

Establishment Name PANDA GARDENS	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	4	Date	2/5/2015
		No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	10:45 AM
		Certified Food Protection Manager	Y	Time Out	1:00 PM

License Expiry Date/EST. ID# 12/28/2015 /5067	Address 1041 BRIGHTON AVE	City PORTLAND	Zip Code 04102-1042	Telephone 207-874-6935
License Type MUN - EATING PLACE	Owner Name PANDA GARDENS INC	Purpose of Inspection Regular	License Posted Yes	Risk Category Medium

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
Supervision				
1	IN	PIC present, demonstrates knowledge, and performs duties		
Employee Health				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	IN	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN	Adequate handwashing facilities supplied & accessible		
Approved Source				
9	IN	Food obtained from approved source		
10	IN	Food received at proper temperature		
11	IN	Food in good condition, safe, & unadulterated		
12	IN	Required records available: shellstock tags parasite destruction		
Protection from Contamination				
13	OUT	Food separated & protected	X	
14	OUT	Food-contact surfaces: cleaned and sanitized	X	
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	IN	Proper cold holding temperatures		
21	OUT	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
Consumer Advisory				
23	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	IN	Pasteurized foods used; prohibited foods not offered		
Chemical				
25	IN	Food additives: approved & properly used		
26	OUT	Toxic substances properly identified, stored & used		X
Conformance with Approved Procedures				
27	IN	Compliance with variance, specialized process, & HACCP plan		

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

Compliance Status			COS	R
Safe Food and Water				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	X	Thermometers provided and accurate		
Food Identification				
35	X	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	X	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
41	X	In-use utensils: properly stored		X
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	IN	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) _____ Date: 2/5/2015
 Health Inspector (Signature)  Follow-up: YES NO Date of Follow-up: 2/16/2015

State of Maine Health Inspection Report

Establishment Name PANDA GARDENS		As Authorized by 22 MRSA § 2496		Date <u>2/5/2015</u>
License Expiry Date/EST. ID# 12/28/2015 / 5067	Address 1041 BRIGHTON AVE	City / State PORTLAND / ME	Zip Code 04102-1042	Telephone 207-874-6935

Temperature Observations

Location	Temperature	Notes
BAR / DINING AREA	50 PPM	CHLORINE SANITIZER
WALK IN	38F	CHICKEN
KITCHEN	141F	HAND SINK (HOT WATER)
COLD HOLD #2	38F	EGG ROLLS
COLD HOLD #3	36F	SAUCES
HOT HOLD #2	174F	RICE
KITCHEN	200 + PPM	*COS* CHLORINE SANITIZER, PIC CORRECTED TO 50 PPM
HOT HOLD #1	168F	SOUP / BROTH
WALK IN	36F	BEEF
COLD HOLD #1	36F	CHICKEN TENDERS

Person in Charge (Signature)

Date: 2/5/2015

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 3 of 5

Establishment Name

PANDA GARDENS

Date 2/5/2015

License Expiry Date/EST. ID#
12/28/2015 / 5067

Address
1041 BRIGHTON AVE

City / State
PORTLAND ME

Zip Code
04102-1042

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.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: *COS* RAW BEEF STORED ABOVE PRODUCE IN WALK IN COOLER, PIC CORRECTED

14: 4-501.114.(D).(E).(F): C: Chemical solution for sanitization has not been approved or is not properly used according to manufacturer's instructions.

INSPECTOR NOTES: *COS* CHLORINE SANITIZER, OVER 200 PPM (TOXIC), PIC CORRECTED TO PROPER CONCENTRATION

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

INSPECTOR NOTES: FOOD SLICER AND ICE MACHINE ARE DIRTY, NEED CLEANING A.S.A.P., DISCUSSED WITH PIC

14: 4-602.12.(C): N: The cavities and door seals of microwave ovens are not cleaned with proper frequency.

INSPECTOR NOTES: KITCHEN MICROWAVE HAS DRIED FOOD AND GRIME INSIDE, NEEDS CLEANING

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

INSPECTOR NOTES: NO LABELING SYSTEM IN USE, DISCUSSED PROPER LABELING 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 IN KITCHEN, 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: COOLERS ARE MISSING THERMOMETERS, EACH COOLER MUST DISPLAY A THERMOMETER

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

INSPECTOR NOTES: NEED TO PUT "IMITATION CRAB", IN CRAB RAGOON DESCRIPTION ON MENU, DISCUSSED WITH PIC

35: 3-601.12.(D): N: Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.

INSPECTOR NOTES: NEED TO ADD ADVISORY STATING THAT "MSG" IS USED IN MENU, AND WHAT DISHES CONTAIN MSG, DISCUSSED W/ PIC

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

INSPECTOR NOTES: FOOD IN COOLERS AND STORAGE AREA SITTING ON FLOOR, MUST BE AT LEAST 6 INCHES OFF FLOOR

Person in Charge (Signature)



Date: 2/5/2015

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 4 of 5

Establishment Name

PANDA GARDENS

Date 2/5/2015

License Expiry Date/EST. ID#
12/28/2015 / 5067

Address
1041 BRIGHTON AVE

City / State
PORTLAND ME

Zip Code
04102-1042

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

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: *COS* KNIVES @ BAR AND KITCHEN STORED BETWEEN TABLES, AND SCOOPS STORED IN COLD WATER, DISCUSSED WITH PIC

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

INSPECTOR NOTES: COLD UNITS IN KITCHEN ARE DIRTY INSIDE AND OUT, ALSO COOLER RACKS AND SHELVING IN KITCHEN NEED CLEANING AS WELL, DISCUSSED WITH PIC

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: FLOOR, WALLS AND CEILING IN KITCHEN/ PREP. AREA ARE ALL DIRTY , NEED CLEANING A.S.A.P.

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: MUST HANG MOPS TO AIR DRY

Person in Charge (Signature)



Date: 2/5/2015

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 5 of 5

Establishment Name

PANDA GARDENS

Date 2/5/2015

License Expiry Date/EST. ID#
12/28/2015 / 5067

Address
1041 BRIGHTON AVE

City / State
PORTLAND

ME

Zip Code
04102-1042

Inspection Notes

Certified Food Protection Manager- Li Ying EXP. 5/30/2018

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: 2/5/2015

Health Inspector (Signature)