

Failed Closed IHH

State of Maine Health Inspection Report

| | | | | | |
|--|---------------------------------|-----------------------------------|---|----------|----------|
| Establishment Name DAVINCI'S | As Authorized by 22 MRSA § 2496 | Critical Violations | 3 | Date | 6/2/2017 |
| | | Non-Critical Violations | 8 | Time In | 10:30 AM |
| | | Certified Food Protection Manager | Y | Time Out | 12:00PM |

| | | | | |
|--|----------------------------|----------------------------------|------------------------|---------------------------|
| License Expiry Date/EST. ID# 7/2/2017 / 19547 | Address 150 MILL ST | City LEWISTON | Zip Code 04240-7774 | Telephone 207-782-2088 |
| License Type MUN - EATING AND CATERING | Owner Name PATRY, JULES | Purpose of Inspection Regular | License Posted | Risk Category |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

| Compliance Status | | | COS | R | Compliance Status | | COS | R | |
|--|-----|--|-----|---|---|----|-----|---|--|
| Supervision | | | | | Potentially Hazardous Food Time/Temperature | | | | |
| 1 | IN | PIC present, demonstrates knowledge, and performs duties | | | 16 | IN | | | |
| Employee Health | | | | | Consumer Advisory | | | | |
| 2 | IN | Management awareness; policy present | | | 23 | IN | | | |
| 3 | IN | Proper use of reporting, restriction & exclusion | | | Highly Susceptible Populations | | | | |
| Good Hygienic Practices | | | | | Chemical | | | | |
| 4 | OUT | Proper eating, tasting, drinking, or tobacco use | | X | 25 | IN | | | |
| 5 | IN | No discharge from eyes, nose, and mouth | | | 26 | IN | | | |
| Preventing Contamination by Hands | | | | | Conformance with Approved Procedures | | | | |
| 6 | IN | Hands clean & properly washed | | | 27 | IN | | | |
| 7 | OUT | No bare hand contact with RTE foods or approved alternate method properly followed | | X | 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. | | | | |
| 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 | OUT | Food separated & protected | | X | | | | | |
| 14 | OUT | Food-contact surfaces: cleaned and sanitized | | X | X | | | | |
| 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

| Safe Food and Water | | | COS | R | Proper Use of Utensils | | COS | R |
|---|----|---|-----|---|--|----|-----|---|
| 28 | IN | Pasteurized eggs used where required | | | 41 | X | | |
| 29 | IN | Water & ice from approved source | | | 42 | IN | | |
| 30 | IN | Variance obtained for specialized processing methods | | | 43 | IN | | |
| Food Temperature Control | | | | | 44 | IN | | |
| 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 | X | | X |
| 33 | IN | Approved thawing methods used | | | 46 | IN | | |
| 34 | IN | Thermometers provided and accurate | | | 47 | X | | |
| Food Identification | | | | | Physical Facilities | | | |
| 35 | IN | Food properly labeled; original container | | | 48 | IN | | |
| Prevention of Food Contamination | | | | | 49 | IN | | |
| 36 | IN | Insects, rodents, & animals not present | | | 50 | IN | | |
| 37 | IN | Contamination prevented during food preparation, storage & display | | | 51 | IN | | |
| 38 | IN | Personal cleanliness | | | 52 | IN | | |
| 39 | X | Wiping cloths: properly used & stored | | X | 53 | X | | |
| 40 | IN | Washing fruits & vegetables | | | 54 | IN | | |

Person in Charge (Signature)

Date: 6/2/2017

Health Inspector (Signature)

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

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Temperature Observations

| Location | Temperature | Notes |
|-------------------|-------------|-------|
| Bar cooler | 38 | |
| downstair walk-in | 36 | |
| rinse cycle | 180+ | |
| hot water | 110 plus | |
| sandwich bar | 38 | |
| scallops | 41 | |
| sandwich bar | 39 | |
| cooler | 38 | |
| cooler | 38 | |
| wash cycle | 155+ | |
| sandwich bar | 34 | |
| sandwich bar | 38 | |

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DAVINCIS

Date 6/2/2017

License Expiry Date/EST. ID#
7/2/2017 / 19547

Address
150 MILL ST

City / State
LEWISTON

ME

Zip Code
04240-7774

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

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: drinks needs covers corrected onsite

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

INSPECTOR NOTES: fruit garnishes used for drinks must be picked up with tongs not hands corrected on site

8: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: needed Bar area corrected on site

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 meat stored above raw cut potatoes corrected on site

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

INSPECTOR NOTES: clean slicer and interior of ice machine--corrected on site

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: wet cloths on counter corrected on site

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

INSPECTOR NOTES: need scoops with handles in food storage bins

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

INSPECTOR NOTES: replace split doors seals on sandwich bars where needed

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 range tops-clean ansil system

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

INSPECTOR NOTES: if food preparation is to be conducted in part of th dry storage area, must install celing, and have easilt cleanable floors and walls

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

INSPECTOR NOTES: clean around legs of equipment/floor areas

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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] 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.

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). 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:David Sheppard Exp 11085622 exp 5/21/2019

Person in Charge (Signature)



Date: 6/2/2017

Health Inspector (Signature)



