

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LEWISTON HOUSE OF PIZZA	REGULAR	2018-01-08	No	4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-204.12	Equipment openings, closures and deflectors are improperly designed and constructed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.16	Wall and ceiling coverings are not easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
LEWISTON HOUSE OF PIZZA	REGULAR	2019-09-16	No	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				3-403.11.(B)	PHF reheated in a microwave oven for hot holding not reheated to all parts to 165 F, not stirred, not covered, or not allowed to stand covered for 2 minutes after reheating.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				2-303.11	Food Employee wearing jewelry on their arms or hands.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	N
LEWISTON HOUSE OF PIZZA	REGULAR	2022-10-24	No	4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	N
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C

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				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N