

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name BAXTER BREW PUB LLC	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	2/21/2019
		Non-Critical Violations	7	Time In	2:15 PM
		Certified Food Protection Manager	Y	Time Out	4:15 PM

License Expiry Date/EST. ID# 9/27/2019 / 27556	Address 130 MILL ST	City LEWISTON	Zip Code 04240	Telephone 207-333-6769
License Type MUN - EATING PLACE	Owner Name BAXTER BREW PUB LLC	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	
Supervision					
1	IN	PIC present, demonstrates knowledge, and performs duties			
Employee Health					
2	IN	Management awareness: policy present			
3	IN	Proper use of reporting, restriction & exclusion			
Good Hygienic Practices					
4	OUT	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
6	IN	Hands clean & properly washed			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			
8	OUT	Adequate handwashing facilities supplied & accessible			
Approved Source					
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			
Protection from Contamination					
13	IN	Food separated & protected			
14	OUT	Food-contact surfaces: cleaned and sanitized			
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
Potentially Hazardous Food Time/Temperature					
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			
Consumer Advisory					
23	IN	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
24	IN	Pasteurized foods used; prohibited foods not offered			
Chemical					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
Conformance with Approved Procedures					
27	IN	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	
Safe Food and Water					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
Food Temperature Control					
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			
Food Identification					
35	IN	Food properly labeled; original container			
Prevention of Food Contamination					
36	IN	Insects, rodents, & animals not present			
37	IN	Contamination prevented during food preparation, storage & display			
38	X	Personal cleanliness			
39	X	Wiping cloths: properly used & stored			
40	IN	Washing fruits & vegetables			

Compliance Status		COS		R	
Proper Use of Utensils					
41	IN	In-use utensils: properly stored			
42	X	Utensils, equipment, & linens: properly stored, dried, & handled			
43	IN	Single-use & single-service articles: properly stored & used			
44	IN	Gloves used properly			
Utensils, Equipment and Vending					
45	IN	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			
Physical Facilities					
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	IN	Physical facilities installed, maintained, & clean			
54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)  Jesse Hardie

Date: 2/21/2019

Health Inspector (Signature)  LOUIS LACHANCE

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

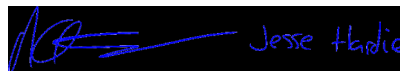
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Temperature Observations

Location	Temperature	Notes
Chili	143*	Hot holding
Chicken wings	39*	Hot line reach in cooler
Hi temp dish machine	160*/180*+	Wash/rinse
Chicken wings	39*	Walk in cooler
Hummus	38*	Salad reach in
Quat sanitizer	200 ppm	Sanitizer bucket
Swiss	41*	Walk in cooler
Water	128*	Handwash sink
Cheese sauce	168*	Hot holding

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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

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: Multiple kitchen staff drinking beverages without cover. Minimize contamination risks by requiring covered beverages.

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

INSPECTOR NOTES: Bar area handsink being used to store sanitizer bucket. Dedicated hand sink must be free and clear of unneeded items.

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

INSPECTOR NOTES: Can opener blade has a build up of old food remnants. Clean can opener after use and when needed.

38: 2-303.11: N: Food Employee wearing jewelry on their arms or hands.

INSPECTOR NOTES: Employee wearing wrist watch. Food personnel should keep hands and wrist free from accessories.

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

INSPECTOR NOTES: Multiple kitchen and bar personnel have beards. Beards of that length need to be restrained or trimmed.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: Employees using wiping cloths for cleaning that are not stored in/with chemical sanitizer. All wiping cloths must be held in chemical sanitizer.

42: 4-903.11.(B): N: Clean equipment and utensils not stored by being covered/ inverted/ or self draining.

INSPECTOR NOTES: Clean silverware, bar glasses and multiple food pans not inverted. Store clean wares inverted and silverware with the handle up so it reduces the risk of contamination.

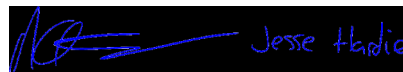
47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: Automatic dish machine needs cleaning on the exterior as there is a large build up of matter.

51: 5-501.17: N: Covered receptacle not provided. (Female use)

INSPECTOR NOTES: No covered receptacle in employee restroom. Provide covered receptacle.

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Inspection Notes

Certified Food Protection Manager: Chris Hoskins exp. 2/4/21

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 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. 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:

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.

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