

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name DUNKIN DONUTS	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	11/9/2015
		Non-Critical Violations	4	Time In	10:00 AM
		Certified Food Protection Manager	Y	Time Out	11:00 AM

License Expiry Date/EST. ID# 10/4/2016 / 24623	Address 743 SABATTUS ST	City LEWISTON	Zip Code 04240	Telephone 207-576-5359
License Type MUN - EATING PLACE	Owner Name PACHECO FOOD SERVICE LLC	Purpose of Inspection Regular	License Posted	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		
Employee Health					Consumer Advisory			
2	IN	Management awareness; policy present			23	IN		
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		
5	IN	No discharge from eyes, nose, and mouth			Conformance with Approved Procedures			
Preventing Contamination by Hands					27	IN		
6	IN	Hands clean & properly washed			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.			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed						
8	OUT	Adequate handwashing facilities supplied & accessible	X					
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	IN	Food separated & protected						
14	OUT	Food-contact surfaces: cleaned and sanitized		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

			COS	R			COS	R
Safe Food and Water					Proper Use of Utensils			
28	IN	Pasteurized eggs used where required			41	IN		
29	IN	Water & ice from approved source			42	IN		
30	IN	Variance obtained for specialized processing methods			43	IN		
Food Temperature Control					Utensils, Equipment and Vending			
31	IN	Proper cooling methods used; adequate equipment for temperature control			44	IN		
32	IN	Plant food properly cooked for hot holding			45	X		
33	IN	Approved thawing methods used			46	IN		
34	IN	Thermometers provided and accurate			47	IN		
Food Identification					Physical Facilities			
35	IN	Food properly labeled; original container			48	IN		
Prevention of Food Contamination					49	IN		
36	IN	Insects, rodents, & animals not present			50	IN		
37	IN	Contamination prevented during food preparation, storage & display			51	IN		
38	IN	Personal cleanliness			52	IN		
39	IN	Wiping cloths: properly used & stored			53	X		
40	IN	Washing fruits & vegetables			54	IN		

Person in Charge (Signature) 

Date: 11/9/2015

Health Inspector (Signature) 

Follow-up: YES NO Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
walk-in cooler	39	
cooler	39	
sandwich bar	38	
hot water	110 plus	
cooler	39	

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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

8: 5-205.11.(B): N: Hand washing facility being used for other than hand washing.

INSPECTOR NOTES: spoon on side of sink-sink stained from coffee corrected on site

14: 4-501.114.(C).(2): C: Quaternary ammonium compound solution concentration is too low or too high.

INSPECTOR NOTES: no sanitizer reading in sanitizer bucket-corrected on site

45: 4-202.16: N: Non-food contact surfaces are improperly designed and constructed.

INSPECTOR NOTES: handsink warewashing area needs to be re-caulked

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

INSPECTOR NOTES: replace split door seal

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

INSPECTOR NOTES: clean in back of all equipment

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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.

Rosemary Lothrop is a CFPMCERT# 105833712 Exp 12/2018

copies of the following given to pic-no bare hand contact-date amrking-bodily fluid clean-up -employee health awareness
ice machine cleaned monthly

Person in Charge (Signature)



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