40	
slaw	40	
walk-in cooler	40	
fish	41	

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# State of Maine Health Inspection Report

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Date 12/20/2016

License Expiry Date/EST. ID#  
11/14/2017 / 18159

Address  
70 LINCOLN ST

City / State  
LEWISTON ME

Zip Code  
04240-7792

## 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

8: 5-205.11.(B): N: Hand washing facility being used for other than hand washing.

INSPECTOR NOTES: Glass & scrub pad hand sinks cos

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

INSPECTOR NOTES: clean potato peeler cos

45: 4-202.15: N: Can openers improperly designed and constructed.

INSPECTOR NOTES: clean can opener cos

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

INSPECTOR NOTES: replace split door seals refrigeration units

45: 4-101.11.(B): N: Material used in construction of utensils or food contact surfaces of equipment is not durable, corrosion-resistant, or nonabsorbent.

INSPECTOR NOTES: remove duct tape utensil rack cos

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: install cove base where missing

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## 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](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.

CFPM: Paul Landry Exp 10/5/2021

CERT# 14273533

Person in Charge (Signature)



Date: 12/20/2016

Health Inspector (Signature)

