

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name LITTLE CAESARS	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	6/11/2018
		Non-Critical Violations	13	Time In	1:00 PM
		Certified Food Protection Manager	N	Time Out	3:30 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 No	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
Supervision					
1	OUT	PIC present, demonstrates knowledge, and performs duties			X
Employee Health					
2	IN	Management awareness: policy present			
3	IN	Proper use of reporting, restriction & exclusion			
Good Hygienic Practices					
4	IN	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
6	IN	Hands clean & properly washed			
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			

Compliance Status				COS	R
Potentially Hazardous Food Time/Temperature					
16	IN	Proper cooking time & temperatures			
17	IN	Proper reheating procedures for hot holding			
18	IN	Proper cooling time & temperatures			
19	IN	Proper hot holding temperatures			
20	IN	Proper cold holding temperatures			
21	OUT	Proper date marking & disposition			X
22	IN	Time as a public health control: procedures & record			
Consumer Advisory					
23	IN	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
24	IN	Pasteurized foods used; prohibited foods not offered			
Chemical					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
Conformance with Approved Procedures					
27	IN	Compliance with variance, specialized process, & HACCP plan			

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

Compliance Status				COS	R
Safe Food and Water					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
Food Temperature Control					
31	IN	Proper cooling methods used; adequate equipment for temperature control			
32	IN	Plant food properly cooked for hot holding			
33	IN	Approved thawing methods used			
34	X	Thermometers provided and accurate			X
Food Identification					
35	X	Food properly labeled; original container			X
Prevention of Food Contamination					
36	X	Insects, rodents, & animals not present			X
37	IN	Contamination prevented during food preparation, storage & display			
38	IN	Personal cleanliness			
39	IN	Wiping cloths: properly used & stored			
40	IN	Washing fruits & vegetables			

Compliance Status				COS	R
Proper Use of Utensils					
41	IN	In-use utensils: properly stored			
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			
43	IN	Single-use & single-service articles: properly stored & used			
44	IN	Gloves used properly			
Utensils, Equipment and Vending					
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	IN	Warewashing facilities: installed, maintained, & used; test strips			
47	IN	Non-food contact surfaces clean			
Physical Facilities					
48	IN	Hot & cold water available; adequate pressure			
49	X	Plumbing installed; proper backflow devices			X
50	IN	Sewage & waste water properly disposed			
51	X	Toilet facilities: properly constructed, supplied, & cleaned			X
52	IN	Garbage & refuse properly disposed; facilities maintained			
53	X	Physical facilities installed, maintained, & clean			X
54	X	Adequate ventilation & lighting; designated areas used			X

Person in Charge (Signature)

Angelina Ribbens

Date: 6/11/2018

Health Inspector (Signature)

Louis Tebbance

Follow-up: YES NO

Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
Hot water	118*	Hand sink 1
Pizza dough	40*	Walk-in cooler
Green peppers	42*	Pizza reach in cooler
Hot water	117*	Hand sink 2
Shredded pizza cheese	41*	Pizza reach in cooler

Person in Charge (Signature)

 Angelina Richardson

Date: 6/11/2018

Health Inspector (Signature)

 Louis Lashance

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750 MAIN ST

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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

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

INSPECTOR NOTES: The establishment does not have their own CFPM.

1: 2-103.11.(E): N: Person in Charge did not ensure that employees are receiving food properly.

INSPECTOR NOTES: Food temperatures not taken when received from Auburn store.

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

INSPECTOR NOTES: No soap at hand sink 2.

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

INSPECTOR NOTES: No towels and broken dispenser at hand sink 2.

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

INSPECTOR NOTES: Sheet pans harboring food remnants due to not being sealed.

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

INSPECTOR NOTES: No thermometers in refrigeration units.

35: 3-302.12: N: Food/ingredients containers not properly labeled.

INSPECTOR NOTES: Items taken out of boxes and ingredient lists are not kept.

36: 6-501.111.(C): C: Pests found on premises due to not using proper methods to control them.

INSPECTOR NOTES:

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

INSPECTOR NOTES: 3 bay sink not draining properly. Food debris bubbling up when sinks are drained.

49: 5-303.12: N: Water inlet or hose not protected.

INSPECTOR NOTES: No backflow preventer on hose in basement.

51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: Door not self closing.

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51: 6-501.18: N: Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.

INSPECTOR NOTES: Toilet only partially cleaned.

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: Missing coving in downstairs area.

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

INSPECTOR NOTES: Broken floor tiles. New floor cover not adequate.

54: 6-303.11: N: Insufficient lighting provided.

INSPECTOR NOTES: Need more lighting in walk-in cooler.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: Pizza oven vents soiled with dirt, grease and debris.

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Inspection Notes

Admin note not populated.

Failed inspection. Facility was closed on June 9, 2018. Facility will not be reopened until significant corrections occur. IHH will remain in effect. PIC to contact Louis Lachance with follow up.

Person in Charge (Signature)

 Angelina Richardson

Date: 6/11/2018

Health Inspector (Signature)

 Louis Lachance

