

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name FRANS RESTAURANT	As Authorized by 22 MRSA § 2496	Critical Violations	5	Date	7/10/2019
		Non-Critical Violations	7	Time In	9:05 AM
		Certified Food Protection Manager	Y	Time Out	12:00 PM

License Expiry Date/EST. ID# 11/4/2019 / 7934	Address 1485 LISBON ST	City LEWISTON	Zip Code 04240-3522	Telephone 207-786-0667
License Type MUN - EATING PLACE	Owner Name SIAMO UNO 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	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	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	OUT	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	OUT	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

Safe Food and Water			COS	R	Proper Use of Utensils		COS	R	
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	X	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	IN	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	IN	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	X	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Cassandra Gauthier

Date: 7/10/2019

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance

Follow-up: YES NO

Date of Follow-up: 7/26/2019

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Temperature Observations

Location	Temperature	Notes
Cooked peppers	40*	Deli reach in
Bloody Mary mix	43*	Household refrigerator
Hi temp dish	180*+	Rinse temperature
Bleach solution	50-99 ppm	Sanitizer bucket
Sausage gravy	126*	Cooling process (counter??)
Strawberry sauce	145*	Cooling process (counter)
Jalepenos	76*	Room temp storage, discarded
Milk	45*	Single door cooler
Sausage	167*	plated for service

Person in Charge (Signature)



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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.(C).(1).(4-16): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.

INSPECTOR NOTES: Food worker could not answer questions on specific food safety practices. Food worker must know and practice food safety if the CFPM is not present.

6: 2-301.12: C: Food employees are not following proper hand cleaning procedures.

INSPECTOR NOTES: Food workers washing hands with gloves and not washing when required.

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

INSPECTOR NOTES: Food worker witnessed handling RTE potatoes plated for service with bare hands..

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: Raw bacon, sausage stored over RTE foods in cooler. Raw pork must be below RTE foods and foods requiring lower minimal internal temperature to kill pathogens and bacteria.

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

INSPECTOR NOTES: French fry cutter has old potato remnants from previous use. Clean and sanitize immediately after use.

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

INSPECTOR NOTES: Items requiring refrigeration held at room temperature. Follow manufacturers recommendation and instruction. 2 refrigerator units holding PHF's very near to unacceptable temperatures. Monitor often with multiple measuring devices.

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

INSPECTOR NOTES: Screen door in kitchen is damaged. Replace or repair to deter entry of insects and pests.

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: Numerous dirty wiping cloths not held in sanitizer used to wipe surfaces. All wiping cloths must be held in proper sanitizing solution.

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

INSPECTOR NOTES: Clean utensils stored with handles down. Invert containers and utensils with handles up and/or inverted to minimize risk of contamination.

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: Wall on side of dishwashing area needs to be repaired to be smooth, sealed and easily cleanable.

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

INSPECTOR NOTES: Clean ceiling tiles and overhead vents.

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

INSPECTOR NOTES: Vent in restroom is dirty. Clean more often and as necessary.

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Inspection Notes

Est. is required to obtain another CFPM dedicated in kitchen operations within 60 days of this report.
Certified Food Protection Manager: Cassandra Patnode exp. 1/16/22

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.

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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