

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SUBWAY	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	10/11/2019
		Non-Critical Violations	1	Time In	10:40 AM
		Certified Food Protection Manager	Y	Time Out	11:45 AM

License Expiry Date/EST. ID# 9/28/2019 / 27039	Address 1 MOLLISON WAY	City LEWISTON	Zip Code 04240	Telephone 207-795-6422
License Type MUN - EATING PLACE	Owner Name MAINSUSA CORP	Purpose of Inspection Regular	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	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN			
Employee Health					Consumer Advisory				
2	IN	Management awareness: policy present			23	IN			
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					Chemical				
4	IN	Proper eating, tasting, drinking, or tobacco use			25	IN			
5	IN	No discharge from eyes, nose, and mouth			26	IN			
Preventing Contamination by Hands					Conformance with Approved Procedures				
6	IN	Hands clean & properly washed			27	IN			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			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.				
8	IN	Adequate handwashing facilities supplied & accessible							
Approved Source									
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							
Protection from Contamination									
13	IN	Food separated & protected							
14	OUT	Food-contact surfaces: cleaned and sanitized		X					
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			
29	IN	Water & ice from approved source			42	IN			
30	IN	Variance obtained for specialized processing methods			43	IN			
Food Temperature Control					Utensils, Equipment and Vending				
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	IN			
32	IN	Plant food properly cooked for hot holding			46	IN			
33	IN	Approved thawing methods used			47	IN			
34	IN	Thermometers provided and accurate			Physical Facilities				
Food Identification					48 IN Hot & cold water available; adequate pressure				
35	IN	Food properly labeled; original container			49 IN Plumbing installed; proper backflow devices				
Prevention of Food Contamination					50 IN Sewage & waste water properly disposed				
36	X	Insects, rodents, & animals not present			51 IN 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 IN Physical facilities installed, maintained, & clean				
39	IN	Wiping cloths: properly used & stored			54 X Adequate ventilation & lighting; designated areas used				
40	IN	Washing fruits & vegetables							

Person in Charge (Signature) <i>Devia Bergeron</i>	Date: 10/11/2019
Health Inspector (Signature) LOUIS LACHANCE <i>Louis Lachance</i>	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
Meatballs	37*	Walk in cooler
Tuna	41*	Drive thru cooler unit
Quat sanitizer	0-100 ppm	Sanitizer bucket
Quat sanitizer	150 ppm	3 bay sink, discarded
Water	100*	Men's restroom hand wash
Meatballs	178*	Hot holding

Water	107*	Hand wash
Air temp.	40*	Beverage cooler
Tuna	34*	Counter cooler unit

Person in Charge (Signature)

Devia Bergeron

Date: 10/11/2019

Health Inspector (Signature)
LOUIS LACHANCE

Louis Lachance

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Page 3 of 4

Establishment Name

SUBWAY

Date 10/11/2019

License Expiry Date/EST. ID#
9/28/2019 / 27039

Address
1 MOLLISON WAY

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

14: 4-501.114.(C).(2): C: Quaternary ammonium compound solution concentration is too low or too high.

INSPECTOR NOTES: Both surface and 3 bay sink sanitizer solution ineffective due to low ppm. Quat sanitizer needs to be 200 ppm. *COS

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

INSPECTOR NOTES: Large population of fruit/drain flies and common household flies present. Hire 3rd party Pest Service company to control population and provide documentation within 7 days of this report.

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

INSPECTOR NOTES: Several air return vents have a build up of dust. Clean more often and as necessary.

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Page 4 of 4

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Inspection Notes

****POST CURRENT DHHS LICENSE**

Certified Food Protection Manager: Angela Wing exp. 5/9/21

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)



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