1. Roll Call

2. ORDER #8-2019 Approval of a Victualer’s License Application (Maine Wools Resorts)

3. Adjournment
ORDER #8-2019

PROVIDING FOR: Approval of an Application for a Victualer’s License for Maine Woods Resorts.

IT IS ORDERED that the attached application for a Victualer’s License is hereby approved for:

Luisa Surprenant for Maine Woods Resorts, Chesuncook Twp ME 04462
d/b/a
Chester Fried Chicken, 749 Central Street, Millinocket ME 04462

Passed by the Town Council________________

Attest:______________________________
TOWN OF MILLINOCKET

APPLICATION FOR A VICTUALERS LICENSE

1. NAME OF APPLICANT  Luisa Surpremante

2. PHONE NUMBER OF APPLICANT  207-447-0197

3. RESIDENCE OF APPLICANT  Chesuncook Twp

4. NAME OF BUSINESS  Chester's Fried Chicken

5. PHONE NUMBER OF BUSINESS  207-447-0197

6. BUSINESS ADDRESS  749 Central St

7. NATURE OF BUSINESS  Fried chicken, Ice cream

8. LOCATION TO BE USED  749 Central St

9. RESIDENCE OF APPLICANT IN LAST FIVE YEARS

   Chesuncook Twp

10. LIST OF PRINCIPAL OFFICERS, TITLES, AND ADDRESSES FOR THE PAST THREE YEARS

   Luisa Surpremante  Lake St  Chesuncook

   David Surpremante  Lake St  Chesuncook

11. DESCRIPTION OF PREMISES TO BE LICENSED

   Former Dunkin' Donuts / Katahdin Gateway

(PLEASE INCLUDE CURRENT COPY OF YOUR STATE OF MAINE DEPARTMENT OF HUMAN SERVICES FOOD VENDOR'S LICENSE)
State of Maine Health Inspection Report

Page 1 of 4

Establishment Name: CHESTERS FRIED CHICKEN

City: MILLINOCKET

License Expiry Date/EST. ID#: 27864

Address: 749 CENTRAL ST

License Type: Owner Name: MAINE WOODS RESORTS LLC

Purpose of Inspection: New Establishment Report

Zip Code: 04462

Licenses Posted: No

Telephone: 207-447-0197

Risk Category: Medium

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

Compliance Status

Supervision

PIC present, demonstrates knowledge, and performs duties

Employee Health

Management awareness; policy present

Proper use of reporting, restriction & exclusion

Preventative Measures

Proper eating, testing, drinking, or tobacco use

No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

Hands clean & properly washed

No bare hand contact with RTE foods or approved alternate method properly followed

Adequate handwashing facilities supplied & accessible

Approved Source

Food obtained from approved source

Food received at proper temperature

Food in good condition, safe, & unadulterated

Required records available; shellstock tags parasite destruction

Protection from Contamination

Food separated & protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of returned, previously served, reconditioned, & unsafe food

Potential Hazards Food & Temperature

Proper cooking time & temperatures

Proper reheating procedures for hot holding

Proper cooling time & temperatures

Proper hot holding temperatures

Proper cold holding temperatures

Proper date marking & disposition

Time as a public health control procedures & record

Consumer Advisory

Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

Pasteurized foods used; prohibiting foods not offered

Chemical

Food additives: approved & properly used

Toxic substances properly identified, stored & used

Conformance with Approved Procedures

Compliance with variance, specialized process, & HACCP plan

Risk Factors

Gross Retail Practices are improper practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Safe Food & Water

Pasteurized eggs used where required

Water & ice from approved source

Variance obtained for specialized processing methods

Proper cooling methods used; adequate equipment for temperature control

Plant food properly cooked for hot holding

Approved thawing methods used

Thermometers provided and accurate

Food Identification

Food properly labeled; original container

Prevention of Food Contamination

Insects, rodents, & animals not present

Contamination prevented during food preparation, storage & display

Personal cleanliness

Wiping clothes; properly used & stored

Washing fruits & vegetables

Person in Charge (Signature)

Health Inspector (Signature)

Follow-up: □YES □NO Date of Follow-up:

Date: 1/10/2019

HHE-600 Rev.01/07/10
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<tr>
<th>Location</th>
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<td>Hand Wash Sinks</td>
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<td>Walk-in Cooler</td>
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<tr>
<td>2 Door Prep Cooler</td>
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