

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name MARCOS	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	4/21/2022
		Non-Critical Violations	4	Time In	11:40 AM
		Certified Food Protection Manager	Y	Time Out	1:40 PM

License Expiry Date/EST. ID# 11/27/2022 / 18141	Address 12 MOLLISON WAY	City LEWISTON	Zip Code 04240-5806	Telephone 207-783-0336
License Type MUN - EATING AND CATERING	Owner Name ITALIAN EXPRESS INC	Purpose of Inspection Regular	License Posted Yes	Risk Category High

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
Supervision					
1	IN	PIC present, demonstrates knowledge, and performs duties			
Employee Health					
2	IN	Management awareness: policy present			
3	IN	Proper use of reporting, restriction & exclusion			
Good Hygienic Practices					
4	IN	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
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			
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	OUT	Food separated & protected			
14	OUT	Food-contact surfaces: cleaned and sanitized			
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status				COS	R
Potentially Hazardous Food Time/Temperature					
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			
21	OUT	Proper date marking & disposition			
22	IN	Time as a public health control: procedures & record			
Consumer Advisory					
23	IN	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
24	IN	Pasteurized foods used; prohibited foods not offered			
Chemical					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
Conformance with Approved Procedures					
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
Safe Food and Water					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
Food Temperature Control					
31	IN	Proper cooling methods used; adequate equipment for temperature control			
32	IN	Plant food properly cooked for hot holding			
33	X	Approved thawing methods used			
34	IN	Thermometers provided and accurate			
Food Identification					
35	IN	Food properly labeled; original container			
Prevention of Food Contamination					
36	IN	Insects, rodents, & animals not present			
37	X	Contamination prevented during food preparation, storage & display			
38	IN	Personal cleanliness			
39	X	Wiping cloths: properly used & stored		X	
40	IN	Washing fruits & vegetables			

Compliance Status				COS	R
Proper Use of Utensils					
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			
Utensils, Equipment and Vending					
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	IN	Warewashing facilities: installed, maintained, & used; test strips			
47	IN	Non-food contact surfaces clean			
Physical Facilities					
48	IN	Hot & cold water available; adequate pressure			
49	IN	Plumbing installed; proper backflow devices			
50	IN	Sewage & waste water properly disposed			
51	IN	Toilet facilities: properly constructed, supplied, & cleaned			
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: 4/21/2022

Health Inspector (Signature)

LOUIS LACHANCE

Follow-up: YES NO

Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
Ambient temp holding	100*	cooked beef (cooling)
2 door kitchen cooler	39*	raw breaded cutlet
Ambient temp holding	70*	lasagna
Wait station cooler	40*	tiramisu
High temp dish	150*/180*+	wash/rinse
Plated for service	150*	scallops
Deli reach in	41*	raw shrimp
Walk in cooler	40*	cooked noodle
Sanitizer bucket	200-400 ppm	quat sanitizer

Hot holding	140*	seafood newburg
Hand wash sink	126*	

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City / State
LEWISTON ME

Zip Code
04240-5806

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

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: Multiple ready to eat products held below raw animal meats and shellfish in both the walk in cooler and 2 door cold holding on cooking line. All RTE foods need to be stored above raw meats and seafood.

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

INSPECTOR NOTES: Ice machine has a heavy build up of biological growth. Discard all ice and refrain from using in beverages. Clean and sanitize the entire ice machine including the tubing and contact surfaces.

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

INSPECTOR NOTES: Lasagna held at room temperature in anticipation of selling/reheating. Keep all PHF's requiring refrigeration at 41* or below at all times.

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 items in cold holding are not labeled with made and discard date. All prepared items must be labeled to identify made date and discard date.

33: 3-501.13: N: Improper thawing.

INSPECTOR NOTES: Raw chicken filets thawing at room temp. Use constant cold running water over the items and allowed to drain or use refrigeration over a period of time to thaw correctly.

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

INSPECTOR NOTES: Multiple foods held in cold holding are missing a tight fitting cover or wrap and subject to contamination. Multiple foods in containers stored directly on floor of the walk in cooler and freezer. Foods held on floor surfaces are easily subject to contamination.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: Soiled wiping cloths not held in sanitizer and will grow bacteria over time. Keep all in use wiping cloths in a chlorine solution or quat sanitizer solution. *COS

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Inspection Notes

Certified Food Protection Manager: Steven Tyler EXP. 6/12/2022

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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