

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name MR SEAS LOBSTER POUND & FRY SHACK <small>As Authorized by 22 MRSA § 2496</small>	Critical Violations	3	Date	6/27/2019
	Non-Critical Violations	11	Time In	1:00 PM
	Certified Food Protection Manager	N	Time Out	3:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
6/25/2019 / 24925	1184 SABATTUS ST	LEWISTON	04240	207-783-0050

License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	LANGLEY, MJAE	Regular	Yes	

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	OUT	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	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	OUT	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	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations				
8	OUT	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	OUT	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	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	
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	IN	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	X	Warewashing facilities: installed, maintained, & used; test strips		
34	X	Thermometers provided and accurate			47	IN	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
35	X	Food properly labeled; original container		X	48	X	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices		
36	X	Insects, rodents, & animals not present		X	50	IN	Sewage & waste water properly disposed		
37	X	Contamination prevented during food preparation, storage & display		X	51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	X	Personal cleanliness		X	52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

M. J. Langley

Date: 6/27/2019

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance

Follow-up: YES NO

Date of Follow-up: 7/12/2019

State of Maine Health Inspection Report

Establishment Name MR SEAS LOBSTER POUND & FRY SHACK		As Authorized by 22 MRSA § 2496	Date <u>6/27/2019</u>
License Expiry Date/EST. ID# 6/25/2019 / 24925	Address 1184 SABATTUS ST	City / State LEWISTON / ME	Zip Code 04240
Telephone 207-783-0050			

Temperature Observations

Location	Temperature	Notes
Water	63*	Restroom handwash sink
Coleslaw	39*	True glass door cooler
Water	63*	3 bay sink
Lobster salad	39*	True glass door cooler
Water	63*	Handwash sink
Live steamer clam	37*	2 door cooler

Person in Charge (Signature)



Date: 6/27/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 3 of 5

Establishment Name

MR SEAS LOBSTER POUND & FRY SHACK

Date **6/27/2019**

License Expiry Date/EST. ID#
6/25/2019 / 24925

Address
1184 SABATTUS ST

City / State
LEWISTON

ME

Zip Code
04240

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: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: No CFPM on staff. Establishment must obtain CFPM certificate for at least 1 food worker within 60 days of this report. The CFPM must be involved in kitchen production on daily basis.

8: 5-202.12: N: Hand washing facility not properly equipped/installed with hot water of at least 100 F.

INSPECTOR NOTES: No hot water available. Handwashing needed for employee restroom and for processing purposes.

8: 6-301.11: N: Hand cleanser not available at hand wash sink or lavatory.

INSPECTOR NOTES: Hand cleanser shared between restroom and kitchen hand sink. Have dedicated soap for each sink.

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: Multiple PHF's not date marked. All produced PHF's must be dated with produced date and discard date.

26: 7-201.11: C: Improper storage of poisonous or toxic materials.

INSPECTOR NOTES: Multiple cans of ant and insect killers in establishment. All pest control must be administered by professional 3rd party company.

34: 4-204.112.(A): N: Temperature measuring device not properly located.

INSPECTOR NOTES: No food probe thermometer in establishment. Purchase immediately.

35: 3-601.11: N: Packaged food not properly identified.

INSPECTOR NOTES: Produced foods packaged for resale improperly labeled. Product must have product name, net size (ounce/volume), ingredients and allergens.

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

INSPECTOR NOTES: **REPEAT** Front door open with screen protection.

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

INSPECTOR NOTES: Sugar stored on floor. All food products, food pans and food containers must be held at least 6 inches above floor.

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

INSPECTOR NOTES: Food employees not wearing hair restraints. Food service workers must wear effective hair restraints.

45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: Counter has exposed particle (pressed) wood. Repair surface to be sealed, smooth and easily cleanable.

Person in Charge (Signature)



Date: 6/27/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 4 of 5

Establishment Name

MR SEAS LOBSTER POUND & FRY SHACK

Date 6/27/2019

License Expiry Date/EST. ID#
6/25/2019 / 24925

Address
1184 SABATTUS ST

City / State
LEWISTON ME

Zip Code
04240

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

46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: No full test kit available. Test strips ineffective without scale.

48: 5-103.11.(B): C: Insufficient hot water supply.

INSPECTOR NOTES: "Mobile" style hot water heater trips gfi outlet. Hire licensed electrician to hard wire system if to Electrical Code.

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

INSPECTOR NOTES: Floor under 3 bay sink littered with old mouse feces. Areas in kitchen need to be cleaned more often and as necessary.

Person in Charge (Signature)



Date: 6/27/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 5 of 5

Establishment Name

MR SEAS LOBSTER POUND & FRY SHACK

Date 6/27/2019

License Expiry Date/EST. ID#
6/25/2019 / 24925

Address
1184 SABATTUS ST

City / State
LEWISTON

ME

Zip Code
04240

Inspection Notes

Acquire proper licensing from Maine DMR and send proof to myself at provided contact information.
Certified Food Protection Manager: None.

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.

Person in Charge (Signature)



Date: 6/27/2019

Health Inspector (Signature)

LOUIS LACHANCE



