

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name MARCOS	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	9/27/2016
		Non-Critical Violations	8	Time In	10:30 AM
		Certified Food Protection Manager	Y	Time Out	11:30 AM

License Expiry Date/EST. ID# 11/27/2016 / 18141	Address 12 MOLLISON WAY	City LEWISTON	Zip Code 04240-5806	Telephone 207-783-0336
License Type MUN - EATING AND CATERING	Owner Name ITALIAN EXPRESS INC	Purpose of Inspection Regular	License Posted	Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

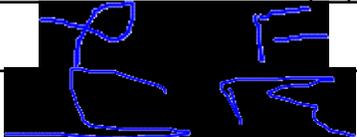
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status		COS	R
Supervision								
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN		
Employee Health								
2	IN	Management awareness; policy present			17	IN		
3	IN	Proper use of reporting, restriction & exclusion			18	IN		
Good Hygienic Practices								
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN		
5	IN	No discharge from eyes, nose, and mouth			20	IN		
Preventing Contamination by Hands								
6	IN	Hands clean & properly washed			21	IN		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			22	IN		
8	OUT	Adequate handwashing facilities supplied & accessible	X		Consumer Advisory			
Approved Source								
9	IN	Food obtained from approved source			23	IN		
10	IN	Food received at proper temperature			Highly Susceptible Populations			
11	IN	Food in good condition, safe, & unadulterated			24	IN		
12	IN	Required records available: shellstock tags parasite destruction			Chemical			
Protection from Contamination								
13	OUT	Food separated & protected		X	25	IN		
14	OUT	Food-contact surfaces: cleaned and sanitized		X	26	IN		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures			
<div style="border: 1px solid black; padding: 5px;"> <p>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.</p> </div>								

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
Safe Food and Water								
28	IN	Pasteurized eggs used where required			Proper Use of Utensils			
29	IN	Water & ice from approved source			41	X		
30	IN	Variance obtained for specialized processing methods			42	IN		
Food Temperature Control								
31	IN	Proper cooling methods used; adequate equipment for temperature control			43	IN		
32	IN	Plant food properly cooked for hot holding			44	IN		
33	IN	Approved thawing methods used			Utensils, Equipment and Vending			
34	X	Thermometers provided and accurate			45	X		
Food Identification								
35	IN	Food properly labeled; original container			46	IN		
Prevention of Food Contamination								
36	IN	Insects, rodents, & animals not present			47	X		
37	IN	Contamination prevented during food preparation, storage & display			Physical Facilities			
38	IN	Personal cleanliness			48	IN		
39	X	Wiping cloths: properly used & stored		X	49	IN		
40	IN	Washing fruits & vegetables			50	IN		
<div style="border: 1px solid black; padding: 5px;"> <p>Person in Charge (Signature)  Date: 9/27/2016</p> </div>								
<div style="border: 1px solid black; padding: 5px;"> <p>Health Inspector (Signature)  Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:</p> </div>								

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Temperature Observations

Location	Temperature	Notes
cooler	40	
walk-in	38	
cooler beer	35	
sauce	135	hh
cooler	33	
rinse cycle	180 +	
hot water	110 plus	
wash cycle	150 +	

Person in Charge (Signature)



Date: 9/27/2016

Health Inspector (Signature)



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MARCOS

Date 9/27/2016

License Expiry Date/EST. ID#
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Address
12 MOLLISON WAY

City / State
LEWISTON ME

Zip Code
04240-5806

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: towel on handsink COS

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: no paper towels at handsink bar area-COS

13: 3-302.11.(A).(2): C: Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.

INSPECTOR NOTES: raw chicken stored above produce + cooked products COS

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

INSPECTOR NOTES: clean slicer COS

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

INSPECTOR NOTES: some refrigeration units thermometers missing

39: 3-304.14.(A): N: Wiping cloths being used for wiping spills from containers of food being is not maintained dry or is being used for other purposes.

INSPECTOR NOTES: wiping (wet) on counters need sanitizer bucketsCOS

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: scoops with handles needed

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

INSPECTOR NOTES: clean can opener

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

INSPECTOR NOTES: replace split door seal sandwich bar

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

INSPECTOR NOTES: clean cooking equipment

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: paint rusted bottom shelf prep table

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Inspection Notes

DHHS Blurb attached: 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.

CFPM: Steven Taylor 7/5/2017 Exp date

Person in Charge (Signature)



Date: 9/27/2016

Health Inspector (Signature)

