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# State of Maine Health Inspection Report

Establishment Name <b>SAMS ITALIAN SANDWICH SHOPPE</b>	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	2/22/2019
		Non-Critical Violations	5	Time In	1:20 PM
		Certified Food Protection Manager	Y	Time Out	3:30 PM

License Expiry Date/EST. ID# 3/19/2020 / 9555	Address 675 MAIN ST	City LEWISTON	Zip Code 04240-5802	Telephone 207-782-2550
License Type MUN - EATING PLACE	Owner Name SAMS ITALIAN FOODS	Purpose of Inspection Regular	License Posted Yes	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
<b>Supervision</b>					
1	IN	PIC present, demonstrates knowledge, and performs duties			
<b>Employee Health</b>					
2	IN	Management awareness: policy present			
3	IN	Proper use of reporting, restriction & exclusion			
<b>Good Hygienic Practices</b>					
4	IN	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
6	IN	Hands clean & properly washed			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			
8	IN	Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>					
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			
<b>Protection from Contamination</b>					
13	IN	Food separated & protected			
14	OUT	Food-contact surfaces: cleaned and sanitized		X	X
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status				COS	R
<b>Potentially Hazardous Food Time/Temperature</b>					
16	IN	Proper cooking time & temperatures			
17	IN	Proper reheating procedures for hot holding			
18	IN	Proper cooling time & temperatures			
19	IN	Proper hot holding temperatures			
20	OUT	Proper cold holding temperatures			X
21	IN	Proper date marking & disposition			
22	IN	Time as a public health control: procedures & record			
<b>Consumer Advisory</b>					
23	IN	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
24	IN	Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedures</b>					
27	IN	Compliance with variance, specialized process, & HACCP plan			

**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.

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

Person in Charge (Signature)		Date: 2/22/2019
Health Inspector (Signature)		Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:
LOUIS LACHANCE		

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<b>License Expiry Date/EST. ID#</b> 3/19/2020 / 9555	<b>Address</b> 675 MAIN ST	<b>City / State</b> LEWISTON / ME
	<b>Zip Code</b> 04240-5802	<b>Telephone</b> 207-782-2550

## Temperature Observations

Location	Temperature	Notes
Salami	35*	Walk in cooler
Meatball	174*	Hot holding
Chlorine sanitizer	50+ ppm	Sanitizer solution buckets
Tuna salad	41*	Sandwich cooler (bottom shelf)
Cooked ground beef	47*	Pasta cooler unit (discarded)
Chicken salad	38*	Walk in cooler
Roast beef	39*	Sandwich cooler (bottom shelf)
Cooked ziti	48*	Pasta cooler unit (discarded)
Chlorine sanitizer	10 ppm	3rd bay dish sink (corrected)
Sliced ham	41*	Sandwich cooler (top insert)
Cooked spaghetti	48*	Pasta cooler unit (discarded)
Tomato sauce	165*	Hot holding

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## Temperature Observations

Location	Temperature	Notes
Noodle soup	182*	Hot holding

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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: 4-501.114.(A).(1): C: Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.

INSPECTOR NOTES: Manual dish sink does not have correct chlorine parts per million. Dishes and equipment must be sanitized with correct PPM. \*COS

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

INSPECTOR NOTES: \*\*REPEAT\*\* Can opener blade and specific pieces of the ice machine (in contact with food) are dirty. Clean and/or replace opener blade. Discard ice in machine and stop use until 3rd party refrigeration Co. completes a cleaning of the ice machine. Email proof of professional cleaning to local health official before reuse..

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

INSPECTOR NOTES: All ingredients in pasta cooler elevated in temperature. Adjust temperature setting and monitor that it can hold PHF's at 41\* or below. \*COS, discarded

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

INSPECTOR NOTES: Multiple refrigeration units without thermometers. Acquire enough thermometers for all cooling units.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: Multiple foods in walk in cooler left uncovered and subject to contamination due to dirty shelving. Cover items. \*COS

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

INSPECTOR NOTES: Door gaskets to multiple coolers ripped and torn. Replace gaskets that are damaged.

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\*\* Shelving in walk in cooler has a build up of food debris/dust. All shelving needs to be cleaned and sanitized.

51: 5-501.17: N: Covered receptacle not provided. (Female use)

INSPECTOR NOTES: \*\*REPEAT\*\* Womens restroom does not have a covered trash receptacle. Purchase covered trash receptacle.

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## Inspection Notes

Certified Food Protection Manager: Linda Oconnor exp. 2/6/22

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](mailto: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](mailto: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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