

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SAENG THAI HOUSE II	<i>As Authorized by 22 MRSA § 2496</i>	No. of Risk Factor/Intervention Violations	1	Date	3/11/2014
		No. of Repeat Risk factor / Intervention Violations	1	Time In	10:00 AM
		Score (optional)			Time Out

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
4/1/2014 / 7677	921 CONGRESS ST	PORTLAND	04102-3030	207-780-0900
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE - SEATING	SAENG THAI HOUSE II LLC	Follow-up Inspection	Yes	High

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	OUT	Adequate handwashing facilities supplied & accessible			X	
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	IN	Food separated & protected				
14	IN	Food-contact surfaces: cleaned and sanitized				
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	IN	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	IN	Toxic substances properly identified, stored & used				
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	X	Proper cooling methods used; adequate equipment for temperature control			X	
32	IN	Plant food properly cooked for hot holding				
33	IN	Approved thawing methods used				
34	IN	Thermometers provided and accurate				
Food Identification						
35	IN	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				
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	X	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				X
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	IN	Physical facilities installed, maintained, & clean				
54	X	Adequate ventilation & lighting; designated areas used				X

Person in Charge (Signature)	Date: 3/11/2014
Health Inspector (Signature)	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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License Expiry Date/EST. ID# 4/1/2014 / 7677	Address 921 CONGRESS ST	City / State PORTLAND / ME	Zip Code 04102-3030	Telephone 207-780-0900

Temperature Observations

Location	Temperature	Notes
CHICKEN	55F	IN FREEZER, THROWN OUT
PINEAPPLE	39F	CH1
CORN	40F	CH1

Person in Charge (Signature)



Date: 3/11/2014

Health Inspector (Signature)



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PORTLAND ME

Zip Code
04102-3030

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: 5-204.11.(A): C: Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.

INSPECTOR NOTES: REPEAT HANDWASH NEEDED IN BASEMENT IF THIS WILL BE A PREP AREA. IF EQUIPEMENT IS MOVED UPSTAIRS AND BASEMENT IS NO LONGER A FOOD PREP AREA, DISHES CAN CONTINUE TO BE WASHED AT BASEMENT SINK.

31: 3-501.11: N: Stored frozen foods not maintained frozen.

INSPECTOR NOTES: COS 25# CHICKEN NOT FROZEN IN FREEZER THROWN OUT

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

INSPECTOR NOTES: FOOD NOT COVERED IN COOLERS, PLASTIC CONTAINERS NESTING IN AND ON FOOD

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

INSPECTOR NOTES: REPEAT KNIVES STORED DIRTY

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: COOLER NEEDS FRONT GAURD REPLACED TO KEEP AREA UNDERNEATH FREE OF DEBRIS

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

INSPECTOR NOTES: WALLS FLOORS IN FRYER AREA, DISH SINK AREA. PAINT/SEAL ALL WOODEN SURFACES.

54: 6-202.12: N: Ventilation may cause food contamination.

INSPECTOR NOTES: REPEAT CLEAN HOOD BAFFELS

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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 RALITA SARAPAK 4/22/17

- 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
- 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 or call Torrey Pollard at 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

Sec. 11-40. Penalties.

Following the issuance of a failed inspection notice and an order to correct violations, the health inspector will reinspect the premises at a fee of seventy five dollars (\$75.00); if the followup 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 reinspection results in a failed inspection, the third and each subsequent follow-up reinspection will result in a three hundred dollar (\$300.00) per reinspection charge. In addition, upon the third failed reinspection, 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.

Person in Charge (Signature)



Date: 3/11/2014

Health Inspector (Signature)

