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# State of Maine Health Inspection Report

Establishment Name <b>AGORA GRAND EVENT CENTER</b>	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	9/27/2018
		Non-Critical Violations	2	Time In	12:30 PM
		Certified Food Protection Manager	E	Time Out	2:25 PM

License Expiry Date/EST. ID# 1/19/2019 / 25753	Address 220 BATES ST	City LEWISTON	Zip Code 04240	Telephone 844-552-4672
License Type MUN - EATING PLACE	Owner Name AGORA PROPERTIES INC.	Purpose of Inspection Change of Ownership	License Posted No	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	Proper cooking time & temperatures			
<b>Employee Health</b>						<b>Consumer Advisory</b>					
2	IN	Management awareness: policy present				23	IN	Consumer advisory provided for raw or undercooked foods			
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	Food additives: approved & properly used			
5	IN	No discharge from eyes, nose, and mouth				26	IN	Toxic substances properly identified, stored & used			
<b>Preventing Contamination by Hands</b>						<b>Conformance with Approved Procedures</b>					
6	IN	Hands clean & properly washed				27	IN	Compliance with variance, specialized process, & HACCP plan			
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

Compliance Status				COS	R	Compliance Status				COS	R
<b>Safe Food and Water</b>						<b>Proper Use of Utensils</b>					
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	IN	Single-use & single-service articles: properly stored & used			
<b>Food Temperature Control</b>						<b>Utensils, Equipment and Vending</b>					
31	IN	Proper cooling methods used; adequate equipment for temperature control				45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
32	IN	Plant food properly cooked for hot holding				46	IN	Warewashing facilities: installed, maintained, & used; test strips			
33	IN	Approved thawing methods used				47	IN	Non-food contact surfaces clean			
34	IN	Thermometers provided and accurate				<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	X	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	X	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)	<i>Billie Jayne B Cooke</i>	Date:	9/27/2018
Health Inspector (Signature)	<i>Louis Lachance</i>	Follow-up:	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
LOUIS LACHANCE	<i>Louise S Davis</i>	Date of Follow-up:	

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License Expiry Date/EST. ID# <b>1/19/2019 / 25753</b>	Address <b>220 BATES ST</b>	City / State <b>LEWISTON / ME</b>	Zip Code <b>04240</b>	Telephone <b>844-552-4672</b>

## Temperature Observations

Location	Temperature	Notes
Hot Water	137*	Handwash sink, bar area

Person in Charge (Signature)

Billie Jayne B. Cook

Date: 9/27/2018

Health Inspector (Signature)

Louis Lachance

LOUIS LACHANCE

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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

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

INSPECTOR NOTES: Employee restroom in kitchen area needs self closing door.

53: 6-201.14: N: Unacceptable use of carpeting.

INSPECTOR NOTES: Remove carpet from kitchen area.

Person in Charge (Signature)

*Billie Jayne B. Cook* Billie Jayne B. Cook

Date: 9/27/2018

Health Inspector (Signature)

LOUIS LACHANCE

*Louis Lachance* Louis Lachance  
*Laurie S. Davis* Laurie S. Davis

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## Inspection Notes

Certified Food Protection Manager: Billie Jayne Cooke exp. 9/14/23 Linda Sherwood exp. 5/10/22

OK to issue license.

\*\*Do not use automatic dishwasher in bar area until tested by health inspector, Louis Lachance. Call when operational.

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, LOUIS LACHANCE, by emailing to [llachance@lewistonmaine.gov](mailto:llachance@lewistonmaine.gov) or Fax at (207)795-5071 Or 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 the inspector when the critical violation has been addressed at 207-513-3124 ext.3224. 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

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 Billie Jayne Cooke

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## Inspection Notes

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)

*Billie Jayne B. Cook* Billie Jayne B. Cook

Date: 9/27/2018

Health Inspector (Signature)

LOUIS LACHANCE

*Louis Lachance* Louis Lachance  
*Lauren S. Davis* Lauren S. Davis

