

Establishment Name SAPPORO RESTAURANT	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	2	Date	9/22/2014
		No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	11:15 AM
		Certified Food Protection Manager	Y	Time Out	1:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
10/4/2015 /7241	230 COMMERCIAL ST	PORTLAND	04101-4616	207-772-1223
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE - SEATING	SENRI INC	Regular	Yes	Medium

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	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					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		
Good Hygienic Practices					20	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	OUT	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
Preventing Contamination by Hands					Consumer Advisory				
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			Highly Susceptible Populations				
8	OUT	Adequate handwashing facilities supplied & accessible		X	24	IN	Pasteurized foods used; prohibited foods not offered		
Approved Source					Chemical				
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			Conformance with Approved Procedures				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination					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	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	
Safe Food and Water					Proper Use of Utensils				
28	IN	Pasteurized eggs used where required			41	X	In-use utensils: properly stored		X
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		
Food Temperature Control					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
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		
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices		
36	X	Insects, rodents, & animals not present		X	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	X	Physical facilities installed, maintained, & clean		X
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		X

Person in Charge (Signature)	Date: 9/22/2014
Health Inspector (Signature)	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

State of Maine Health Inspection Report

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License Expiry Date/EST. ID# 10/4/2015 /7241	Address 230 COMMERCIAL ST	City / State PORTLAND / ME	Zip Code 04101-4616	Telephone 207-772-1223

Temperature Observations

Location	Temperature	Notes
KITCHEN	108F	HAND WASH (HOT WATER)
COLD HOLD #2	40F	BEEF
SUSHI COLD HOLD #1	41F	BIG EYE TUNA
SUSHI COLD HOLD #4	41F	SCALLOPS
HOT HOLD #1	163F	RICE
WALK IN	36F	SCALLOPS
HOT HOLD #2	183F	FISH STOCK
COLD HOLD #4	41F	TUNA
SUSHI COLD HOLD #3	41F	EEL
COLD HOLD #1	38F	CRAB WRAPS
SUSHI COLD HOLD #2	37F	SALMON
KITCHEN	200 PPM	QUAT. SANITIZER
COLD HOLD #3	40F	SHRIMP

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Date 9/22/2014

License Expiry Date/EST. ID#
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Address
230 COMMERCIAL ST

City / State
PORTLAND ME

Zip Code
04101-4616

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

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

INSPECTOR NOTES: *COS* NO PAPER TOWEL AT LINE HAND SINK, PIC RESTOCKED

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 DATE MARKING SYSTEM IN PLACE, ALL PRODUCT PREPED AND HELD OVER 24 HOURS MUST HAVE A LABEL WITH NAME AND DISCARD DATE

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

INSPECTOR NOTES: MISSING THERMOMETERS IN MANY COLD UNITS, MUST DISPLAY THERMOMETERS IN EACH UNIT

36: 6-202.13: N: Insect control devices are improperly designed and constructed / located.

INSPECTOR NOTES: *COS* FLY SWATTER SITTING ON SELF ABOVE LINE, PIC REMOVED AND SANITIZED AREA

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

INSPECTOR NOTES: *COS* SERVERS RICE SCOOP SITTING IN COOL NON- MOVING WATER, DISCUSSED PROPER STORAGE W/ PIC

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: FLOOR AND WALL UNDER LINE ARE NOT SEALED, PIC AGREED TO GET FIXED

53: 6-201.18: N: Studs, joists, and rafters are exposed in areas subject to moisture.

INSPECTOR NOTES: *REPEAT* HOLES IN WALLS AND CEILING OF KITCHEN, MUST FIX ALL HOLES DISCUSSED

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

INSPECTOR NOTES: FLOORS, WALLS, CEILINGS AND UNDER EQUIPMENT, ALL IN NEED OF CLEANING

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: FANS, CEILING VENTS AND WALL VENTS ARE VERY DUSTY, MUST CLEAN

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Inspection Notes

Certified Food Protection Manager- Ratha Tray EXP.9/18/2017

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: 9/22/2014

Health Inspector (Signature)

