

Failed Closed IHH

State of Maine Health Inspection Report


Establishment Name DOMINOS PIZZA	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	3/18/2019
		Non-Critical Violations	0	Time In	10:00 AM
		Certified Food Protection Manager	Y	Time Out	11:15 AM


License Expiry Date/EST. ID# / 27924	Address 1104 LISBON ST	City LEWISTON	Zip Code 04240	Telephone 207-344-3400
License Type MUN - EATING PLACE TAKEOUT	Owner Name HF ENTERPRISES INC	Purpose of Inspection New Establishment Report	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	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				24	IN	Pasteurized foods used; prohibited foods not offered			
5	IN	No discharge from eyes, nose, and mouth				Conformance with Approved Procedures					
Preventing Contamination by Hands						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.					
6	IN	Hands clean & properly washed				25	IN	Food additives: approved & properly used			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed				26	IN	Toxic substances properly identified, stored & used			
8	IN	Adequate handwashing facilities supplied & accessible				GOOD RETAIL PRACTICES					
Approved Source						Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
9	IN	Food obtained from approved source				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					
10	IN	Food received at proper temperature				Safe Food and Water					
11	IN	Food in good condition, safe, & unadulterated				28	IN	Pasteurized eggs used where required			
12	IN	Required records available: shellstock tags parasite destruction				29	IN	Water & ice from approved source			
Protection from Contamination						Food Temperature Control					
13	IN	Food separated & protected				30	IN	Variance obtained for specialized processing methods			
14	IN	Food-contact surfaces: cleaned and sanitized				Food Identification					
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food				31	IN	Proper cooling methods used; adequate equipment for temperature control			
GOOD RETAIL PRACTICES						Proper Use of Utensils					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						32					
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						IN					
Safe Food and Water						Plant food properly cooked for hot holding					
28						33					
IN						IN					
Pasteurized eggs used where required						Approved thawing methods used					
29						34					
IN						IN					
Water & ice from approved source						Thermometers provided and accurate					
30						Food Identification					
IN						35					
Variance obtained for specialized processing methods						IN					
Food Temperature Control						Food properly labeled; original container					
31						Prevention of Food Contamination					
IN						36					
Proper cooling methods used; adequate equipment for temperature control						IN					
32						Insects, rodents, & animals not present					
IN						37					
Plant food properly cooked for hot holding						IN					
33						Contamination prevented during food preparation, storage & display					
IN						38					
Approved thawing methods used						IN					
34						Personal cleanliness					
IN						39					
Thermometers provided and accurate						IN					
Food Identification						Wiping cloths: properly used & stored					
35						40					
IN						IN					
Food properly labeled; original container						Washing fruits & vegetables					
Prevention of Food Contamination						Physical Facilities					
36						48					
IN						IN					
Insects, rodents, & animals not present						Hot & cold water available; adequate pressure					
37						49					
IN						X					
Contamination prevented during food preparation, storage & display						Plumbing installed; proper backflow devices					
38						50					
IN						IN					
Personal cleanliness						Sewage & waste water properly disposed					
39						51					
IN						IN					
Wiping cloths: properly used & stored						Toilet facilities: properly constructed, supplied, & cleaned					
40						52					
IN						IN					
Washing fruits & vegetables						Garbage & refuse properly disposed; facilities maintained					
Physical Facilities						53					
48						IN					
IN						IN					
Hot & cold water available; adequate pressure						Physical facilities installed, maintained, & clean					
49						54					
X						IN					
Plumbing installed; proper backflow devices						Adequate ventilation & lighting; designated areas used					
50											
IN											
Sewage & waste water properly disposed											

Person in Charge (Signature)  Date: 3/18/2019

Health Inspector (Signature)  LOUIS LACHANCE

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

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Temperature Observations

Location	Temperature	Notes
Water	34*	Pizza topping cooler unit (top)
Sanitizing solution	200 PPM	3 bay sink
Water	105*	Handwash
Water	33*	Walk in cooler (near door)
Water	33*	Walk in cooler
Water	114*	dish sink (2 full bays)
Water	35*	Single door Coke cooler (kitchen)
Water	37*	Pizza topping cooler unit (lower)

Person in Charge (Signature)



FERNANDO STELZER

Date: 3/18/2019

Health Inspector (Signature)
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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

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: Water leaking from 3 bay sink drain pipes. Have licensed plumber address immediately and before opening.

Person in Charge (Signature)



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Inspection Notes

OK to issue regular license given licensed plumber corrects leaking drain pipe at 3 bay sink. Call/email Louis Lachance to observe repaired plumbing.

Employee Health Policy given to owner and discussed. (Red Folder)

Certified Food Protection Manager: Fernando Stelser exp. 9/24/20 cert. # 12822113
Nicole Kreiton exp. 12/17/23 cert. # 17281845

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.

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Inspection Notes

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)



FERNANDO STELZER

Date: 3/18/2019

Health Inspector (Signature)

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