

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>LUIGGIS PIZZERIA</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	1	Date	10/1/2014
		No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	10:00 AM
		Certified Food Protection Manager	Y	Time Out	11:00 AM


License Expiry Date/EST. ID# 8/30/2015 / 134	Address 63 SABATTUS ST	City LEWISTON	Zip Code 04240-6836	Telephone 207-782-0701
License Type MUN - EATING PLACE	Owner Name MED OPERATIONS INC	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  
 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>					<b>Potentially Hazardous Food Time/Temperature</b>			
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN		
<b>Employee Health</b>					<b>Consumer Advisory</b>			
2	IN	Management awareness; policy present			23	IN		
3	IN	Proper use of reporting, restriction & exclusion			<b>Highly Susceptible Populations</b>			
<b>Good Hygienic Practices</b>					<b>Chemical</b>			
4	IN	Proper eating, tasting, drinking, or tobacco use			25	IN		
5	IN	No discharge from eyes, nose, and mouth			26	IN		
<b>Preventing Contamination by Hands</b>					<b>Conformance with Approved Procedures</b>			
6	IN	Hands clean & properly washed			27	IN		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Risk Factors</b> 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	IN	Adequate handwashing facilities supplied & accessible						
<b>Approved Source</b>								
9	IN	Food obtained from approved source			<b>GOOD RETAIL PRACTICES</b>			
10	IN	Food received at proper temperature			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
11	IN	Food in good condition, safe, & unadulterated			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			
12	IN	Required records available: shellstock tags parasite destruction			<b>Safe Food and Water</b>			
<b>Protection from Contamination</b>					<b>Proper Use of Utensils</b>			
13	IN	Food separated & protected			28	IN		
14	OUT	Food-contact surfaces: cleaned and sanitized			29	IN		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			30	IN		

<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>			
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	IN		
32	IN	Plant food properly cooked for hot holding			46	X		
33	IN	Approved thawing methods used			47	X		x
34	IN	Thermometers provided and accurate			<b>Physical Facilities</b>			
<b>Food Identification</b>					48	IN		
35	IN	Food properly labeled; original container			49	IN		
<b>Prevention of Food Contamination</b>					50	IN		
36	IN	Insects, rodents, & animals not present			51	IN		
37	IN	Contamination prevented during food preparation, storage & display			52	IN		
38	IN	Personal cleanliness			53	X		x
39	IN	Wiping cloths: properly used & stored			54	X		
40	IN	Washing fruits & vegetables						

Person in Charge (Signature)  Date: 10/1/2014

Health Inspector (Signature) 

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

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## Temperature Observations

Location	Temperature	Notes
sandwich bar	38	
walk-in cooler	36	
hot water	110 plus	
cooler	38	
salad cooler	38	

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Health Inspector (Signature)

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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

14: 4-703.11: C: Manual and/or mechanical methods of sanitizing incomplete.

INSPECTOR NOTES: no sanitizer reading tubing appears to be empty--owner called in for service

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

INSPECTOR NOTES: 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 refrigeration door seals--corrected on site

53: 6-101.11.(A): N: Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.

INSPECTOR NOTES: remove shelf paper on shelving re-surface

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

INSPECTOR NOTES: replace missing or cracked floor tiles and repair hole in wall

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

INSPECTOR NOTES: repair cove base under ware washing sink

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: need to be air dry--corrected on site

54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: cooler

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## Inspection Notes

### 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.

Kelly St. Hilaire is a CFPM

Person in Charge (Signature)

Date: 10/1/2014

Health Inspector (Signature)