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Person in Charge (Signature) Date: 5/12/2016 Health Inspector (Signature) Person in Charge (Signature) Date: 5/12/2016	40	IN						54	I IN	_						ed		
Health Inspector (Signature) Follow-up: YES NO Date of Follow-up:	Per	Person in Charge (Signature) Date: 5/12/2016																

	State of I	Health Inspection Report Page 2 of 4									
Establishment Name STEPHENS PIZZA		As Authorized by 22 MRSA § 2496 Date 5/12/2016									
License Expiry Date/EST. ID# 5/14/2017 / 24759	Address 133 LISBON ST	City / State Zip Code Telephone 207-777-3800									
Temperature Observations											
Location	Temperature	Notes									
cooler	39										
Sandwich bar	38										
hot water	110 plus										

Person in Charge (Signature)

Aun Brenz

Date: 5/12/2016

Health Inspector (Signature)

State of Maine Health Inspection Report Page 3 of 4 Date 5/12/2016 **Establishment Name** STEPHENS PIZZA Address City / State LEWISTON License Expiry Date/EST. ID# **Zip Code** 5/14/2017 /24759 133 LISBON ST ΜE 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

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

INSPECTOR NOTES:

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

INSPECTOR NOTES:

Person in Charge (Signature)

Health Inspector (Signature)

Date: 5/12/2016

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	Page 4 of 4				
Establishment Name					Date 5/12/2016
STEPHENS PIZZA					
License Expiry Date/EST. ID# 5/14/2017 / 24759	Address 133 LISBON ST	City / State LEWISTON	ME	Zip Code 04240	

Inspection Notes

Certified Food Protection Manager

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 within 90 days of a new eating establishment opening or 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 your inspector [Susan Reny] by emailing to [sreny@lewistonmaine.gov] or faxing to 207-795-5071. A copy may also be sent to Carol Gott, Health Inspection Program,

286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

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. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- 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 the inspector when the critical violation has been addressed at 207-(513-3125 Ext 3224) or email (sreny@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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at http://www.maine.gov/healthinspection. 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.

Dave Grendell is a CFPM cert 10795002 exp 2/28/2019

Person in Charge (Signature)

Date: 5/12/2016

Health Inspector (Signature)

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