

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name DUNKIN DONUTS	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	10/3/2019
		Non-Critical Violations	3	Time In	2:00 PM
		Certified Food Protection Manager	N	Time Out	3:15 PM

License Expiry Date/EST. ID# 12/31/2019 / 18201	Address 319 MAIN ST	City LEWISTON	Zip Code 04240	Telephone 207-240-4187
License Type MUN - EATING PLACE	Owner Name COLETTES DONUT SHOPPE	Purpose of Inspection Regular	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	OUT	PIC present, demonstrates knowledge, and performs duties				16	IN	Proper cooking time & temperatures			
Employee Health						Consumer Advisory					
2	IN	Management awareness: policy present				17	IN	Proper reheating procedures for hot holding			
3	IN	Proper use of reporting, restriction & exclusion				18	IN	Proper cooling time & temperatures			
Good Hygienic Practices						Highly Susceptible Populations					
4	IN	Proper eating, tasting, drinking, or tobacco use				19	IN	Proper hot holding temperatures			
5	IN	No discharge from eyes, nose, and mouth				20	IN	Proper cold holding temperatures			
Preventing Contamination by Hands						Chemical					
6	IN	Hands clean & properly washed				21	IN	Proper date marking & disposition			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed				22	IN	Time as a public health control: procedures & record			
8	IN	Adequate handwashing facilities supplied & accessible				Conformance with Approved Procedures					
Approved Source						23	IN	Consumer advisory provided for raw or undercooked foods			
9	IN	Food obtained from approved source				Chemical					
10	IN	Food received at proper temperature				24	IN	Pasteurized foods used; prohibited foods not offered			
11	IN	Food in good condition, safe, & unadulterated				25	IN	Food additives: approved & properly used			
12	IN	Required records available: shellstock tags parasite destruction				26	IN	Toxic substances properly identified, stored & used			
Protection from Contamination						Conformance with Approved Procedures					
13	IN	Food separated & protected				27	IN	Compliance with variance, specialized process, & HACCP plan			
14	IN	Food-contact surfaces: cleaned and sanitized				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.					
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

Safe Food and Water				COS	R	Proper Use of Utensils				COS	R
28	IN	Pasteurized eggs used where required				41	X	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	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						49	IN	Plumbing installed; proper backflow devices			
36	IN	Insects, rodents, & animals not present				50	IN	Sewage & waste water properly disposed			
37	IN	Contamination prevented during food preparation, storage & display				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) <i>Mitawson</i>	Date: 10/3/2019
Health Inspector (Signature) LOUIS LACHANCE <i>Louis Lachance</i>	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name DUNKIN DONUTS		As Authorized by 22 MRSA § 2496		Date <u>10/3/2019</u>
License Expiry Date/EST. ID# 12/31/2019 / 18201	Address 319 MAIN ST	City / State LEWISTON / ME	Zip Code 04240	Telephone 207-240-4187

Temperature Observations

Location	Temperature	Notes
Water	100*	Restroom hand wash
Lemon	38*	Front counter reach in
Creamer	41*	Reach in 3
Creamer	37*	Auto dispenser
Egg	37*	Walk in cooler
Water	117*	Rear hand wash
Sliced lemon	40*	Drive thru cooler
Quat	200 ppm	Sanitizer bucket
Egg	39*	Reach in 1
Quat	200 ppm	3 bay
Milk	40*	Reach in 2

Person in Charge (Signature)  MARTINA HAIRSTON

Date: 10/3/2019

Health Inspector (Signature)  LOUIS LACHANCE

State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

DUNKIN DONUTS

Date 10/3/2019

License Expiry Date/EST. ID#
12/31/2019 / 18201

Address
319 MAIN ST

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

1: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: CFPM was released on 9/25/19. Show proof of dedicated CFPM within 60 days of 9/25/19.

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: Soiled spoons with dairy remnants pooled in plastic cups filled with water. Utensils must be held on sanitized surfaces or pooled water 135° or above.

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

INSPECTOR NOTES: Multiple missing, cracked floor and coving tiles that need replacement.

Person in Charge (Signature)

 MARINA HARKSTON

Date: 10/3/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

DUNKIN DONUTS

Date 10/3/2019

License Expiry Date/EST. ID#
12/31/2019 / 18201

Address
319 MAIN ST

City / State
LEWISTON

ME

Zip Code
04240

Inspection Notes

CALL STATE HIP (CAROL GOTT) TO ACQUIRE A COPY OF THE LICENSE

Certified Food Protection Manager: NONE

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)

 MARINA HARSTON

Date: 10/3/2019

Health Inspector (Signature)

LOUIS LACHANCE

