

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SIMONES HOT DOG STAND INC	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	7/2/2019
		Non-Critical Violations	6	Time In	9:30 AM
		Certified Food Protection Manager	Y	Time Out	11:45 AM

License Expiry Date/EST. ID# 12/29/2019 / 142	Address 99 CHESTNUT ST	City LEWISTON	Zip Code 04240-7702	Telephone 207-782-8431
License Type MUN - EATING PLACE	Owner Name SIMONES, JAMES G	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
Supervision					
1	IN	PIC present, demonstrates knowledge, and performs duties			
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	OUT	Hands clean & properly washed			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			
8	IN	Adequate handwashing facilities supplied & accessible			
Approved Source					
9	OUT	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	OUT	Food separated & protected		X	
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	IN	Proper date marking & disposition			
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	IN	Thermometers provided and accurate			
Food Identification					
35	IN	Food properly labeled; original container			
Prevention of Food Contamination					
36	IN	Insects, rodents, & animals not present			
37	IN	Contamination prevented during food preparation, storage & display			
38	IN	Personal cleanliness			
39	X	Wiping cloths: properly used & stored			X
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	X	Warewashing facilities: installed, maintained, & used; test strips			
47	X	Non-food contact surfaces clean			X
Physical Facilities					
48	IN	Hot & cold water available; adequate pressure			
49	IN	Plumbing installed; proper backflow devices			
50	IN	Sewage & waste water properly disposed			
51	X	Toilet facilities: properly constructed, supplied, & cleaned			
52	IN	Garbage & refuse properly disposed; facilities maintained			
53	IN	Physical facilities installed, maintained, & clean			
54	X	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) *James D. Simons* JAMES G. SIMONS Date: 7/2/2019

Health Inspector (Signature) *Louis Lachance* LOUIS LACHANCE

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

State of Maine Health Inspection Report

Establishment Name SIMONES HOT DOG STAND INC		As Authorized by 22 MRSA § 2496		Date <u>7/2/2019</u>
License Expiry Date/EST. ID# 12/29/2019 / 142	Address 99 CHESTNUT ST	City / State LEWISTON / ME	Zip Code 04240-7702	Telephone 207-782-8431

Temperature Observations

Location	Temperature	Notes
Sausage link	180*	Plated for service
Chlorine solution	50-99 ppm	Sanitizer bucket
Lobster salad	38*	Sandwich reach in (bottom)
Chili	37*	Whirlpool refrigerator
Potato	62*	Cooling process
Ham	37*	Sandwich reach in (top)

Chili	140*	Hot holding
Sauerkraut	41*	Kenmore 2 door refrigerator
Water	113*	3 bay sink
Creamer	40*	2 door pepsi cooler
Water	106*	Handwash station

Person in Charge (Signature)

James G. Simone JAMES G. SIMONE

Date: 7/2/2019

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance

State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

SIMONES HOT DOG STAND INC

Date **7/2/2019**

License Expiry Date/EST. ID#
12/29/2019 / 142

Address
99 CHESTNUT ST

City / State
LEWISTON ME

Zip Code
04240-7702

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

6: 2-301.14: C: Food employees are not cleaning their hands and exposed portions of their arms as required.

INSPECTOR NOTES: Food worker handling raw shell eggs without changing gloves and washing hands before changing task as required.

9: 3-201.11.(B): C: Food prepared in a private home is being used or offered for human consumption.

INSPECTOR NOTES: Owners are making confections at home and selling them at restaurant. Home prepared items from an unlicensed facility are not approved to sell in store

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: Raw ground beef patties held over RTE foods. Raw items must be stored below RTE foods. *COS

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

INSPECTOR NOTES: **REPEAT** French Fry cutter, inside surface of hot dog steamer unclean. Clean all food contact surfaces after use and more frequently.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: **REPEAT** Used wiping cloths held outside of bleach solution found at multiple locations. Wiping towels must be held in sanitizing solution.

46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: Test strips do not have ppm chart to effectively determine sanitizer strength. Purchase new kits.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: Potato shelf, inside of deli reach in cooler unclean. Clean and sanitize more often.

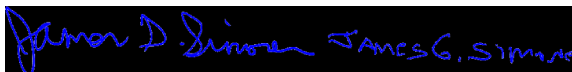
51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: Restroom door not self closing. Install equipment to achieve self closing, tight fitting door.

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

INSPECTOR NOTES: **REPEAT** Ventilation above grill has a build up of dust/grease. Hire 3rd party hood cleaning system to professionally clean biannually.

Person in Charge (Signature)



Date: 7/2/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

SIMONES HOT DOG STAND INC

Date 7/2/2019

License Expiry Date/EST. ID#
12/29/2019 / 142

Address
99 CHESTNUT ST

City / State
LEWISTON

ME

Zip Code
04240-7702

Inspection Notes

Certified Food Protection Manager: George Simones exp. 8/20/23

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 at the time of a new eating establishment opening or within 60 days of 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 Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@maine.gov or faxing to 207-287-3165.

Please include the name of your establishment and the establishment ID# with your certification(s).

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

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. * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. * 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 Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at llachance@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. 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.

Person in Charge (Signature)

 JAMES G. SIMONES

Date: 7/2/2019

Health Inspector (Signature)

LOUIS LACHANCE

 Louis Lachance