

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name LITTLE CAESARS	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	6/14/2018
		Non-Critical Violations	2	Time In	2:05 PM
		Certified Food Protection Manager	N	Time Out	3:20 PM

License Expiry Date/EST. ID# 6/9/2019 / 22372	Address 750 MAIN ST	City LEWISTON	Zip Code 04240	Telephone 207-522-5704
License Type MUN - EATING PLACE	Owner Name JAD FRANCHISES INC	Purpose of Inspection Follow-up Inspection	License Posted Yes	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	OUT	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	OUT	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

Compliance Status			COS	R	Compliance Status		COS	R
Safe Food and Water					Proper Use of Utensils			
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	X	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)

Date: 6/14/2018

Health Inspector (Signature)

Follow-up: YES NO

Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name LITTLE CAESARS		As Authorized by 22 MRSA § 2496		Date 6/14/2018
License Expiry Date/EST. ID# 6/9/2019 / 22372	Address 750 MAIN ST	City / State LEWISTON / ME	Zip Code 04240	Telephone 207-522-5704

Temperature Observations

Location	Temperature	Notes
hand wash sink	117*	office hand wash sink
Pizza reach-in cooler	36*	
rest room hand sink	116*	

Person in Charge (Signature)



Date: 6/14/2018

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

LITTLE CAESARS

Date 6/14/2018

License Expiry Date/EST. ID#
6/9/2019 / 22372

Address
750 MAIN ST

City / State
LEWISTON

ME

Zip Code
04240

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

1: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: Sharing CFPM with Auburn location. Hiring new Lewiston, being sent to ServSafe

8: 6-301.11: N: Hand cleanser not available at hand wash sink or lavatory.

INSPECTOR NOTES: No soap. Ordered new soap dispenser.

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

INSPECTOR NOTES: 3 bay sink still bubbling. reverse sink pattern to comply.

Person in Charge (Signature)



Date: 6/14/2018

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

LITTLE CAESARS

Date 6/14/2018

License Expiry Date/EST. ID#
6/9/2019 / 22372

Address
750 MAIN ST

City / State
LEWISTON

ME

Zip Code
04240

Inspection Notes

No Admin. notes populated.
No CPFM
Clean rubbish outside rear receiving doors.
Fill hole in floor and seal.
Flip clean sheet pans so as not to collect debris.
Remove IHH.
Establishment allowed to re-open.

Person in Charge (Signature)



Date: 6/14/2018

Health Inspector (Signature)

