

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SAENG THAI HOUSE II	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	3	Date	3/3/2014
		No. of Repeat Risk factor / Intervention Violations	1	Time In	10:30 AM
		Score (optional)		Time Out	12:00 PM

License Expiry Date/EST. ID# 4/1/2014 / 7677	Address 921 CONGRESS ST	City PORTLAND	Zip Code 04102-3030	Telephone 207-780-0900
License Type MUN - EATING PLACE - SEATING	Owner Name SAENG THAI HOUSE II LLC	Purpose of Inspection Regular	License Posted Yes	Risk Category 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	OUT	Proper eating, tasting, drinking, or tobacco use			X
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			
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	OUT	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	IN	Proper cooling methods used; adequate equipment for temperature control			
32	IN	Plant food properly cooked for hot holding			
33	X	Approved thawing methods used		X	
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	X	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	X	Single-use & single-service articles: properly stored & used			X
44	IN	Gloves used properly			
Utensils, Equipment and Vending					
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			X
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	X	Physical facilities installed, maintained, & clean			X
54	X	Adequate ventilation & lighting; designated areas used			X

Person in Charge (Signature)  Date: 3/3/2014

Health Inspector (Signature)  Follow-up: YES NO Date of Follow-up: 3/11/2014

State of Maine Health Inspection Report

Establishment Name SAENG THAI HOUSE II		As Authorized by 22 MRSA § 2496		Date <u>3/3/2014</u>
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
WALK IN	39F	
CORN	41F	CH1 JUST STOCKED
CH1	38F	INSIDE
HOT WATER	128F	HAND WASH
FREEZER 1	4F	
CHICKEN	39F	CH1 JUST STOCKED

Person in Charge (Signature)



Date: 3/3/2014

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 3 of 5

Establishment Name

SAENG THAI HOUSE II

Date 3/3/2014

License Expiry Date/EST. ID#
4/1/2014 / 7677

Address
921 CONGRESS ST

City / State
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

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: *COS *REPEAT EMPLOYEE DRINKS NEED LIDS

8: 5-204.11.(A): C: Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.

INSPECTOR NOTES: BASEMENT NEEDS HAND WASH SINK

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

INSPECTOR NOTES: MIXER, GRINDER, CAN OPENER

33: 3-501.12: N: Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.

INSPECTOR NOTES: *COS SLACKING AT ROOM TEMP IN FRONT OF HEATER. DISCUSSED PROPER THAWING METHODS.

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

INSPECTOR NOTES: PREP TABLE IN BASEMENT NEEDS CHIPPING/FLAKING PLASTIC COATING REMOVED. MOVE FROM EXPOSED RAFTER AREA OF BASEMENT

39: 3-304.14.(A): N: Wiping cloths being used for wiping spills from containers of food being is not maintained dry or is being used for other purposes.

INSPECTOR NOTES: WET WIPING CLOTHS NEED TO BE STORED IN SANITIZER BETWEEN USES OR MAINTAINED DRY AND CLEAN

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

INSPECTOR NOTES: *REPEAT KNIVES STORED DIRTY BETWEEN EQUIPMENT

43: 4-903.11.(D): N: Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.

INSPECTOR NOTES: *COS STORED ON FLOOR

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

INSPECTOR NOTES: *REPEAT RUSTED KNIFES AND UTENSILS

45: 4-101.17: N: Wood and wood wicker improperly used as a food contact surface.

INSPECTOR NOTES: *COS UNPROTECTED SOFT WOOD BOARDS USED AS CUTTING SURFACES, CRACKS AND GOUGES NOT EASILY CLEANABLE

Person in Charge (Signature)

Date: 3/3/2014

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 4 of 5

Establishment Name

SAENG THAI HOUSE II

Date 3/3/2014

License Expiry Date/EST. ID#
4/1/2014 / 7677

Address
921 CONGRESS ST

City / State
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

45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: *COS WITH DEEP CRACKS AND STAINS DISGARDED

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

INSPECTOR NOTES: *REPEAT CLEAN KITCHEN EQUIPMENT FRYER, GRINDER

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

INSPECTOR NOTES: MEDICINE AND PERSONAL ITEMS IN PREP AREAS

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

INSPECTOR NOTES: *REPEAT CLEAN UNDER EQUIPMENT, CAN OPENER

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

INSPECTOR NOTES: *REPEAT MOPS NEEDS TO BE HANGING UP

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

INSPECTOR NOTES: *REPEAT CLEAN HOOD BAFFELS

Person in Charge (Signature)

Date: 3/3/2014

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 5 of 5

Establishment Name

SAENG THAI HOUSE II

Date 3/3/2014

License Expiry Date/EST. ID#
4/1/2014 / 7677

Address
921 CONGRESS ST

City / State
PORTLAND

ME

Zip Code
04102-3030

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: 3/3/2014

Health Inspector (Signature)



