

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name PAPA JOHNS PIZZA	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	9/19/2019
		Non-Critical Violations	8	Time In	1:30 PM
		Certified Food Protection Manager	N	Time Out	3:15 PM

License Expiry Date/EST. ID# 6/27/2020 / 9762	Address 850 LISBON ST STE 2	City LEWISTON	Zip Code 04240	Telephone 207-786-7272
License Type MUN - EATING PLACE	Owner Name THE MAINE THING INC	Purpose of Inspection Regular	License Posted No	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	
Supervision					Potentially Hazardous Food Time/Temperature				
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					Consumer Advisory				
2	IN	Management awareness: policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					Chemical				
4	IN	Proper eating, tasting, drinking, or tobacco use			25	IN	Food additives: approved & properly used		
5	IN	No discharge from eyes, nose, and mouth			26	IN	Toxic substances properly identified, stored & used		
Preventing Contamination by Hands					Conformance with Approved Procedures				
6	IN	Hands clean & properly washed			27	IN	Compliance with variance, specialized process, & HACCP plan		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			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	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	OUT	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

Safe Food and Water			COS	R	Proper Use of Utensils		COS	R	
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
Food Temperature Control					44	IN	Gloves used properly		
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	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	X	Thermometers provided and accurate			47	X	Non-food contact surfaces clean		X
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	IN	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		X
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		X

Person in Charge (Signature) 	Date: 9/19/2019
Health Inspector (Signature) LOUIS LACHANCE 	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
Quat sanitizer	200 ppm	3 bay
Ranch	39*	Reach in unit (bottom)
Pepperoni pizza	196*	Hot holding
Chicken wing	38*	Walk in cooler
Ham	39*	Reach in unit (top)
Pepperoncini	39*	Single door cooler
Water	130*	Kitchen handwash
Sliced chicken	39*	Walk in cooler

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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

1: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: Manager's CFPM certificate expired. Could not produce CFPM certificate for assistant manager. Show proof of compliance within 60 days of this report.

14: 4-602.12.(A): N: Food contact surfaces of baking equipment are not cleaned with proper frequency.

INSPECTOR NOTES: Conveyor system of pizza oven crusted in old food debris. Clean more often and as necessary.

34: 4-302.12.(A): N: Inadequate number of food temperature measuring devices provided.

INSPECTOR NOTES: Missing thermometers in coolers, 1 damaged in walk in cooler. Replace.

45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: Cutting board is cracked. Replace to be smooth, sealed and easily cleanable. rEPLACE COVERS ON HAND SOAP AND SANITIZER DISPENSERS.

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

INSPECTOR NOTES: **REPEAT** Multiple areas of pizza line, shelving and push carts have build up. Walk in cooler shelving, paneling and fan unit unclean. Light fixture in walk in cooler acquiring pooled water from suspected condensation, leading to molds. Clean more often in hard to reach areas.

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

INSPECTOR NOTES: **REPEAT** Scrape and reseal caulking sealing hand wash sink and 3 bay sink. Multiple missing and damaged floor tiles. Multiple missing and damaged and stained ceiling tiles. Replace and repair. Show proof of compliance within 30 days of this report.

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

INSPECTOR NOTES: **REPEAT** Many areas of missing coving allowing for deposits of old food etc. Replace all coving to protect and to be sealed. Show proof of compliance within 30 days of this report.

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

INSPECTOR NOTES: 2 fixtures in rear of operation missing protective light covers. Replace.

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Inspection Notes

ESTABLISHMENT HAS GONE THROUGH A CHANGE OF OWNERSHIP WITHOUT PROPER APPLICATION AND APPROVAL. SUBMIT APPLICATION AND FEES FOR BOTH CITY AND STATE WITHIN 7 DAYS OF THIS REPORT.

Certified Food Protection Manager: No documents show proof of CFPM.

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.

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