

Failed Closed IHH

State of Maine Health Inspection Report

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|--|---------------------------------|-----------------------------------|---|----------|------------|
| Establishment Name GRECOS PIZZERIA | As Authorized by 22 MRSA § 2496 | Critical Violations | 0 | Date | 12/14/2022 |
| | | Non-Critical Violations | 3 | Time In | 10:35 AM |
| | | Certified Food Protection Manager | Y | Time Out | 12:00 PM |

| | | | | |
|---|-------------------------------|----------------------------------|-----------------------|---------------------------|
| License Expiry Date/EST. ID# 3/18/2023 / 18865 | Address 984 SABATTUS ST | City LEWISTON | Zip Code 04240 | Telephone 207-786-9300 |
| License Type MUN - EATING PLACE | Owner Name GRECOS PIZZERIA | 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 | IN | Proper cold holding temperatures | |
| 4 | IN | Proper eating, tasting, drinking, or tobacco use | | | 21 | IN | 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 | IN | 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 | | | | | | |
| 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 | IN | Proper cooling methods used; adequate equipment for temperature control | | | Utensils, Equipment and Vending | | | |
| 32 | IN | Plant food properly cooked for hot holding | | | 45 | IN | 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 | IN | Thermometers provided and accurate | | | 47 | X | Non-food contact surfaces clean | |
| 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 | IN | Physical facilities installed, maintained, & clean | |
| 40 | IN | Washing fruits & vegetables | | | 54 | X | Adequate ventilation & lighting; designated areas used | |

Person in Charge (Signature)

Date: 12/14/2022

Health Inspector (Signature)

LOUIS LACHANCE

Follow-up: YES

NO

Date of Follow-up:

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| | | | | |
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Temperature Observations

| Location | Temperature | Notes |
|--------------------|-------------|-------------------|
| Hot holding | 175* | sauce |
| Walk in cooler | 35* | air temp |
| Sani bucket | 50-99 ppm | chlorine solution |
| Grill reach in | 36* | mushrooms |
| 3 door pepsi | 41* | chopped garlic |
| hand wash restroom | 130* | |
| Pizza reach in | 41* | mushrooms |
| Sandwich reach in | 38* | olives |
| 2 door pepsi | 43* | turkey |
| hand wash | 128* | |
| High temp dish | 180* + | final rinse |

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LEWISTON ME

Zip Code
04240

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

INSPECTOR NOTES: Conveyor style pizza oven has a build up of old foods. Clean more often and as needed.

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

INSPECTOR NOTES: The grill area window screening and sill, compressor area of the pizza reach in cooler are unclean. Clean more often and as necessary.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: Grill area ventilation and exhaust is unclean. Have the system professionally cleaned as soon as possible. Send invoice of the completed work to inspector Louis Lachance.

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Inspection Notes

**Per Code and NFPA, have the fire suppression system above the grill and fryer area inspected and tagged with current inspection certificate. Send proof of inspected system to Code Officer Louis Lachance as soon as possible.

Certified Food Protection Manager : Jennifer Koutsikos Exp. 2/15/2026

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 Lavalley, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, casandra.lavalley@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, Louis Lachance when the critical violation has been addressed at 207-513-3000 or 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.

Person in Charge (Signature)



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