

**TENTATIVE AGENDA
SPECIAL MEETING IN TOWN MANAGER'S OFFICE
TUESDAY, JANUARY 15, 2019
2:30 P.M.**

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: _____

PAID JAN 11, 2019

TOWN OF MILLINOCKT

APPLICATION FOR A VICTUALERS LICENSE

- 1. NAME OF APPLICANT Luisa Surprenant
- 2. PHONE NUMBER OF APPLICANT 207-447-0197
- 3. RESIDENCE OF APPLICANT Chesuncook Twp
- 4. NAME OF BUSINESS Maine Woods Resorts
Chesters 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

<u>Luisa Surprenant</u>	<u>- Lake St</u>	<u>Chesuncook</u>
<u>David Surprenant</u>	<u>Lake St</u>	<u>Chesuncook</u>

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)

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name CHESTERS FRIED CHICKEN		As Authorized by 22 MRSA § 2496		Critical Violations	1	Date	1/10/2019
License Expiry Date/EST. ID# / 27864		Address 749 CENTRAL ST	City MILLINOCKET	Non-Critical Violations	1	Time In	11:00 AM
License Type		Owner Name MAINE WOODS RESORTS LLC	Purpose of Inspection New Establishment Report	Certified Food Protection Manager	Y	Time Out	12:45 PM
			Zip Code 04462	License 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

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	Proper cooking time & temperatures		
Employee Health					Consumer Advisory				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
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	Food additives: approved & properly used		
5	IN	No discharge from eyes, nose, and mouth			26	IN	Toxic substances properly identified, stored & used		
Preventing Contamination by Hands					Conformance with Approved Procedures				
6	IN	Hands clean & properly washed			27	IN	Compliance with variance, specialized process, & HACCP plan		
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	IN	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

			cos	R				cos	R
Safe Food and Water					Proper Use of Utensils				
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	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					Utensils, Equipment and Vending				
31	IN	Proper cooling methods used; adequate equipment for temperature control			44	IN	Gloves used properly		
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					Plumbing				
36	IN	Insects, rodents, & animals not present			49	X	Plumbing installed; proper backflow devices		
37	IN	Contamination prevented during food preparation, storage & display			50	IN	Sewage & waste water properly disposed		
38	IN	Personal cleanliness			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
39	IN	Wiping cloths: properly used & stored			52	IN	Garbage & refuse properly disposed; facilities maintained		
40	IN	Washing fruits & vegetables			53	X	Physical facilities installed, maintained, & clean		
					54 IN Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature)

Louisa Surprenant

Date: 1/10/2019

Health Inspector (Signature)

M J & J Springer

JENNIFER SPRINGER

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

State of Maine Health Inspection Report

Establishment Name
CHESTERS FRIED CHICKEN

As Authorized by 22 MRSA § 2496

Date 1/10/2019

License Expiry Date/EST. ID#
/27864

Address
749 CENTRAL ST

City / State
MILLINOCKET / ME

Zip Code
04462

Telephone
207-447-0197

Temperature Observations

Location	Temperature	Notes
3 Bay Sink	130	
Hand Wash Sinks	121, 102, 105	
Walk-in Cooler	36	
2 Door Prep Cooler	34	

Person in Charge (Signature)

Luisa Surprenant

Date: 1/10/2019

Health Inspector (Signature)

Jennifer Springer

JENNIFER SPRINGER