

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SAMS ITALIAN SANDWICH SHOPPE	As Authorized by 22 MRSA § 2496	Critical Violations	4	Date	10/15/2019
		Non-Critical Violations	8	Time In	11:30 AM
		Certified Food Protection Manager	Y	Time Out	1:15 PM

License Expiry Date/EST. ID# 9/27/2020 / 161	Address 268 MAIN ST	City LEWISTON	Zip Code 04240-7024	Telephone 207-782-2550
License Type MUN - EATING AND CATERING	Owner Name SAMS ITALIAN FOODS	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	OUT	No bare hand contact with RTE foods or approved alternate method properly followed	X	
8	OUT	Adequate handwashing facilities supplied & accessible		
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		
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	X	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		
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	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
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	IN	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
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)

Nicole Boisvert

Date: 10/15/2019

Health Inspector (Signature)

Louis Lachance

LOUIS LACHANCE

Follow-up: YES NO

Date of Follow-up: 11/8/2019

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Temperature Observations

Location	Temperature	Notes
Chlorine solution	50-99 ppm	Sanitizer bucket
Air temp	40*	Beverage cooler #1
American cheese	39*	Walk in cooler
Chicken broccoli pasta	178*	Plated for service
Soup	150*	Hot holding
Water	76*	Production/cashier hand wash station
Water	112*	Dishwash area hand wash
Bacon crumble	40*	Cold holding (pizza unit)
Meatballs	110*	Hot holding (denatured and discarded)
Air temp	40*	Beverage cooler #2

Person in Charge (Signature)



Date: 10/15/2019

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Address
268 MAIN ST

City / State
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

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

INSPECTOR NOTES: Employees not washing hands when changing tasks that require hand wash.

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: Employee handling cooked pizza with bare hands. RTE foods require clean gloves and/or utensils to handle. **COS, pizza discarded.

8: 5-205.11.(B): N: Hand washing facility being used for other than hand washing.

INSPECTOR NOTES: Cashier/production area hand wash sink storing dirty food equipment. Sink must be dedicated to hand wash only.

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

INSPECTOR NOTES: Food slicer has old food debris on blade and guard area. Wash and sanitize. **COS

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: Multiple PHF's in walk in cooler left without discard date.

31: 4-301.11: N: Insufficient hot holding and/or cold holding equipment.

INSPECTOR NOTES: Hot holding warmer insufficient to hold foods above 135*. Repair or replace system to hold proper temperatures.

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: Multiple soiled wiping cloths held on food contact surface. Used wiping cloths must be held in chemical sanitizer.

45: 4-101.19: N: Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.

INSPECTOR NOTES: **REPEAT** Door gasket in sandwich area made of absorbant material. Show proof of replacement within 30 days of this report. Replace.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: Cooling unit door handle and plexiglass in sandwich area are broken. Repair or replace both items. Show proof of compliance within 30 days of this report.

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

INSPECTOR NOTES: Kitchen flooring has multiple damaged spots and may harbor bacteria. Walk in cooler floor heavily rusted and not smooth. All floors must be sealed, smooth and easily cleanable.

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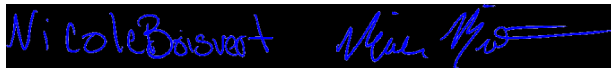
53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: ****REPEAT**** Ceiling tile area above pizza station has very large build up of dirt/dust that could contaminate food. Floors and coving in hard to reach areas have build up as well.

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

INSPECTOR NOTES: Multiple vents unclean. Hood system over pizza oven must be cleaned professionally from hood to outdoor exhaust system at least 2x per year. Clean more often and as nessecary.

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Inspection Notes

Certified Food Protection Manager: Nicole Boisvert exp. 4/29/24 Christina Thibodeau exp. 4/1/20

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)



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