

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SAM'S ITALIAN FOODS	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	7/11/2023
		Non-Critical Violations	0	Time In	1:00 PM
		Certified Food Protection Manager	Y	Time Out	2:15 PM

License Expiry Date/EST. ID# / 30792	Address 268 MAIN ST	City LEWISTON	Zip Code 04210	Telephone 207-782-2550
License Type EATING PLACE - MOBILE	Owner Name SAMS ITALIAN FOODS	Purpose of Inspection Pre Operational	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					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	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	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	IN	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	IN	Food separated & protected							
14	IN	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

Safe Food and Water			COS	R	Proper Use of Utensils		COS	R	
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	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	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

P.F. Corrie Michaud

Date: 7/11/2023

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance

Follow-up: YES

NO

Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name SAM'S ITALIAN FOODS		As Authorized by 22 MRSA § 2496		Date <u>7/11/2023</u>
License Expiry Date/EST. ID# /30792	Address 268 MAIN ST	City / State LEWISTON / ME	Zip Code 04210	Telephone 207-782-2550

Temperature Observations

Location	Temperature	Notes
Handwash sink	126*	
Deli cooler (top)	33*	water
Sani bucket	200-400 ppm	Quat sanitizer
3 Bay sink	120*	
Upright cooler	36*	water

Person in Charge (Signature)

P.F. Corrie Michael

Date: 7/11/2023

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance

State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

SAM'S ITALIAN FOODS

Date 7/11/2023

License Expiry Date/EST. ID#
/30792

Address
268 MAIN ST

City / State
LEWISTON

ME

Zip Code
04210

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

Person in Charge (Signature)

P.F. CORRIE Michael

Date: 7/11/2023

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance

State of Maine Health Inspection Report

Page 4 of 4

Establishment Name SAM'S ITALIAN FOODS				Date 7/11/2023	
License Expiry Date/EST. ID# /30792	Address 268 MAIN ST	City / State LEWISTON ME	Zip Code 04210		

Inspection Notes

- **No violations observed
- **Employee Health Policy reviewed
- **Est. has a licensed DACF and City commissary kitchen to support Mobile Unit
- **OK to issue license

Certified Food Protection Manager: Carrie Michaud EXP. 5/10/2028

Every eating establishment must employ on its staff a Certified Food Protection Manager (CFPM). Some establishments are exempt from this requirement. A CFPM certificate must accompany the application for a new establishment and change of ownership. A CFPM must be hired within 60 days of the departure of the last CFPM leaving employment. Eating establishments must post in a conspicuous area the certification of the CFPM(s), and the certificate must be made available to the Department upon request. 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 Casandra Lavalley, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, casandra.lavalley@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 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>

Violation Correction Timeframe:

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact your inspector, Louis Lachance when the critical violation has been addressed at 207-513-3125 or 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 Administration and Enforcement of Establishments Regulated by the Health Inspection Program, Licenses, conditional licenses, inspection reports, certificates or other notices issued by the Department must be displayed in a place readily visible to customers or other persons using a licensed establishment.

Person in Charge (Signature)

P.F. Carrie Michaud

Date: 7/11/2023

Health Inspector (Signature)

Louis Lachance

LOUIS LACHANCE