

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SPEAKERS SNACK SHACK & VARIETY <small>As Authorized by 22 MRSA § 2496</small>	Critical Violations	6	Date	7/29/2019
	Non-Critical Violations	5	Time In	1:45 PM
	Certified Food Protection Manager	Y	Time Out	4:00 PM

License Expiry Date/EST. ID# 10/9/2019 / 7156	Address 29 SPRUCE ST	City LEWISTON	Zip Code 04240-7319	Telephone 207-786-2529
License Type MUN - EATING PLACE	Owner Name SPEAKER, WILLIAM & PATRICI	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	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					17	IN	Proper reheating procedures for hot holding		
2	IN	Management awareness: policy present			18	IN	Proper cooling time & temperatures		
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures		
Good Hygienic Practices					20	OUT	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
Preventing Contamination by Hands					Consumer Advisory				
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations				
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
Approved Source					Chemical				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used		
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination					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.				
13	IN	Food separated & protected							
14	OUT	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

Compliance Status			COS	R	Compliance Status		COS	R	
Safe Food and Water					Proper Use of Utensils				
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	X	Single-use & single-service articles: properly stored & used		
Food Temperature Control					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
32	IN	Plant food properly cooked for hot holding			45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	X	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices		
36	X	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	IN	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean	x	
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used	x	

Person in Charge (Signature)

Date: 7/29/2019

Health Inspector (Signature)

LOUIS LACHANCE

Follow-up: YES NO Date of Follow-up: 8/9/2019

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Temperature Observations

Location	Temperature	Notes
Air temp	39*	Display cooler
Water	130*	Restroom hand wash
Sliced ham	50*	Deli unit, discarded
Air temp	49*	House hold refrigerator
Milk	45*	Oakhurst cooler, discarded
Water	140*	2 bay sink

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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

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: Employee not wearing gloves or using utensils handling ready to eat foods.

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

INSPECTOR NOTES: Meat slicer not cleaned after use (2 days prior). Fryolator baskets and drainage racks not washed, rinsed or sanitized after daily use.

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: Multiple coolers have elevated air temperature and product temperature. Potentially Hazardous Foods must be held a 41* or less. Discarded

36: 6-501.111.(C): C: Pests found on premises due to not using proper methods to control them.

INSPECTOR NOTES: Dozens of dead cockroaches found in traps. Live cockroach found on sticky pad. IHH issued. Pictures will be documented on City computer.

43: 4-903.11.(A).(C): N: Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.

INSPECTOR NOTES: Take out containers stored right side up allowing for contamination. All containers need to be inverted to be protected.

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

INSPECTOR NOTES: Fryolator appears to be damaged and leaking throughout machine and into containers on floor. Repair, discard or replace.

47: 4-601.11.(B): C: Food contact surfaces of cooking equipment not clean.

INSPECTOR NOTES: Fryolator encrusted in grease. Clean more often and as necessary.

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

INSPECTOR NOTES: Tops of equipment, shelving dirty. Clean more often and as necessary.

53: 6-501.114: N: The premises is littered / unnecessary equipment and articles present.

INSPECTOR NOTES: Many unused equipment items in kitchen area allowing for harborage conditions and leading to unclean areas. Items not being used must be removed.

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

INSPECTOR NOTES: **REPEAT**Floors, walls and coving areas unclean. Move items in hard to reach areas to clean. areas

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54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: **REPEAT**Ventilation has a large build up of grease. Hire professional exhaust cleaning company to degrease to be code.

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Inspection Notes

**IHH issued due to cockroaches. Establishment is ordered to remain closed until Health Inspector lifts IHH. Hire Pest Control Company to determine severity of problem and treat to remedy pest problem. Hire professional cleaners to disinfect the entire facility. Professional cleaners must be on the list of 3rd party vendors listed on the State of Maine approved list. Establishment issued IHH after conduction 20 minutes of a regular inspection. Doors were immediately locked.

Certified Food Protection Manager: Patricia Speaker exp. 4/6/22

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.

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Inspection Notes

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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