

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name DUNKIN DONUTS	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	8/13/2019
		Non-Critical Violations	6	Time In	10:40 AM
		Certified Food Protection Manager	Y	Time Out	12:15 PM

License Expiry Date/EST. ID# 10/4/2019 / 24623	Address 743 SABATTUS ST	City LEWISTON	Zip Code 04240	Telephone 207-576-5359
License Type MUN - EATING PLACE	Owner Name PACHECO FOOD SERVICE LLC	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	IN	PIC present, demonstrates knowledge, and performs duties			16	IN		
Employee Health					Consumer Advisory			
2	IN	Management awareness: policy present			23	IN		
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		
5	IN	No discharge from eyes, nose, and mouth			26	OUT		
Preventing Contamination by Hands					Conformance with Approved Procedures			
6	IN	Hands clean & properly washed			27	IN		
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	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		
29	IN	Water & ice from approved source			42	IN		
30	IN	Variance obtained for specialized processing methods			43	IN		
Food Temperature Control					Utensils, Equipment and Vending			
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	X		
32	IN	Plant food properly cooked for hot holding			46	IN		
33	IN	Approved thawing methods used			47	X		
34	IN	Thermometers provided and accurate			Physical Facilities			
Food Identification					48			
35	IN	Food properly labeled; original container			IN			
Prevention of Food Contamination					49			
36	X	Insects, rodents, & animals not present			IN			
37	IN	Contamination prevented during food preparation, storage & display			50	IN		
38	IN	Personal cleanliness			51	IN		
39	IN	Wiping cloths: properly used & stored			52	IN		
40	IN	Washing fruits & vegetables			53	X		
					54			
					X			

Person in Charge (Signature) *Julie LePage*
 Health Inspector (Signature) *Louis Lachance*
 LOUIS LACHANCE

Date: 8/13/2019

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

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Temperature Observations

Location	Temperature	Notes
Creamer	39*	Walk in cooler
Creamer	40*	Reach in (front counter)
Chlorine solution	50-99 ppm	3 bay sink
Egg sandwich	201*	Wrapped for service
Creamer	39*	Drive thru dispenser
Water	131*	Hand wash
Creamer	39*	Drive thru reach in
Sausage patty	165*	Hot holding

Egg patty	38*	Cold holding, sandwich station
Water	120*	Hand wash
Chlorine solution	50-99 ppm	Sanitizer bucket
Water	120*	Men's restroom hand wash

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Page 3 of 4

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City / State
LEWISTON ME

Zip Code
04240

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

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

INSPECTOR NOTES: Collata machine product basin is unclean. The basin and all parts associated need to be washed, rinsed and sanitized daily.

26: 7-202.12.(A).(B): C: Poisonous or toxic materials are being improperly used / applied.

INSPECTOR NOTES: 3rd party window cleaner washing windows over food, single use disposable items and food contact surfaces during operational hours exposing items to harmful chemicals. Do not clean windows during production hours or remove all products so splash cannot contaminate food related products and surfaces.

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

INSPECTOR NOTES: Large amounts of fruit flies in all parts of operation. Contract Pest company to treat weekly and forward all invoices and job summaries to myself. Begin immediately.

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

INSPECTOR NOTES: System used to allow for drainage from Walk in units not plumbed over floor drain resulting in pooled water. Fix bracket for copper pipes to allow for direct drainage over floor drain.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: Donut racks, counter shelving, dining room booths are unclean. Clean more often and as necessary.

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: Floor tiles broken in dish area. Repair or replace any broken flooring in the establishment.

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

INSPECTOR NOTES: Large hole made in wall due to plumbing/water issue. Fix issue and reseal wall.

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

INSPECTOR NOTES: Floors throughout kitchen area are unclean with deposits of old foods in hard to reach areas. Move equipment daily to clean and sanitize areas.

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

INSPECTOR NOTES: Ceiling vent above ice machine is dirty and could contaminate foods and clean equipment. Clean more often and as necessary.

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Page 4 of 4

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Inspection Notes

Certified Food Protection Manager: Kati Dumais exp. 12/10/2023

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)



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