

Failed  Closed  IHH

# State of Maine Health Inspection Report

<b>Establishment Name</b> DAVINCI'S	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	5	Date	4/22/2015
		No. of Repeat Risk Factor/Intervention Groups Out	1	Time In	10:00 AM
		Certified Food Protection Manager	Y	Time Out	12:15 PM

<b>License Expiry Date/EST. ID#</b> 7/2/2015 / 19547	<b>Address</b> 150 MILL ST	<b>City</b> LEWISTON	<b>Zip Code</b> 04240-7774	<b>Telephone</b> 207-782-2088
<b>License Type</b> MUN - EATING AND CATERING	<b>Owner Name</b> PATRY, JULES	<b>Purpose of Inspection</b> Regular	<b>License Posted</b> Yes	<b>Risk Category</b>

## 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
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>			
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures	
<b>Employee Health</b>					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	
<b>Good Hygienic Practices</b>					20	OUT	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	
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>			
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			<b>Highly Susceptible Populations</b>			
8	OUT	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered	
<b>Approved Source</b>					<b>Chemical</b>			
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			<b>Conformance with Approved Procedures</b>			
12	IN	Required records available: shellstock tags parasite destruction			27	OUT	Compliance with variance, specialized process, & HACCP plan	
<b>Protection from Contamination</b>					<b>Risk Factors</b> 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	OUT	Food separated & protected						
14	OUT	Food-contact surfaces: cleaned and sanitized	X	X				
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

Compliance Status			COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>			
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	
<b>Food Temperature Control</b>					44	IN	Gloves used properly	
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
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	X	Thermometers provided and accurate			47	X	Non-food contact surfaces clean	X
<b>Food Identification</b>					<b>Physical Facilities</b>			
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>					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	X	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)  Date: 4/22/2015

Health Inspector (Signature)  Follow-up:  YES  NO Date of Follow-up:

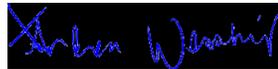
# State of Maine Health Inspection Report

Establishment Name <b>DAVINCIS</b>		As Authorized by 22 MRSA § 2496		Date <u>4/22/2015</u>
License Expiry Date/EST. ID# 7/2/2015 / 19547	Address 150 MILL ST	City / State LEWISTON / ME	Zip Code 04240-7774	Telephone 207-782-2088

## Temperature Observations

Location	Temperature	Notes
soup	145	hh
grab and go case	60	potato salad-all items discarded
cooler	39	
cooler	40	
dessert case	44	adjusted temp
hot water	87	cafe hand sink
sandbar	40	

Person in Charge (Signature)



Date: 4/22/2015

Health Inspector (Signature)



# State of Maine Health Inspection Report

Page 3 of 5

Establishment Name

DAVINCIS

Date 4/22/2015

License Expiry Date/EST. ID#  
7/2/2015 / 19547

Address  
150 MILL ST

City / State  
LEWISTON ME

Zip Code  
04240-7774

## 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

8: 5-202.12: N: Hand washing facility not properly equipped/installed with hot water of at least 100 F.

INSPECTOR NOTES: need 100 degrees at sink in cafe-corrected on site

8: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: needed all handwashing sinks

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

INSPECTOR NOTES: clams stored above green peppers-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

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

INSPECTOR NOTES: display case 60 degrees-food discarded

27: 3-502.12.(C): C: Unfrozen fish being packaged using a Reduced Oxygen Packaging method.

INSPECTOR NOTES: HACCP plan needed for ROP fish -do not use fish-must provide HACCP plan-possible variance

34: 4-302.12.(A): N: Inadequate number of food temperature measuring devices provided.

INSPECTOR NOTES: thermometers needed all coolers

38: 2-402.11: N: Food Employees not wearing effective hair restraints.

INSPECTOR NOTES: needed when prepping food only

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 knife holder

Person in Charge (Signature)



Date: 4/22/2015

Health Inspector (Signature)



# State of Maine Health Inspection Report

Page 4 of 5

Establishment Name

DAVINCIS

Date 4/22/2015

License Expiry Date/EST. ID#  
7/2/2015 /19547

Address  
150 MILL ST

City / State  
LEWISTON

ME

Zip Code  
04240-7774

## 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](mailto: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](mailto: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](mailto: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.

Employee health and personal hygiene booklet given to pic--copies of the following-date marking-no barehand contact-employee health awareness-bodily fluid clean-up given to pic

Jaye Door Exp 6/4/2019 cert 11151325

Person in Charge (Signature)

Date: 4/22/2015

Health Inspector (Signature)

# State of Maine Health Inspection Report

Page 5 of 5

Establishment Name

DAVINCIS

Date 4/22/2015

License Expiry Date/EST. ID#  
7/2/2015 / 19547

Address  
150 MILL ST

City / State  
LEWISTON

ME

Zip Code  
04240-7774

## Inspection Notes

Person in Charge (Signature)



Date: 4/22/2015

Health Inspector (Signature)



