

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name LEWISTON HOUSE OF PIZZA	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	3	Date	11/12/2014
		No. of Repeat Risk Factor/Intervention Groups Out	1	Time In	2:00 PM
		Certified Food Protection Manager	Y	Time Out	4:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
6/9/2015 / 10543	95 LINCOLN ST	LEWISTON	04240-7722	207-784-9792

License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	JIMMYS HOUSE OF PIZZA INC	Regular		

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
Supervision				
1	IN	PIC present, demonstrates knowledge, and performs duties		
Employee Health				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	IN	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
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	OUT	Food separated & protected	X	X
14	OUT	Food-contact surfaces: cleaned and sanitized	X	
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	IN	Proper cold holding temperatures		
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
Consumer Advisory				
23	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	IN	Pasteurized foods used; prohibited foods not offered		
Chemical				
25	IN	Food additives: approved & properly used		
26	OUT	Toxic substances properly identified, stored & used		X
Conformance with Approved Procedures				
27	IN	Compliance with variance, specialized process, & HACCP plan		

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.

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

Compliance Status			COS	R
Safe Food and Water				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	IN	Thermometers provided and accurate		
Food Identification				
35	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	X	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	X	Wiping cloths: properly used & stored	X	
40	IN	Washing fruits & vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		X
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	X	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		X
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *X-Miranda Pagan* Date: 11/12/2014

Health Inspector (Signature) *[Signature]*

Follow-up: YES NO Date of Follow-up: 12/16/2014

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License Expiry Date/EST. ID# 6/9/2015 / 10543	Address 95 LINCOLN ST	City / State LEWISTON / ME	Zip Code 04240-7722	Telephone 207-784-9792

Temperature Observations

Location	Temperature	Notes
walk-in cooler	36	
cooler	38	
Hot water	160	too hot
Raw chicken	30	
raw meat	40	

Person in Charge (Signature)



Date: 11/12/2014

Health Inspector (Signature)



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City / State
LEWISTON ME

Zip Code
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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

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

INSPECTOR NOTES: Raw ground beef and chicken stored above ready to eat products-corrected on site

14: 4-501.114.(A).(1): C: Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.

INSPECTOR NOTES: no sanitizer going through dishwasher--corrected on site

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

INSPECTOR NOTES: slicer-corrected on site

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

INSPECTOR NOTES: sanitizer in sanitizer buckets at toxic level-corrected on site

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

INSPECTOR NOTES: all food items need to be stored 6 inches off the ground

37: 3-307.11: N: Food not protected from other sources of contamination.

INSPECTOR NOTES: bar stool stored on top of food prep table-corrected on site

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: wiping cloths must be kept in sanitizer buckets-corrected on site

45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: dough maker needs to be sanded and resurfaced/painted-chipping paint

45: 4-202.15: N: Can openers improperly designed and constructed.

INSPECTOR NOTES: needs to be cleaned-corrected on site

45: 4-204.12: N: Equipment openings, closures and deflectors are improperly designed and constructed.

INSPECTOR NOTES: replace torn or ripped door seal refrigeration units

47: 4-601.11.(B): C: Food contact surfaces of cooking equipment not clean.

INSPECTOR NOTES: clean all cooking equipment-microwaves within 10 days

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

INSPECTOR NOTES: clean exterior of storage-and trash containers

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: repair handwashing sink-within 10 days

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

INSPECTOR NOTES: clean walls-floors ceilings-be sure to clean in back of all equipment-including walk-in cooler floors

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Inspection Notes

Certified Food Protection Manager

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 within 90 days of a new eating establishment opening or 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 your inspector [Susan Reny] by emailing to [sreny@lewistonmaine.gov] or faxing to 207-795-5071. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

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. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- " Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- " Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- " 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 the inspector when the critical violation has been addressed at 207-(513-3125 Ext 3224) or email (sreny@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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. 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.

Jimmy Koutsikos is a CFPM CERT# 11104162

Person in Charge (Signature)



Date: 11/12/2014

Health Inspector (Signature)



