

Establishment Name: KON ASIAN
No. of Risk Factor/Intervention Groups Out: 5
Date: 2/9/2015
Address: 1140 BRIGHTON AVE, PORTLAND, ME 04102
License Type: MUN - EATING PLACE
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
Mark "X" in appropriate box for COS and/or R
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
COS=corrected on-site during inspection R=repeat violation

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision (PIC present), Employee Health (Management awareness), Good Hygienic Practices (Proper eating, No discharge), Preventing Contamination (Hands clean), Approved Source (Food obtained), Protection from Contamination (Food separated), and Chemical (Food additives).

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

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water (Pasteurized eggs), Food Temperature Control (Proper cooling methods), Food Identification (Food properly labeled), Prevention of Food Contamination (Insects, rodents), and Physical Facilities (Hot & cold water available).

Person in Charge (Signature) Date: 2/9/2015
Health Inspector (Signature) Follow-up: YES NO Date of Follow-up: 2/19/2015

State of Maine Health Inspection Report

Establishment Name KON ASIAN		As Authorized by 22 MRSA § 2496		Date <u>2/9/2015</u>
License Expiry Date/EST. ID# 1/13/2016 /911	Address 1140 BRIGHTON AVE	City / State PORTLAND / ME	Zip Code 04102	Telephone 207-874-0000

Temperature Observations

Location	Temperature	Notes
SUSHI COLD HOLD #1	38F	TUNA
COLD HOLD #1	38F	CUT VEG.
SUSHI COLD HOLD #2	40F	SALMON
KITCHEN	102F	HAND SINK (HOT WATER)
COLD HOLD #4	40F	SCALLOPS
DISH AREA	182F	DISH MACHINE (FINAL RINSE)
WALK IN	36F	SAUCES
COLD HOLD #3	39F	CHEESE CAKE
COLD HOLD #2	36F	TOFU
WALK IN	36F	BEEF
HOT HOLD #2	185F	SOUP
COLD HOLD #2	36F	CUT VEG.
HOT HOLD #1	190F	RICE

Person in Charge (Signature)



Date: 2/9/2015

Health Inspector (Signature)



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Temperature Observations

Location	Temperature	Notes
COLD HOLD #1	38F	CHICKEN

Person in Charge (Signature)



Date: 2/9/2015

Health Inspector (Signature)



State of Maine Health Inspection Report

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KON ASIAN

Date 2/9/2015

License Expiry Date/EST. ID#
1/13/2016 /911

Address
1140 BRIGHTON AVE

City / State
PORTLAND ME

Zip Code
04102

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: *COS* EMPLOYEE DRINKS IN KITCHEN ARE UNCOVERED AND SITTING ON FOOD-CONTACT SURFACES

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: *REPEAT* COS* KITCHEN HAND SINKS ARE MISSING PAPER TOWELS, PIC CORRECTED

8: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: BOTH BAR, AND DINING ROOM HAND SINKS NEED HAND WASH SIGNAGE, DISCUSSED W/ PIC

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

INSPECTOR NOTES: FOOD SLICER, KNIFE RACK, AND SCALES ARE ALL DIRTY, NEED CLEANING A.S.A.P., DISCUSSED WITH PIC

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: *REPEAT* NO DATE OR PRODUCT LABELING IN USE, DISCUSSED IMPORTANCE AGAIN WITH PIC

26: 7-102.11: C: Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.

INSPECTOR NOTES: *COS* UNLABELED CHEMICAL SPRAY BOTTLES FOUND IN KITCHEN AND BAR, PIC CORRECTED

34: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: *REPEAT* COLD UNITS ARE MISSING THERMOMETERS, EACH UNIT MUST DISPLAY A THERMOMETER

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

INSPECTOR NOTES: *REPEAT* SEVERAL COOLERS AND FREEZERS HAVE FOOD THATS NOT COVERED OR WRAPPED, NEED TO PROTECT FOOD FROM 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: *REPEAT* *COS* COOKS SOILED CLOTHS ARE SITTING ON FOOD-CONTACT SURFACES, PIC CORRECTED

43: 4-903.11.(D): N: Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.

INSPECTOR NOTES: *REPEAT* MANY CASES OF SINGLE-SERV ITEMS ARE SITTING ON THE FLOOR, MUST BE AT LEAST 6 INCHES OFF THE FLOOR

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State of Maine Health Inspection Report

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47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: FLOORS, SHELVING, REACH IN COOLERS, AND THE EXTERIOR OF THE RICE COOKERS ARE ALL DIRTY, NEED CLEANING A.S.A.P, DISCUSSED W/ PIC

Person in Charge (Signature)



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1/13/2016 /911	1140 BRIGHTON AVE	PORTLAND		04102	

Inspection Notes

Certified Food Protection Manager- Wai Chan EXP. 3/14/ 2016

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, Eric Cobb by emailing to ecobb@portlandmaine.gov or faxing to 207-874-8913. 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- 756-8016 or email ecobb@portlandmaine.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.

Person in Charge (Signature)

Date: 2/9/2015

Health Inspector (Signature)