

# State of Maine Health Inspection Report

Establishment Name <b>POMS THAI TASTE RESTAURANT &amp; NOODLE HOUSE</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	<b>1</b>	Date	<b>2/4/2014</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>10:00 AM</b>
		Score (optional)		Time Out	<b>11:45 AM</b>
License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone	
<b>12/3/2014 / 19790</b>	<b>571 CONGRESS ST</b>	<b>PORTLAND</b>	<b>04101-3308</b>	<b>207-772-6999</b>	
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category	
<b>MUN - EATING PLACE - SEATING</b>	<b>BOOBPHACHATI, RATTANAPH</b>	<b>Regular</b>	<b>Yes</b>	<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  
 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
<b>Supervision</b>					
1	IN	PIC present, demonstrates knowledge, and performs duties			
<b>Employee Health</b>					
2	IN	Management awareness; policy present			
3	IN	Proper use of reporting, restriction & exclusion			
<b>Good Hygienic Practices</b>					
4	IN	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
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			
<b>Approved Source</b>					
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			
<b>Protection from Contamination</b>					
13	IN	Food separated & protected			
14	OUT	Food-contact surfaces: cleaned and sanitized			
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			
<b>Potentially Hazardous Food Time/Temperature</b>					
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	IN	Proper date marking & disposition			
22	IN	Time as a public health control: procedures & record			
<b>Consumer Advisory</b>					
23	IN	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
24	IN	Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedures</b>					
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

				COS	R
<b>Safe Food and Water</b>					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
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			
<b>Food Identification</b>					
35	IN	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
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			
<b>Proper Use of Utensils</b>					
41	X	In-use utensils: properly stored			
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			
43	X	Single-use & single-service articles: properly stored & used			
44	IN	Gloves used properly			
<b>Utensils, Equipment and Vending</b>					
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	X	Warewashing facilities: installed, maintained, & used; test strips			
47	IN	Non-food contact surfaces clean			
<b>Physical Facilities</b>					
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	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> 12/3/2014 / 19790	<b>Address</b> 571 CONGRESS ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101-3308	<b>Telephone</b> 207-772-6999

## Temperature Observations

Location	Temperature	Notes
HANDWASH	136F	HOT WATER
CH1	38F	
CUCUMBERS CUT	37F	CH1

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Health Inspector (Signature)

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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

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

INSPECTOR NOTES: PLASTIC FOLDING TABLE NOT ACCEPTABLE FOOD CONTACT SURFACE

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

INSPECTOR NOTES: ALL COOLERS NEED A THERMOMETER INSIDE

37: 3-307.11: N: Food not protected from other sources of contamination.

INSPECTOR NOTES: "REFRIDGERATE AFTER OPENING" PRODUCTS STORED AT ROOM TEMP

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

INSPECTOR NOTES: UNCOVERED ITEMS IN COOLERS

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

INSPECTOR NOTES: DIRTY KNIFE STORAGE RACK

43: 4-904.11.(A).(C): N: Single service/use items are improperly handled/stored/displayed/dispensed.

INSPECTOR NOTES: SINGLE SERVICE ITEMS STORED ON FLOOR IN BASEMENT

46: 4-501.110: N: The mechanical warewashing equipment wash solution temperature was too low.

INSPECTOR NOTES: FINAL WASH AT 86F SHOULD BE 120F. ECOLAB CALLED FOR SERVICE

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

INSPECTOR NOTES: VITAMINS/MEDICINE/PERSONAL ITEMS STORED IN FOOD PREP AREAS

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

INSPECTOR NOTES: ALL LIGHTS NEED SHIELDS IN FOOD PREP AREAS

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## Inspection Notes

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

Certified Food Protection Manager exp 10/22/17

- 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)

