

Failed  Closed  IHH

# State of Maine Health Inspection Report

<b>Establishment Name</b> BUDDY T'S	As Authorized by 22 MRSA § 2496	Critical Violations	5	Date	7/30/2019
		Non-Critical Violations	8	Time In	10:45 AM
		Certified Food Protection Manager	N	Time Out	1:15 PM

<b>License Expiry Date/EST. ID#</b> 10/31/2019 / 7891	<b>Address</b> 675 MAIN ST	<b>City</b> LEWISTON	<b>Zip Code</b> 04240-5802	<b>Telephone</b> 207-753-1446
<b>License Type</b> MUN - EATING PLACE	<b>Owner Name</b> TAYLOR, VIRGIL E	<b>Purpose of Inspection</b> Regular	<b>License Posted</b> Yes	<b>Risk Category</b>

## 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
<b>Supervision</b>					
1	OUT	PIC present, demonstrates knowledge, and performs duties			
<b>Employee Health</b>					
2	IN	Management awareness: policy present			
3	IN	Proper use of reporting, restriction & exclusion			
<b>Good Hygienic Practices</b>					
4	IN	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
6	IN	Hands clean & properly washed			
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed			
8	OUT	Adequate handwashing facilities supplied & accessible	X		
<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	OUT	Food separated & protected		X	X
14	OUT	Food-contact surfaces: cleaned and sanitized			X
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

  

Compliance Status				COS	R
<b>Potentially Hazardous Food Time/Temperature</b>					
16	IN	Proper cooking time & temperatures			
17	OUT	Proper reheating procedures for hot holding			X
18	IN	Proper cooling time & temperatures			
19	IN	Proper hot holding temperatures			
20	OUT	Proper cold holding temperatures			
21	OUT	Proper date marking & disposition			X
22	IN	Time as a public health control: procedures & record			
<b>Consumer Advisory</b>					
23	IN	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
24	IN	Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedures</b>					
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
<b>Safe Food and Water</b>					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
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	X	Thermometers provided and accurate			
<b>Food Identification</b>					
35	IN	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
36	IN	Insects, rodents, & animals not present			
37	X	Contamination prevented during food preparation, storage & display			
38	IN	Personal cleanliness			
39	IN	Wiping cloths: properly used & stored			
40	IN	Washing fruits & vegetables			

  

Compliance Status				COS	R
<b>Proper Use of Utensils</b>					
41	IN	In-use utensils: properly stored			
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			
43	IN	Single-use & single-service articles: properly stored & used			
44	IN	Gloves used properly			
<b>Utensils, Equipment and Vending</b>					
45	X	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			X
<b>Physical Facilities</b>					
48	IN	Hot & cold water available; adequate pressure			
49	IN	Plumbing installed; proper backflow devices			
50	IN	Sewage & waste water properly disposed			
51	IN	Toilet facilities: properly constructed, supplied, & cleaned			
52	IN	Garbage & refuse properly disposed; facilities maintained			
53	X	Physical facilities installed, maintained, & clean			X
54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) *Virgil E. Taylor V.T.* Date: 7/30/2019  
 Health Inspector (Signature) *Louis Lachance*  
 LOUIS LACHANCE Follow-up:  YES  NO Date of Follow-up: 8/9/2019

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License Expiry Date/EST. ID# 10/31/2019 / 7891	Address 675 MAIN ST	City / State LEWISTON / ME	Zip Code 04240-5802	Telephone 207-753-1446

## Temperature Observations

Location	Temperature	Notes
Tomato	38*	Deli unit bottom
Cubed chicken	47*	Walk in cooler, discarded
Cooked chicken wings	49*	Walk in cooler, discarded
Quat sanitizer	200 ppm	Bar 3 bay sink
Beef stew	42*	Walk in cooler
Cooked, cubed beef	50*	Walk in cooler, discarded
Carrot sticks	38*	Deli unit top
Cut lemon	40*	Bar cooler
Fish chowder	149*	Reheated, plated for service.
Quat sanitizer	200 ppm	Kitchen 3 bay sink
Water	130*	Women's restroom hand sink
Beef tips	50*	Walk in cooler, discarded
Water	138*	Hand wash kitchen

Person in Charge (Signature)

*Virgil E. Taylor V.T.*

Date: 7/30/2019

Health Inspector (Signature)  
LOUIS LACHANCE

*Louis Lachance*

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## Temperature Observations

Location	Temperature	Notes
Raw haddock	48°	Walk in cooler, discarded
Chili	46°	Walk in cooler, discarded

Person in Charge (Signature)

*Virgil E. Taylor V.T.*

Date: 7/30/2019

Health Inspector (Signature)  
LOUIS LACHANCE

*Louis Lachance*

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**Address**  
675 MAIN ST

**City / State**  
LEWISTON ME

**Zip Code**  
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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: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: No dedicated CFPM. Manager explains that the listed CFPM is on a call in basis. Acquire a CFPM to work majority of operational hours within 60 days of this report.

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

INSPECTOR NOTES: Food employee handling RTE foods with bare hands. All RTE foods must be handled with clean gloves or utensils.

8: 5-205.11.(A): N: Hand wash facility not accessible.

INSPECTOR NOTES: Hand wash sink being used to store dirty dishes. Hand sink must remain free and clear of objects to promote hand washing when necessary. \*COS

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: \*\*REPEAT\*\*Raw batter, raw seafood, raw beef held over RTE food's. All raw items must be stored below RTE foods. \*COS

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

INSPECTOR NOTES: \*\*REPEAT\*\*French fry cutter soiled from use on previous day. All food contact surfaces must be washed, rinsed and sanitized after use.

17: 3-403.11.(B): C: PHF reheated in a microwave oven for hot holding not reheated to all parts to 165 F, not stirred, not covered, or not allowed to stand covered for 2 minutes after reheating.

INSPECTOR NOTES: Fish chowder not reheated to required temperature. All reheated PHF's must be reheated to 165\* or more. \*COS

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

INSPECTOR NOTES: Multiple items in walk in cooler elevated in temperature. Items discarded. All PHF's must be kept at 41\* or below. \*COS

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

INSPECTOR NOTES: \*\*REPEAT\*\* Multiple PHF's in walk in cooler without made date and discard date. Date and label all items.

34: 4-302.12.(A): N: Inadequate number of food temperature measuring devices provided.

INSPECTOR NOTES: No food probe thermometer found. Purchase food style probe thermometers to check foods in receiving, storage, preparation, cooling and holding.

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

INSPECTOR NOTES: Many foods not covered or improperly protected from contamination in walk in cooler. All foods should be wrapped or covered tightly to prevent contamination.

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

INSPECTOR NOTES: Dish sprayer, beer glass cooer, ice machine are in disrepair. All items should be smooth, sealed and easily cleanable.

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

INSPECTOR NOTES: \*\*REPEAT\*\* Fryolator, shelving and abbuting equipment have a large build up of grease. Clean more often and as necessary.

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: \*\*REPEAT\*\* Kitchen floor torn in places, missing and not sealed. Hire contractor to replace surface to be smooth, sealed and easily cleanable.

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## Inspection Notes

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](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 Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at [llachance@lewistonmaine.gov](mailto: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: 7/30/2019

Health Inspector (Signature)

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