

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SAMS ITALIAN SANDWICH SHOPPE <i>As Authorized by 22 MRSA § 2496</i>	Critical Violations	0	Date	12/16/2016
	Non-Critical Violations	1	Time In	10:30 AM
	Certified Food Protection Manager	Y	Time Out	11:15 AM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
11/8/2017 / 24671	268 MAIN ST	LEWISTON	04240	207-782-2550
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - COMMISSARY	SAMS ITALIAN FOODS	Regular	Yes	

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	
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	IN	Proper eating, tasting, drinking, or tobacco use			24	IN			
5	IN	No discharge from eyes, nose, and mouth			Conformance with Approved Procedures				
Preventing Contamination by Hands					27	IN			
6	IN	Hands clean & properly washed			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.				
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	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	IN	Food-contact surfaces: cleaned and sanitized							
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

Compliance Status			COS	R	Compliance Status		COS	R	
Safe Food and Water					Proper Use of Utensils				
28	IN	Pasteurized eggs used where required			41	IN			
29	IN	Water & ice from approved source			42	IN			
30	IN	Variance obtained for specialized processing methods			43	IN			
Food Temperature Control					Utensils, Equipment and Vending				
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	IN			
32	IN	Plant food properly cooked for hot holding			46	IN			
33	IN	Approved thawing methods used			47	IN			
34	IN	Thermometers provided and accurate			Physical Facilities				
Food Identification					48	IN			
35	IN	Food properly labeled; original container			49	IN			
Prevention of Food Contamination					50	IN			
36	IN	Insects, rodents, & animals not present			51	IN			
37	IN	Contamination prevented during food preparation, storage & display			52	IN			
38	X	Personal cleanliness			53	IN			
39	IN	Wiping cloths: properly used & stored			54	IN			
40	IN	Washing fruits & vegetables							

Person in Charge (Signature)

Date: 12/16/2016

Health Inspector (Signature)

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

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Temperature Observations

Location	Temperature	Notes
walk-in cooler	36	
hot water	120+	

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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

38: 2-402.11: N: Food Employees not wearing effective hair restraints.

INSPECTOR NOTES: A (net)hair/beard for the employee that has a long beard is needed

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Inspection Notes

DHHs Blurb attached:

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: Roger Bernier cert3 13206547 Exp 1/25/2021

Ehrlich Atlantic extermination co, monthly pest management services

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