

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name LUIGGIS PIZZERIA	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	4/14/2022
		Non-Critical Violations	7	Time In	2:45 PM
		Certified Food Protection Manager	Y	Time Out	4:15 PM

License Expiry Date/EST. ID# 8/30/2022 / 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 Yes	Risk Category Medium

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	Proper cooking time & temperatures	
Employee Health					17	IN	Proper reheating procedures for hot holding	
2	IN	Management awareness: policy present			18	IN	Proper cooling time & temperatures	
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures	
Good Hygienic Practices					20	OUT	Proper cold holding temperatures	X
4	IN	Proper eating, tasting, drinking, or tobacco use			21	OUT	Proper date marking & disposition	
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record	
Preventing Contamination by Hands					Consumer Advisory			
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations			
8	OUT	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered	
Approved Source					Chemical			
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used	
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used	
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures			
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan	
Protection from Contamination					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.			
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						

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

			COS	R			COS	R
Safe Food and Water					Proper Use of Utensils			
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	X	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	X
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips	
34	IN	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	X	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	IN	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature)	<i>Joshua Traman</i>	Date: 4/14/2022
Health Inspector (Signature)	<i>Louis Lachance</i>	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:
LOUIS LACHANCE		

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Temperature Observations

Location	Temperature	Notes
Pizza reach in	38*	sliced ham
Sand. reach in	40*	sliced turkey
Sanitizer bucket	200-400 ppm	quat sanitizer
Counter	71*	spaghetti
Low temp dish	50-99 ppm	chlorine solution
Counter top cooler	40*	salad
Pasta reach in	38*	ziti
Walk in #1	50*	cut onion
Hand wash	126*	
Walk in #2	39*	meatball
Hot holding	145*	meatball
Walk in #1	48*	provolone

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LEWISTON ME

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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

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

INSPECTOR NOTES: Both men's and women's restrooms do not have the required "employees must wash hands before returning to work" sign. Install.

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

INSPECTOR NOTES: **REPEAT** Shelving in dough cooler (in contact w dough) unclean. Used, food crusted spoon held on shelf in cooler. All utensils must be held on clean surfaces and washed, rinsed and sanitized within 4 hours of prior use.

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: **REPEAT** Spaghetti held out of refrigeration. Fat drippings from cooked meatballs held at room temperature. All PHF's must be kept at 41* or below without variance from health inspector and documented SOP.

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 food items without made and discard date. (Ziti, cold protein salads, salads) All PHF's need to have a made and discard date to ensure food safety.

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

INSPECTOR NOTES: Walk-in cooler #1 elevated in temperature. Adjust settings or call a refrigeration technician to address to maintain 41* or lower.

37: 3-307.11: N: Food not protected from other sources of contamination.

INSPECTOR NOTES: Walk in cooler #2 has a leak from condensation over flow pan that is dripping into storage rack which can contaminate clean surfaces and foods. Repair.

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

INSPECTOR NOTES: **REPEAT** Multiple door gaskets to cooling units are ripped or damaged. Repair to be smooth, sealed and easily cleanable. Soda machine dispensing tubing leaking into drip pan with heavy biological growth. Have the system repaired to fix leak.

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** Prep tables, food equipment not cleaned after use. Keep equipment clean and sanitized.

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

INSPECTOR NOTES: **REPEAT** Kitchen floors have heavy damage and/or missing. Floors should be in good repair, sealed and easily cleanable.

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

INSPECTOR NOTES: **REPEAT** Floors in dish area, hard to reach areas, behind and below equipment have a build up of foods and debris. Clean hard to reach areas more often and as necessary.

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Inspection Notes

Certified Food Protection Manager: Angela ST Hilaire EXP. 9/14/23

Every eating establishment must employ on its staff a Certified Food Protection Manager (CFPM). Some establishments are exempt from this requirement. A CFPM certificate must accompany the application for a new establishment and change of ownership. A CFPM must be hired within 60 days of the departure of the last CFPM leaving employment. Eating establishments must post in a conspicuous area the certification of the CFPM(s), and the certificate must be made available to the Department upon request. 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 Casandra Lavallee, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, casandra.lavallee@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 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>

Violation Correction Timeframe

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact your inspector, Laurie Davis when the critical violation has been addressed at 207-592-5573 or laurie.davis@maine.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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