

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name VALS DRIVE IN	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	5/17/2017
		Non-Critical Violations	4	Time In	2:45 PM
		Certified Food Protection Manager	Y	Time Out	3:30 PM

License Expiry Date/EST. ID# 6/29/2017 / 146	Address 925 SABATTUS ST	City LEWISTON	Zip Code 04240-3737	Telephone 207-784-5592
License Type MUN - EATING PLACE	Owner Name LAWRENCE, CHRISTOPHER J	Purpose of Inspection Regular	License Posted	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


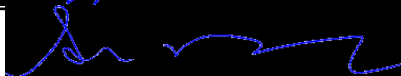
Compliance Status			COS	R	Compliance Status		COS	R
Supervision								
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN		
Employee Health								
2	IN	Management awareness; policy present			17	IN		
3	IN	Proper use of reporting, restriction & exclusion			18	IN		
Good Hygienic Practices								
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN		
5	IN	No discharge from eyes, nose, and mouth			20	IN		
Preventing Contamination by Hands								
6	IN	Hands clean & properly washed			21	IN		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			22	IN		
8	IN	Adequate handwashing facilities supplied & accessible			Consumer Advisory			
Approved Source								
9	IN	Food obtained from approved source			23	IN		
10	IN	Food received at proper temperature			Highly Susceptible Populations			
11	IN	Food in good condition, safe, & unadulterated			24	IN		
12	IN	Required records available: shellstock tags parasite destruction			Chemical			
Protection from Contamination								
13	IN	Food separated & protected			25	IN		
14	IN	Food-contact surfaces: cleaned and sanitized			26	IN		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures			
<div style="border: 1px solid black; padding: 5px;"> <p>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.</p> </div>								

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
Safe Food and Water								
28	IN	Pasteurized eggs used where required			Proper Use of Utensils			
29	IN	Water & ice from approved source			41	IN		
30	IN	Variance obtained for specialized processing methods			42	IN		
Food Temperature Control								
31	IN	Proper cooling methods used; adequate equipment for temperature control			43	IN		
32	IN	Plant food properly cooked for hot holding			44	IN		
33	IN	Approved thawing methods used			Utensils, Equipment and Vending			
34	IN	Thermometers provided and accurate			45	IN		
Food Identification								
35	IN	Food properly labeled; original container			46	IN		
Prevention of Food Contamination								
36	X	Insects, rodents, & animals not present		x	47	IN		
37	IN	Contamination prevented during food preparation, storage & display			Physical Facilities			
38	IN	Personal cleanliness			48	IN		
39	IN	Wiping cloths: properly used & stored			49	IN		
40	IN	Washing fruits & vegetables			50	IN		
<div style="border: 1px solid black; padding: 5px;"> <p>41 IN In-use utensils: properly stored</p> <p>42 IN Utensils, equipment, & linens: properly stored, dried, & handled</p> <p>43 IN Single-use & single-service articles: properly stored & used</p> <p>44 IN Gloves used properly</p> <p>45 IN Food & non-food contact surfaces cleanable, properly designed, constructed, & used</p> <p>46 IN Warewashing facilities: installed, maintained, & used; test strips</p> <p>47 IN Non-food contact surfaces clean</p> <p>48 IN Hot & cold water available; adequate pressure</p> <p>49 IN Plumbing installed; proper backflow devices</p> <p>50 IN Sewage & waste water properly disposed</p> <p>51 IN Toilet facilities: properly constructed, supplied, & cleaned</p> <p>52 IN Garbage & refuse properly disposed; facilities maintained</p> <p>53 X Physical facilities installed, maintained, & clean</p> <p>54 X Adequate ventilation & lighting; designated areas used</p> </div>								

Person in Charge (Signature)		Date: 5/17/2017
Health Inspector (Signature)		Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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Temperature Observations

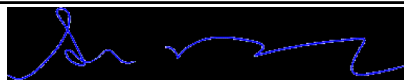
Location	Temperature	Notes
hamburg	36	
hot water	110 plus	
cooler	38	

Person in Charge (Signature)



Date: 5/17/2017

Health Inspector (Signature)



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Address
925 SABATTUS ST

City / State
LEWISTON ME

Zip Code
04240-3737

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

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

INSPECTOR NOTES: keep doors closed if no screening(door were open)cos

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

INSPECTOR NOTES: clean all runners and mats

54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: need light shields

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

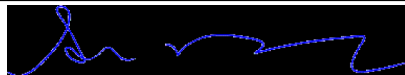
INSPECTOR NOTES: grease build-up

Person in Charge (Signature)



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Inspection Notes

RED FOLDER-EMPLOYEE HEALTH POLICY

Employee Health Policy left and explained the policy with the PIC. Please retain information as you will be asked next year during your inspection to provide the employee Health Policy information which was left with the PIC.

Certified Food Protection Manager

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 [Susan Reny] by emailing to [sreny@lewistonmaine.gov] or faxing to 207-795-5071. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

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. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- 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-(513-3125 Ext 3224) or email (sreny@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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. 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.

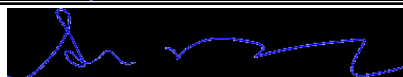
Christopher Lawrence CERT# 9198426 exp 6/14/2017

Person in Charge (Signature)



Date: 5/17/2017

Health Inspector (Signature)



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Inspection Notes

New freezer on site rear of building

Seasonal business

Person in Charge (Signature)



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