

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SAMS ITALIAN SANDWICH SHOPPE <small>As Authorized by 22 MRSA § 2496</small>	Critical Violations	3	Date	7/6/2021
	Non-Critical Violations	5	Time In	2:00 PM
	Certified Food Protection Manager	Y	Time Out	3:40 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
12/28/2021 / 168	902 LISBON ST	LEWISTON	04240-6125	207-782-4444
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	SAMS ITALIAN FOODS	Regular	No	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			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					25	IN	Food additives: approved & properly used																	
6	IN	Hands clean & properly washed			26	IN	Toxic substances properly identified, stored & used																	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Protection from Contamination																			
8	IN	Adequate handwashing facilities supplied & accessible			27	IN	Compliance with variance, specialized process, & HACCP plan																	
Approved Source					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.																			
9	IN	Food obtained from approved source			<table border="1"> <tr> <td>13</td> <td>IN</td> <td>Food separated & protected</td> <td></td> <td></td> </tr> <tr> <td>14</td> <td>OUT</td> <td>Food-contact surfaces: cleaned and sanitized</td> <td>X</td> <td></td> </tr> <tr> <td>15</td> <td>IN</td> <td>Proper disposition of returned, previously served, reconditioned, & unsafe food</td> <td></td> <td></td> </tr> </table>					13	IN	Food separated & protected			14	OUT	Food-contact surfaces: cleaned and sanitized	X		15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		
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14	OUT	Food-contact surfaces: cleaned and sanitized	X																					
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food																						
10	IN	Food received at proper temperature																						
11	IN	Food in good condition, safe, & unadulterated																						

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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	X	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	X	Non-food contact surfaces clean		X
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	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		X
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)	<i>[Signature]</i>	Date: 7/6/2021
Health Inspector (Signature)	<i>[Signature]</i>	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:
LOUIS LACHANCE		

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License Expiry Date/EST. ID# 12/28/2021 / 168	Address 902 LISBON ST	City / State LEWISTON / ME	Zip Code 04240-6125	Telephone 207-782-4444

Temperature Observations

Location	Temperature	Notes
Sandwich reach-in cooler	45*	Sliced tomato
Sanitizer bucket	25 ppm	Insufficient chlorine sanitizing solution
Handwash sink	112*	
Walk in cooler	37*	Sliced turkey
Hot holding	135*	Meatballs and sauce
Sandwich reach-in cooler	44*	Sliced ham
Reach-in #2	40*	Cooked shaved steak

Person in Charge (Signature)



Date: 7/6/2021

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Page 3 of 4

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Date 7/6/2021

License Expiry Date/EST. ID#
12/28/2021 / 168

Address
902 LISBON ST

City / State
LEWISTON ME

Zip Code
04240-6125

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

INSPECTOR NOTES: Sanitizing solution used for in use equipment and surfaces does not have the required amount of chlorine bleach. Test buckets when made and more often do determine 50-99 ppm. *COS

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: Sliced meats, cheese and other products in "Italian Sandwich" reach in cooler slightly elevated in temperature. Monitor temperatures and retain refrigeration technician if items cannot be maintained at 41* or below.

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

INSPECTOR NOTES: Multiple PHF's do not have identification with production date and discard date. Date mark foods with produced date, thawed date and discard date.

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

INSPECTOR NOTES: **REPEAT** Cut green peppers stored below dirty shelving without a cover to protect. Cover all items once opened, prepped, etc. *COS

46: 4-301.12.(A): N: A manual ware washing sink with at least three compartments not provided.

INSPECTOR NOTES: No 3 bay sink. Make a plan to install a 3 bay sink to be compliant with code and promote the correct wash/rinse/sanitize procedure..

46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: PIC could not find chlorine test strips. Acquire and train employees to use test strips to determine chemical sanitizer strength.

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

INSPECTOR NOTES: **REPEAT** Shelving in walk-in, reach in coolers and storage shelving accumulating food residue and dust. Clean more often and as necessary.

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

INSPECTOR NOTES: **REPEAT** Floors in hard to reach areas and coving have a build up of food, dirt and dust. Clean hard to reach areas to maintain cleanliness.

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Page 4 of 4

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Inspection Notes

Certified Food Protection Manager: James Chapman EXP.> 2/6/22

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: 7/6/2021

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