

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>LEWISTON HOUSE OF PIZZA</b>	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	1/8/2018
		Non-Critical Violations	9	Time In	10:30 AM
		Certified Food Protection Manager	Y	Time Out	11:45 AM

License Expiry Date/EST. ID# 6/6/2018 / 10543	Address 95 LINCOLN ST	City LEWISTON	Zip Code 04240-7722	Telephone 207-784-9792
License Type MUN - EATING PLACE	Owner Name JIMMYS HOUSE OF PIZZA INC	Purpose of Inspection Regular	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
<b>Supervision</b>							
1	IN			16	IN		
PIC present, demonstrates knowledge, and performs duties				<b>Potentially Hazardous Food Time/Temperature</b>			
<b>Employee Health</b>							
2	IN			17	IN		
Management awareness; policy present				Proper cooking time & temperatures			
3	IN			18	IN		
Proper use of reporting, restriction & exclusion				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>							
4	IN			19	IN		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time & temperatures			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
<b>Preventing Contamination by Hands</b>							
6	IN			21	IN		
Hands clean & properly washed				Proper cold holding temperatures			
7	IN			22	IN		
No bare hand contact with RTE foods or approved alternate method properly followed				Proper date marking & disposition			
8	IN			Time as a public health control: procedures & record			
Adequate handwashing facilities supplied & accessible				<b>Consumer Advisory</b>			
<b>Approved Source</b>							
9	IN			23	IN		
Food obtained from approved source				Consumer advisory provided for raw or undercooked foods			
10	IN			<b>Highly Susceptible Populations</b>			
11	IN			24	IN		
Food received at proper temperature				Pasteurized foods used; prohibited foods not offered			
12	IN			<b>Chemical</b>			
Food in good condition, safe, & unadulterated				25	IN		
Required records available: shellstock tags parasite destruction				Food additives: approved & properly used			
<b>Protection from Contamination</b>							
13	IN			26	IN		
Food separated & protected				Toxic substances properly identified, stored & used			
14	IN			<b>Conformance with Approved Procedures</b>			
Food-contact surfaces: cleaned and sanitized				27	IN		
15	IN			Compliance with variance, specialized process, & HACCP plan			
Proper disposition of returned, previously served, reconditioned, & unsafe food				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

Safe Food and Water		cos	R	Proper Use of Utensils		cos	R
28	IN			41	X		
Pasteurized eggs used where required				In-use utensils: properly stored			
29	IN			42	IN		
Water & ice from approved source				Utensils, equipment, & linens: properly stored, dried, & handled			
30	IN			43	IN		
Variance obtained for specialized processing methods				Single-use & single-service articles: properly stored & used			
<b>Food Temperature Control</b>							
31	IN			44	IN		
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
32	IN			<b>Utensils, Equipment and Vending</b>			
Plant food properly cooked for hot holding				45	X		
33	IN			Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
Approved thawing methods used				46	IN		
34	X		X	Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided and accurate				47	X		
				Non-food contact surfaces clean			
<b>Food Identification</b>							
35	IN			<b>Physical Facilities</b>			
Food properly labeled; original container				48	IN		
<b>Prevention of Food Contamination</b>							
36	IN			Hot & cold water available; adequate pressure			
Insects, rodents, & animals not present				49	IN		
37	IN			Plumbing installed; proper backflow devices			
Contamination prevented during food preparation, storage & display				50	IN		
38	X		X	Sewage & waste water properly disposed			
Personal cleanliness				51	X		
39	IN			Toilet facilities: properly constructed, supplied, & cleaned			
Wiping cloths: properly used & stored				52	IN		
40	IN			Garbage & refuse properly disposed; facilities maintained			
Washing fruits & vegetables				53	X		
				Physical facilities installed, maintained, & clean			
				54	IN		
				Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)

Mehin Sarva

Date: 1/8/2018

Health Inspector (Signature)

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

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License Expiry Date/EST. ID# 6/6/2018 / 10543	Address 95 LINCOLN ST	City / State LEWISTON / ME	Zip Code 04240-7722	Telephone 207-784-9792

## Temperature Observations

Location	Temperature	Notes
cooler	39	
hot water	110 +	
cooler	38	
pizza	158	hot holding
slice turkey	38	
dishwasher hot water	125	hooked up to sanitizer
pie	39	
sandwich bar	37	

Person in Charge (Signature)

X Mehln Sara

Date: 1/8/2018

Health Inspector (Signature)

J. Perry

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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

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

INSPECTOR NOTES: need thermometers all refrigeration units

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

INSPECTOR NOTES: corrected on site

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

INSPECTOR NOTES: knife stored between equipment corrected on site

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

INSPECTOR NOTES: repace split refrigeration door seals

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: Clean fryolators(grease build-up)

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 waste cans and refrigeration units including door seals

51: 5-501.17: N: Covered receptacle not provided. (Female use)

INSPECTOR NOTES: need covered trash ladies restroom

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: re-surface prep room floor- replace flooring walk-in cooler- resurface stairs

53: 6-201.16: N: Wall and ceiling coverings are not easily cleanable.

INSPECTOR NOTES: replace ceiling tiles that are missing or water stained

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

INSPECTOR NOTES: clean floors and walls through-out facility and piping warewashing area

Person in Charge (Signature)

*X Mehdi Sarva*

Date: 1/8/2018

Health Inspector (Signature)

*J. Perry*

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Date 1/8/2018

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**License Expiry Date/EST. ID#**  
6/6/2018 / 10543

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95 LINCOLN ST

**City / State**  
LEWISTON

ME

**Zip Code**  
04240-7722

## Inspection Notes

**RED FOLDER-EMPLOYEE HEALTH POLICY**  
Employee Health Policy left and explained the policy with the PIC. Please retain information as you will be asked next year during your inspection to provide the employee Health Policy information which was left with the PIC.

**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.  
CFPM: Jimmy Koutsikus Exp 5/20/2019

Person in Charge (Signature)

*X Mehlna Sarver*

Date: 1/8/2018

Health Inspector (Signature)

*J. Reny*

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