

# State of Maine Health Inspection Report

Establishment Name <b>FUJI RESTAURANT</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	<b>2</b>	Date	<b>2/4/2014</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>12:30 PM</b>
		Score (optional)		Time Out	<b>2:15 PM</b>

License Expiry Date/EST. ID# <b>8/22/2014 / 8467</b>	Address <b>29 EXCHANGE ST</b>	City <b>PORTLAND</b>	Zip Code <b>04101</b>	Telephone <b>207-773-2900</b>
License Type <b>MUN - EATING PLACE - SEATING</b>	Owner Name <b>KIRARA INC</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>Medium</b>

## 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	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					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		
<b>Good Hygienic Practices</b>					20	IN	Proper cold holding temperatures		
4	OUT	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharging from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
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			<b>Highly Susceptible Populations</b>				
8	OUT	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>					<b>Chemical</b>				
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			<b>Conformance with Approved Procedures</b>				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
<b>Protection from Contamination</b>					<div style="border: 1px solid black; padding: 5px;">           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.         </div>				
13	IN	Food separated & protected							
14	IN	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	
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
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		
<b>Food Temperature Control</b>					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>				
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	X	Thermometers provided and accurate			47	IN	Non-food contact surfaces clean		
<b>Food Identification</b>					<b>Physical Facilities</b>				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	X	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	X	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	X	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) 

Date: 2/4/2014

Health Inspector (Signature) 

Follow-up: YES  NO  Date of Follow-up:

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<b>License Expiry Date/EST. ID#</b> 8/22/2014 / 8467	<b>Address</b> 29 EXCHANGE ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101	<b>Telephone</b> 207-773-2900

## Temperature Observations

Location	Temperature	Notes
SCALLIONS IN WATER	41F	WALK IN WAS RUNNING WARM, SUGGESTED TURNING DOWN, MONITORING AND SERVICING IF NECESSARY
HANDWASH	137F	HOT WATER
MUSHROOMS	42F	WALK IN WAS RUNNING WARM, SUGGESTED TURNING DOWN, MONITORING AND SERVICING IF NECESSARY
TOFU	45F	WALK IN WAS RUNNING WARM, SUGGESTED TURNING DOWN, MONITORING AND SERVICING IF NECESSARY

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Page 3 of 4

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FUJI RESTAURANT

Date 2/4/2014

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Address  
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City / State  
PORTLAND ME

Zip Code  
04101

## 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

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: EMPLOYEE DRINKS NEED LIDS

8: 5-203.11: C: Inadequate number of handwash facilities.

INSPECTOR NOTES: (REPEAT)ASAP\* NEED TO HAVE DEDICATED HAND SINK INSTALLED IN KITCHEN. EASILY ACCESSABLE TO FOOD HANDLERS

34: 4-204.112.(A): N: Temperature measuring device not properly located.

INSPECTOR NOTES: ALL COOLERS NEED THERMOMETERS INSIDE

37: 3-305.11.(A).(B): N: Food not protected from contamination during storage.

INSPECTOR NOTES: (REPEAT)FOOD IN COOLERS SHOULD BE COVERED OR PROTECTED

38: 2-402.11: N: Food Employees not wearing effective hair restraints.

INSPECTOR NOTES: HATS

39: 3-304.14.(B).(1): N: Wiping cloths not dry and improperly used.

INSPECTOR NOTES: WIPING CLOTHS NEED TO BE DRY OR STORED IN A CLEAN, PROPERLY MIXED SANITIZING SOLUTION

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: RECIEVING AREA TILE OUTSIDE WALK IN NEEDS TO BE RE GROUTED

53: 6-501.114: N: The premises is littered / unnecessary equipment and articles present.

INSPECTOR NOTES: PERSONAL AND FIRST AIDE ITEMS NEED TO BE MOVED

54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: ALL LIGHTS IN FOOD PREP AREAS NEED TO BE SHIELDED

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Page 4 of 4

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## Inspection Notes

BE ADVISED: 2013 FOOD CODE PROHIBITS BARE HAND CONTACT WITH READY TO EAT FOODS

HOSE IN KITCHEN NEEDS VACUUM BREAKER.

Certified Food Protection Manager exp 12/11/17

- Unless directed otherwise, effective January 18, 2012 establishments have to have a Certified Food Protection Manager (CFPM) at each establishment as required by 10-144 CMR, Chapter 201, Section 2.
- A CFPM must be hired within 90 days of a new establishment opening or when the only CFPM leaves the employment of the establishment.
- For a list of CFPM courses and trainers go to: [www.maine.gov/healthinspection/training.htm](http://www.maine.gov/healthinspection/training.htm)
- Upon completion of the CFPM course, please fax cover sheet and course certificate to (207) 287-3165. On the cover letter please send to the attention of Carol Gott and include your establishment name and establishment license number. Her Phone number is 287-5675. You can also mail a copy, with establishment ID number, to her at 286 Water St, 3rd Floor, 11 State House Station, Augusta, ME 04333-0011.

### Violation Correction Time Frame

- 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. Please send an e-mail to [twp@portlandmaine.gov](mailto:twp@portlandmaine.gov) or call Torrey Pollard at 207-756-8016
- Non-critical violations must be corrected no later than 90 calendar days after the inspection. The Department may approve a compliance schedule that extends beyond the time limits if a written schedule of compliance is submitted by the Permit Holder and no health hazard exists or will result from allowing an extended schedule for compliance.
- Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department, which are outlined in Sections 6, 7, 8 and 9 of 10-144 CMR Chapter 201 available at: [www.maine.gov/dhhs/mecdc/environmental-health/el/index.htm](http://www.maine.gov/dhhs/mecdc/environmental-health/el/index.htm)

### Additional Inspections 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.

### Documentation Retention

- A copy of the most recent inspection report must be maintained at the establishment and be made available to the public upon request.
- A copy of all CFPM certificates must be maintained at the establishment.
- The establishment's current license must be displayed.

C=Critical violation and NC=Noncritical violation

"Critical item" means a provision of the Food Code, that, if in noncompliance, is more likely than other violations to contribute to food contamination, illness, or environmental health hazard.

Person in Charge (Signature)

Date: 2/4/2014

Health Inspector (Signature)