

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>SUBWAY</b>	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	8/2/2017
		Non-Critical Violations	2	Time In	10:30 AM
		Certified Food Protection Manager	Y	Time Out	11:15 AM

License Expiry Date/EST. ID# 8/21/2017 / 9088	Address 794 SABATTUS ST	City LEWISTON	Zip Code 04240-3836	Telephone 207-795-6422
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
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>			
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN		
<b>Employee Health</b>					<b>Consumer Advisory</b>			
2	IN	Management awareness; policy present			23	IN		
3	IN	Proper use of reporting, restriction & exclusion			<b>Highly Susceptible Populations</b>			
<b>Good Hygienic Practices</b>					<b>Chemical</b>			
4	IN	Proper eating, tasting, drinking, or tobacco use			25	IN		
5	IN	No discharge from eyes, nose, and mouth			26	IN		
<b>Preventing Contamination by Hands</b>					<b>Conformance with Approved Procedures</b>			
6	IN	Hands clean & properly washed			27	IN		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<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.			
8	IN	Adequate handwashing facilities supplied & accessible						
<b>Approved Source</b>								
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						
<b>Protection from Contamination</b>								
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

			COS	R			COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>			
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		
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>			
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	X		
32	IN	Plant food properly cooked for hot holding			46	IN		
33	IN	Approved thawing methods used			47	IN		
34	X	Thermometers provided and accurate		X	<b>Physical Facilities</b>			
<b>Food Identification</b>					48 IN Hot & cold water available; adequate pressure			
35	IN	Food properly labeled; original container			49 IN Plumbing installed; proper backflow devices			
<b>Prevention of Food Contamination</b>					50 IN Sewage & waste water properly disposed			
36	IN	Insects, rodents, & animals not present			51 IN Toilet facilities: properly constructed, supplied, & cleaned			
37	IN	Contamination prevented during food preparation, storage & display			52 IN Garbage & refuse properly disposed; facilities maintained			
38	IN	Personal cleanliness			53 IN Physical facilities installed, maintained, & clean			
39	IN	Wiping cloths: properly used & stored			54 IN Adequate ventilation & lighting; designated areas used			
40	IN	Washing fruits & vegetables						

Person in Charge (Signature)

*Ormanda Maxwell*  
*Ins. Gen.*

Date: 8/2/2017

Health Inspector (Signature)

Follow-up:  YES  NO

Date of Follow-up:

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License Expiry Date/EST. ID# 8/21/2017 / 9088	Address 794 SABATTUS ST	City / State LEWISTON / ME	Zip Code 04240-3836	Telephone 207-795-6422

## Temperature Observations

Location	Temperature	Notes
MEAT	40	
SAUCE	40	
meat balls	149	HH
SANDWICH BAR	40	
large cooler	35	
hot water	110 plus	

Person in Charge (Signature)



Date: 8/2/2017

Health Inspector (Signature)



# State of Maine Health Inspection Report

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Establishment Name

SUBWAY

Date 8/2/2017

License Expiry Date/EST. ID#  
8/21/2017 /9088

Address  
794 SABATTUS ST

City / State  
LEWISTON ME

Zip Code  
04240-3836

## 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: needed all refrigeration units

45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: replace small cutting board

Person in Charge (Signature)



Date: 8/2/2017

Health Inspector (Signature)



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## Inspection Notes

### RED FOLDER-EMPLOYEE HEALTH POLICY

Employee Health Policy left and explained the policy with the PIC. Please retain information as you will be asked next year during your inspection to provide the employee Health Policy information which was left with the PIC.

### 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.

Tamy Mercier CFPM Exp 2/28/19

Person in Charge (Signature)

Date: 8/2/2017

Health Inspector (Signature)