

Failed Closed I/H

State of Maine Health Inspection Report

Establishment Name SAPPORO RESTAURANT		As Authorized by 22 MRSA § 2496		No. of Risk Factor/Intervention/Violations 1	Date 10/4/2012
License Expiry Date/EST. ID# 2/12/2013 / 7241		Address 230 COMMERCIAL ST		No. of Repeat Risk factor / Intervention Violations 0	Time In 8:00 AM
License Type MUN - EATING PLACE - SEATING		Owner Name HAYASHI INC		Score (optional)	Time Out 9:00 AM
City PORTLAND		Zip Code 04101-4616		Telephone 207-772-1223	
Purpose of Inspection Follow-up Inspection		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 Hygiene 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	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	IN	Thermometers provided and accurate				
Food Identification						
35	X	Food properly labeled; original container				
Prevention of Food Contamination						
36	X	Insects, rodents, or animals not present				X
37	X	Contamination prevented during food preparation, storage & display				X
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	IN	In-use utensils: properly stored			
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			
Physical Facilities					
48	IN	Hot & cold water available; adequate pressure			
49	X	Plumbing installed; proper backflow devices			
50	IN	Sewage & waste water properly disposed			
51	X	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: 10/4/2012

Health Inspector (Signature) *D. Michele Sturgeon*

Follow-up: YES NO Date of Follow-up: _____

State of Maine Health Inspection Report

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Date 10/4/2012

As Authorized by 22 MRSA § 2496

Establishment Name
PORO RESTAURANT

License Expiry Date/EST. ID#
12/2013 / 7241

Address
230 COMMERCIAL ST

City / State
PORTLAND / ME

Zip Code
04101-4616

Telephone
207-772-1223

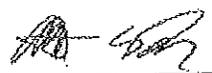
Temperature Observations

Location

Temperature

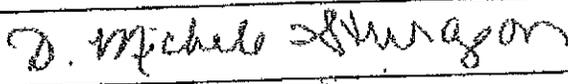
Notes

Person in Charge (Signature)



Date: 10/4/2012

Health Inspector (Signature)



State of Maine Health Inspection Report

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Date 10/4/2012

Establishment Name
PAPORO RESTAURANT

License Expiry Date/EST. ID#
2/12/2013 17241

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: 5-205.11.(B): N: Handwashing facility being used for other than handwashing.

INSPECTOR NOTES: COS, DO NOT USE CLOTHES WASHER, UNTIL DRAIN HOSE IS PROPERLY PLUMBED

35: 3-302.12: N: Food/ingredients containers not properly labeled.

INSPECTOR NOTES: LABEL ANY EMPLOYEE/COOK CONDIMENTS THAT ARE MISSING COMMON NAME OF PRODUCT; LABEL & DATE ANYTHING IN THE WALK INS THAT IS EITHER MOVED FROM ORIGINAL PACKAGING OR RE-PACKAGED/PREPARED, FOR STORAGE IN-HOUSE

36: 6-501.111.(D): N: Evidence of insects, rodents or other pests.

INSPECTOR NOTES: COS, MILD FRUIT FLIES, SUSHI BAR & WAITRESS STA. SUGGEST BETTER ATTENTION TO KEEPING FLOOR DRAINS, CREVICES CLEAN. ACTIVE IPM.

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

INSPECTOR NOTES: COS, DISHTRAYS MOVED OFF THE FLOOR.

45: 4-202.11: C: Multiuse food contact surfaces are not properly designed and constructed.

INSPECTOR NOTES: CUTTING BOARD NEEDS BETTER PLANING, STILL A LOT OF COLOR ON THE LARGE ONE. OTHERS LOOK OKAY.

47: 4-602.13: N: Non-food contact surfaces are not clean.

INSPECTOR NOTES: WALK IN FLOOR IN SERIOUS DISREPAIR

49: 5-202.13: C: Air gap required.

INSPECTOR NOTES: SODA MACHINE NEEDS AN AIR GAP

51: 5-501.17: N: Covered receptacle not provided. (female use)

INSPECTOR NOTES: EMPLOYEE BATHROOM NEEDS

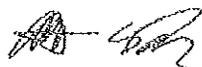
53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: CONTINUE, AS DISCUSSED WITH CAULKING, REFINISHING OF CHIPPING WOOD AREAS, SEALING OF ANY UNFINISHED WOOD SHELVING/JOISTS

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

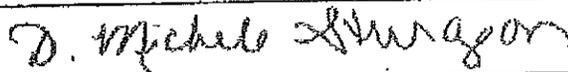
INSPECTOR NOTES: CHIPPING CEILING PAINT AROUND HOOD SYSTEM/WALK INWARE WASH AREA NEEDS CORRECTING AND RE-SEAT THE ATTIC DOOR, SO NO GAPS.

Person In Charge (Signature)



Date: 10/4/2012

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License Expiry Date/EST. ID#
11/12/2013 17241

Address
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City / State
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ME

Zip Code
04101-4816

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

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

INSPECTOR NOTES: CONTINUE WITH DEEP CLEANING, AS SHOWN THROUGHOUT TODAY'S INSPECTION.

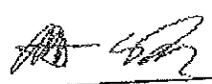
53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: MOPS MUST HANG, HANDLE SIDE UP, BETWEEN USE, AIR DRYING

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

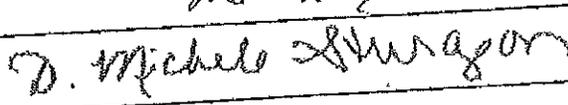
INSPECTOR NOTES: COUPLE VENTS WERE MISSED (ONE NEAR FLOOR AT END OF CUSTOMER SEATING AT SUSHI BAR), ONE OVERHEAD AND CEILING ABOVE ORNAMENTAL HANGINGS ABOVE SUSHI BAR PREP AREA, VENTS NEAR THE HOOD SYSTEM AND ANY OTHERS NOT CLEANED THOROUGHLY. RE-FINISH (PRIME/PAINT) AS NECESSARY.

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Inspection Notes

OKAY TO RE-OPEN FOR IHH AND OKAY TO ISSUE FOR CHANGE OF OWNERSHIP. CHANGE SEATING ON LICENSE TO 88 INSIDE / 25 OUTSIDE. CFPM INFO ALREADY PROVIDED.
PASSED
13 V / 2 C / NO C COS / 3 NC COS / 10 REMAINING

WILL BE ON SEMI-ANNUAL INSPECTION ROTATION. NO FOLLOW UP TO THIS INSPECTION REQUIRED. GOOD JOB CLEANING. CONTINUE WITH AREAS MISSED AND AS DISCUSSED, GET ON REGULAR SCHEDULING, ESPECIALLY, CEILINGS, DUSTING, CREVICES, MAINTAINING CAULKING. ICE MACHINE NEEDED A SMALL AMOUNT OF ADDITIONAL 'DETAILING' OF MOLD, CORNER AREAS. DONE DURING INSPECTION. OSHA / FIRE CODE ~ WAITRESS STA. ELECTRICAL PANEL BLOCKED BY BEER TAP. BEER TAP MOVED TO OUTSIDE OF ROOM. CHECK WITH ELECTRICAL INSPECTOR ABOUT ABILITY TO RUN AN EXTENSION CHORD FOR THAT EQUIPMENT.
CLEAN THE DOOR, WEATHER STRIPPING OF FRONT BAR REFRIGERATOR. ALL REFRIGERATORS HAVE BEEN THOROUGHLY CLEANED INSIDE AND THERMOMETERS ALL REGISTERING IN PROPER RANGE.

NEED TO GET A LAB REPORT, FROM UNIVERSITY OF MAINE, FOR YOUR SUSHI RICE, VINEGAR RECIPE (IF IT CHANGES IN ANY WAY, INCLUDING BRANDS OF PRODUCTS USED, A NEW LAB RESULT WILL HAVE TO BE OBTAINED).

SUGGEST HAVING A DAILY/WEEKLY/MONTHLY/SEM-ANNUAL LIST OF SIDEWORK THAT CONTINUALLY ADDRESSES THE HEAVY DUTY ITEMS, ALONG WITH THE EVERYDAY CLEANING/SANITIZING/AIR DRYING.

Effective January 18, 2012, all Eating Place Establishments are required to submit a copy of their Certified Food Protection Manager certificate, except for those establishments that are exempt. A Certified Food Protection Manager must be hired within 60 days of a new eating establishment opening or when a Certified Food Protection Manager leaves employment. For a list of CFPM courses go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector (Michele Sturgeon) by emailing to msturgeon@portlandmaine.gov or via fax (207) 874-8913. A copy may also be sent to:
City of Portland
DHHS, EHS
389 Congress St., Rm. 301B
Portland, Maine 04101
Attn.: Michele Sturgeon

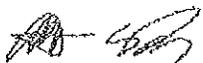
Please include the name of your establishment and the establishment ID# with your certification(s).

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 207-592-5573 or msturgeon@portlandmaine.gov Non critical violation must be corrected before the next routine inspection. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department, which are outlined in Sections 5, 6 and 7 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>

Person In Charge (Signature)

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D. Michele Sturgeon

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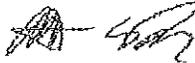
ME

Zip Code
04101-4816

Inspection Notes

A copy of this inspection report and a copy of all CFPM certificates must be available upon the Department's request.

Person in Charge (Signature)



Date: 10/4/2012

Health Inspector (Signature)

