

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name MARCOS	As Authorized by 22 MRSA § 2496	Critical Violations	9	Date	6/25/2019
		Non-Critical Violations	8	Time In	1:30 PM
		Certified Food Protection Manager	Y	Time Out	4:30 PM

License Expiry Date/EST. ID# 11/27/2019 / 18141	Address 12 MOLLISON WAY	City LEWISTON	Zip Code 04240-5806	Telephone 207-783-0336
License Type MUN - EATING AND CATERING	Owner Name ITALIAN EXPRESS INC	Purpose of Inspection Regular	License Posted Yes	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	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures	
Employee Health					17	IN	Proper reheating procedures for hot holding	
2	IN	Management awareness: policy present			18	IN	Proper cooling time & temperatures	
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures	
Good Hygienic Practices					20	IN	Proper cold holding temperatures	
4	OUT	Proper eating, tasting, drinking, or tobacco use			21	OUT	Proper date marking & disposition	
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record	
Preventing Contamination by Hands					Consumer Advisory			
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods	
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations			
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered	
Approved Source					Chemical			
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used	
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used	
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures			
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan	
Protection from Contamination					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.			
13	OUT	Food separated & protected	X	X				
14	OUT	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					44	IN	Gloves used properly	
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
32	IN	Plant food properly cooked for hot holding			45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
33	X	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					49	IN	Plumbing installed; proper backflow devices	
36	X	Insects, rodents, & animals not present		X	50	IN	Sewage & waste water properly disposed	
37	X	Contamination prevented during food preparation, storage & display		X	51	IN	Toilet facilities: properly constructed, supplied, & cleaned	
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained	
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean	
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature) 	Date: 6/25/2019
Health Inspector (Signature) LOUIS LACHANCE 	Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO Date of Follow-up: 7/8/2019

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Temperature Observations

Location	Temperature	Notes
Water	111*	3 bay sink
Italian sausage	41*	2 door kitchen line cooler
Hi temp. dish	145*/160*	Wash/ rinse cycle

Water	107*	Handwash sink
Cooked pasta	37*	Walk-in cooler
Raw shrimp	41*	Kitchen line reach in (top)

Person in Charge (Signature)



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MARCOS

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12 MOLLISON WAY

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LEWISTON ME

Zip Code
04240-5806

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

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: PIC could not answer specific questions regarding food safety.

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: Food worker drinking from open beverage in prep area.

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: Multiple people handling RTE foods with bare hands. PIC's (2) did not know. All RTE foods must be handled with clean gloves or utensils.

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: **REPEAT** Uncovered salad mis en place stored under raw ground beef. RTE foods must be held above raw foods. *COS

13: 3-302.11.(A).(2): C: Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.

INSPECTOR NOTES: Raw chicken held over raw steak. Raw chicken must be cooked to a higher minimal temperature than beef.

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: Ice machine has build up of biological matter. Remove ice and hire professional to sanitize machine.

14: 4-703.11: C: Manual and/or mechanical methods of sanitizing incomplete.

INSPECTOR NOTES: High temp. dish machine not reaching 180* rinse temperature. Hire repair technician to fix. All dishes, utensils, food pans and tableware will need proper sanitation after fixed.

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: PHF's not date marked. All must have produced and discard date.

33: 3-501.13: N: Improper thawing.

INSPECTOR NOTES: Haddock being thawed at room temperature. Thaw foods by using refrigeration or cool running water with constant flow.

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

INSPECTOR NOTES: Screen door on kitchen in torn and ineffective. Repair or replace.

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36: 6-501.11.(C): C: Pests found on premises due to not using proper methods to control them.

INSPECTOR NOTES: **REPEAT** Cockroaches found in kitchen at multiple areas. 3rd party professional cleaner must disinfect area. Health inspector will provide list of approved companies. 3rd party pest service company will be hired to remedy infestation. IHH issued.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: **REPEAT** Foods stored directly on floors. Must be at least 6 inches from floor.

37: 3-306.11: C: Food on display not protected by packaging, service line, food guards, or display cases.

INSPECTOR NOTES: **REPEAT** Desserts on display and service not protected. Find means to protect from contamination.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: Walk in cooler panel vent is not secured. Repair or replace.

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: Coving missing along wall and floor junctions in dish area. After remedy of pests and cleaning of areas, reinstall missing coving.

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: Front window in bar area has cracked. Replace or seal.

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

INSPECTOR NOTES: Areas below and behind equipment are dirty allowing for pest harborage. Clean floors and walls in hard to reach areas.

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Inspection Notes

IHH issued. Establishment closed until health inspector can lift temporary closure.
Certified Food Protection Manager: Steven Taylor exp. 6/12/22 cert. no. 15210190

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)



Date: 6/25/2019

Health Inspector (Signature)

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