

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>FORAGE MARKET</b>	As Authorized by 22 MRSA § 2496	Critical Violations	4	Date	12/28/2018
		Non-Critical Violations	6	Time In	9:30 AM
		Certified Food Protection Manager	N	Time Out	12:15 PM

License Expiry Date/EST. ID# 5/17/2019 / 26059	Address 180 LISBON ST	City LEWISTON	Zip Code 04240	Telephone 207-333-6840
License Type MUN - EATING PLACE	Owner Name FORAGE MARKET INC	Purpose of Inspection	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
<b>Supervision</b>					
1	OUT	PIC present, demonstrates knowledge, and performs duties			X
<b>Employee Health</b>					
2	IN	Management awareness: policy present			
3	IN	Proper use of reporting, restriction & exclusion			
<b>Good Hygienic Practices</b>					
4	IN	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
6	IN	Hands clean & properly washed			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			
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	OUT	Food in good condition, safe, & unadulterated			X
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			

  

Compliance Status				COS	R
<b>Potentially Hazardous Food Time/Temperature</b>					
16	IN	Proper cooking time & temperatures			
17	IN	Proper reheating procedures for hot holding			
18	IN	Proper cooling time & temperatures			
19	IN	Proper hot holding temperatures			
20	IN	Proper cold holding temperatures			
21	IN	Proper date marking & disposition			
22	IN	Time as a public health control: procedures & record			
<b>Consumer Advisory</b>					
23	IN	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
24	IN	Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedures</b>					
27	OUT	Compliance with variance, specialized process, & HACCP plan			

**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.

## 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
<b>Safe Food and Water</b>					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
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			
<b>Food Identification</b>					
35	IN	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
36	X	Insects, rodents, & animals not present			
37	X	Contamination prevented during food preparation, storage & display			
38	X	Personal cleanliness			X
39	IN	Wiping cloths: properly used & stored			
40	IN	Washing fruits & vegetables			

  

Compliance Status				COS	R
<b>Proper Use of Utensils</b>					
41	IN	In-use utensils: properly stored			
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			
43	IN	Single-use & single-service articles: properly stored & used			
44	IN	Gloves used properly			
<b>Utensils, Equipment and Vending</b>					
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	IN	Warewashing facilities: installed, maintained, & used; test strips			
47	X	Non-food contact surfaces clean			X
<b>Physical Facilities</b>					
48	IN	Hot & cold water available; adequate pressure			
49	IN	Plumbing installed; proper backflow devices			
50	IN	Sewage & waste water properly disposed			
51	X	Toilet facilities: properly constructed, supplied, & cleaned			
52	IN	Garbage & refuse properly disposed; facilities maintained			
53	X	Physical facilities installed, maintained, & clean			
54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)  William Allen Smith

Health Inspector (Signature)  LOUIS LACHANCE

Date: 12/28/2018

Follow-up:  YES  NO Date of Follow-up: 1/8/2019

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## Temperature Observations

Location	Temperature	Notes
Tomato soup	168*	Hot holding
Milk	38*	Coffee station cooler
Sliced tomatoes	65*	Cold holding on ice 2 hours
Pre made sandwich	37*	Sandwich deli cooler
Hot water	128*	Handwash sink
Butter	39*	Walk in cooler
Berry jam	36*	Basement reach in cooler

Person in Charge (Signature)

 William Allen Smith

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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

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: \*\*REPEAT\*\* PIC could not recite Big five foodborne illnesses, temperature danger zone or proper cooling method.

11: 3-101.11: C: Food is adulterated, not safe or honestly presented.

INSPECTOR NOTES: Multiple PHF's stored and served beyond 7 days allowed. Multiple items found moldy. Do not keep PHF for more than 6 days after product is made. \*COS, discarded all products.

27: 3-502.11: C: No variance where required.

INSPECTOR NOTES: House made pickled onions made without variance kept beyond 7 days. Pickled foods must be used or discarded within 7 days without a tested recipe and variance with local Health Official.

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: Door leading to unsealed rock foundation with many access holes left open. Keep door closed and sealed to help deter pests in cellar bakery operation.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: Majority of foods in freezer and some in walk in cooler are stored directly on floor or not above the 6 inch height requirement for storage.

38: 2-402.11: N: Food Employees not wearing effective hair restraints.

INSPECTOR NOTES: \*\*REPEAT\*\* Many food employees not wearing hair restraints. Owner does not require them to do so. Wear hair restraints per food code.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: Condensing/Fan unit in walk in freezer is damaged due to ice build up. Unit must be thawed to determine extent of damage to protective exterior of unit.

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: \*\*REPEAT\*\* Food storage shelving, floors, walls not clean. Clean entire operation more frequently and thoroughly.

51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: Basement restroom is not equipped with self closing door. Install proper hardware to have a tight fitting, self closing door.

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: Used mop heads not allowed to air dry. Hang mops after use.

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## Inspection Notes

Establishment needs to acquire CFPM within 60 days to comply with Code. CFPM needs to be involved with day to day kitchen operations. Provide proof of a Certified Food Protection Manager other than owner to local Health Official within 60 days from this report.

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 at the time of a new eating establishment opening or within 60 days of 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 Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, [carol.gott@maine.gov](mailto:carol.gott@maine.gov) or faxing to 207-287-3165.

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

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

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. \* Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. \* 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 Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at [llachance@lewistonmaine.gov](mailto:llachance@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. 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:

Person in Charge (Signature)

 William Allen Smith

Date: 12/28/2018

Health Inspector (Signature)

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## Inspection Notes

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.

Person in Charge (Signature)

 William Allen Smith

Date: 12/28/2018

Health Inspector (Signature)

LOUIS LACHANCE



