

Establishment Name <b>LANGS EXPRESS</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	<b>2</b>	Date	<b>11/12/2013</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>11:30 AM</b>
		Score (optional)		Time Out	<b>1:30 PM</b>

License Expiry Date/EST. ID# <b>11/17/2014 / 998</b>	Address <b>325 SAINT JOHN ST</b>	City <b>PORTLAND</b>	Zip Code <b>04102-3017</b>	Telephone <b>207-871-8055</b>
License Type <b>MUN - EATING PLACE - SEATING</b>	Owner Name <b>LANGS EXPRESS</b>	Purpose of Inspection <b>Complaint Inspection</b>	License Posted <b>Yes</b>	Risk Category <b>High</b>

**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

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	OUT	Proper cold holding temperatures	X
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	
<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	IN	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>					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	OUT	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

Safe Food and Water			cos	R	Proper Use of Utensils		cos	R
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	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
33	X	Approved thawing methods used		X	46	IN	Warewashing facilities: installed, maintained, & used; test strips	
34	IN	Thermometers provided and accurate			47	X	Non-food contact surfaces clean	X
<b>Food Identification</b>					<b>Physical Facilities</b>			
35	X	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>					49	X	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	IN	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature)	Date: 11/12/2013
Health Inspector (Signature)	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

# State of Maine Health Inspection Report

<b>Establishment Name</b> LANGS EXPRESS		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 11/12/2013
<b>License Expiry Date/EST. ID#</b> 11/17/2014 /998	<b>Address</b> 325 SAINT JOHN ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04102-3017	<b>Telephone</b> 207-871-8055

## Temperature Observations

Location	Temperature	Notes
CHIX FINGERS/ PEPSI COOLR	47F	DISCARDED.
SANITIZER CHLORINE	40 PPM	MIX TO 50 PPM. 1 TSP PER GALLON OF WARM WATER (75-99F)
H.W.@HANDWASH	120F	
COOKED RICE/ PEPSI COOLER	47F	BOWL OF RICE WAS 47F. RENDERED INEDIBLE AND DISCARDED.
EGG ROLLS/ PEPSI COOLER	47F	DISCARDED.
RED PORK/ PEPSI COOLER	53F	COOKED PORK FROM PREVIOUS DAY WAS NOT COOLED PROPERLY. 40LBS IN LARGE BUS TUB STILL 53-57F. ITEM WAS RENDERED INEDIBLE AND DISCARDED.

Person in Charge (Signature)
Date: 11/12/2013

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Health Inspector (Signature)

# State of Maine Health Inspection Report

Page 3 of 4

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LANGS EXPRESS

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PORTLAND ME

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## 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

13: 3-302.11: N: Cooked and/or prepared foods are subjected to cross contamination.

INSPECTOR NOTES: \*\*COS\*\*UNCOVERED FOOD ITEMS STORED IN WALKIN/ RAW CHIX OVER VEG/ RAW CHIX STORED OVER COOKED PORK..

20: 3-501.16.(B): C: Cold Food not maintained at proper temperature.

INSPECTOR NOTES: \*\*COS\*\*SEE TEMP LOG. ALL FOOD DISCARDED/ PIC ADJUSTED TEMPERATURE SETTING ON COOLER/ WILL VERIFY <41F IN 2HRS.

33: 3-501.13: N: Improper thawing.

INSPECTOR NOTES: \*\*COS\*\*CASE OF BEEF THAWING AT ROOM TEMPERATURE. PLACED IN WALKIN. THAW UNDER REFRIGERATION OR UNDER RUNNING WATER <70F

35: 3-601.12.(C): N: Food presented for consumption not honestly presented due to unidentified surimi.

INSPECTOR NOTES: NEED IMMITATION CRABMEAT DISCLAIMER ON MENU.

45: 4-101.11.(D): N: Utensils and equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: CARDBOARD CONTAINER USED TO STORE RICE NEEDS TO BE REPLACED/ PAPER IS PEELING OFF AND CONTAMINATING RICE

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

INSPECTOR NOTES: FLOORS, WALLS, CEILINGS IN NEED OF CLEANING AND REPAIR/ CEILING OVER WALKIN COOLER HAS WATER DAMAGE AND IS NOT SUPPORTED PROPERLY.

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: NEED HOT WATER HANDLE REPAIRED IN MENS ROOM.

Person in Charge (Signature)



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# State of Maine Health Inspection Report

Page 4 of 4

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## Inspection Notes

Certified Food Protection Manager: Chao Liang 1/4/12

- 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 classes in Portland and signup sheet email: [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov).

- For a list of CFPM courses and trainers got 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 [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov) or call Tom Williams at 874-8772.

- 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)

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.

Sec. 11-40. Penalties.

Following the issuance of a failed inspection notice and an order to correct violations, the health inspector will re-inspect the premises at a fee of seventy five dollars (\$75.00); if the follow up inspection results in another failed inspection, the violator will be charged a second re-inspection fee of one hundred fifty dollars (\$150.00). If the third re-inspection results in a failed inspection, the third and each subsequent follow-up re-inspection will result in a three hundred dollar (\$300.00) per re-inspection charge. In addition, upon the third failed re-inspection, the health inspector may order the establishment closed until the establishment yields a passing inspection.

### 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.

### Tips & Reminders

[www.portlandmaine.gov/hhs/foodserviceinspections.asp](http://www.portlandmaine.gov/hhs/foodserviceinspections.asp)?

Person in Charge (Signature)



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Health Inspector (Signature)

