

Establishment Name THAI 9 OLD PORT	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	6	Date	4/10/2014
		No. of Repeat Risk factor / Intervention Violations	0	Time In	10:30 AM
		Score (optional)		Time Out	12:45 PM

License Expiry Date/EST. ID# 2/7/2015 / 18823	Address 90 EXCHANGE ST	City PORTLAND	Zip Code 04101	Telephone 207-615-7111
License Type MUN - EATING PLACE - SEATING	Owner Name SANASAY INC	Purpose of Inspection Regular	License Posted No	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	OUT	PIC present, demonstrates knowledge, and performs duties		X
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 discharging from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	OUT	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	OUT	Food separated & protected		
14	OUT	Food-contact surfaces: cleaned and sanitized		X
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	OUT	Proper cold holding temperatures		X
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	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
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	X	In-use utensils: properly stored		
42	X	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	IN	Non-food contact surfaces clean		
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	X	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		

Person in Charge (Signature) *Tom William* Date: 4/10/2014
 Health Inspector (Signature) *Tom William* Follow-up: YES NO Date of Follow-up: 4/23/2014

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
RICE NOODLES/ BUCKET LINE	56F	STORED AT ROOM TEMP OVER NIGHT, DISCARDED.
COOKED CHIX/ LINE UNIT	41F	
PEPSI COOLER/ SAUCE	39F	
REACH IN	40F	
FRIED TOFU/ SHELF	65F	STORED AT ROOM TEMP OVER NIGHT, DISCARDED.
GARLIC MIXTURE	ROOM TEMP	PLACED IN COLD STORAGE.
CREAM/ BAR COOLER	38F	
H.W. @HANDWASH	117F	
COOKED RICE/ HOT HOLDING	176F	
DISHMACHINE/ LOW TEMP	50 PPM	CHLORINE SANITIZER. SERVICE CONTRACT IN PLACE.

Person in Charge (Signature)



Date: 4/10/2014

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State of Maine Health Inspection Report

Page 3 of 5

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THAI 9 OLD PORT

Date 4/10/2014

License Expiry Date/EST. ID#
2/7/2015 / 18823

Address
90 EXCHANGE ST

City / State
PORTLAND ME

Zip Code
04101

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

1: 2-103.11.(J): N: Person in Charge did not ensure that employees are properly sanitizing.

INSPECTOR NOTES: **COS**NO BLEACH ON HAND TO MIX SANITIZER, WENT TO STORE AND MADE SANITIZER IMMEDIATELY.

6: 2-301.14: C: Food employees are not cleaning their hands and exposed portions of their arms as required.

INSPECTOR NOTES: NOT HANDWASHING WHEN REQUIRED.

8: 5-205.11.(A): N: Hand wash facility not accessible.

INSPECTOR NOTES: **COS** HANDWASH SINK NOT USEABLE, ITEMS STORED IN SINK.

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

INSPECTOR NOTES: **COS** DISPENSER AT HANDWASH STATIONS IN KITCHEN AND BAR EMPTY.

13: 3-302.11.(A).(4): N: Food subject to cross-contamination from dirty and unsanitized equipment or utensils.

INSPECTOR NOTES: KNIVES STORED IN DIRTY PAN, SPOONS STORED ONLINE IN CONTACT WITH DIRTY CLOTH, SPATULAS STORED UNDER GRILL ON DIRTY FOIL.

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

INSPECTOR NOTES: VEGATABLE PEELERS, CAN OPENERS, COOKING UTENSILS.

14: 4-703.11: C: Manual and/or mechanical methods of sanitizing incomplete.

INSPECTOR NOTES: **COS** NO SANITIZER PRESENT, WIPING CLOTHS MUST BE STORED IN ACTIVE SANITIZER BETWEEN USES.

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: **COS**GARLIC MIXTURE, FISH BREADING, RICE NOODLES, TOFU STORED AT ROOM TEMP. ADVISED TO USE TIME OR STORE UNDER REFRIGERATION.

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

INSPECTOR NOTES: RICE SPOONS STORED IN STANDING WATER, SUGGESTED USING CROCK POT TO STORE IN HOT WATER @ 135F.

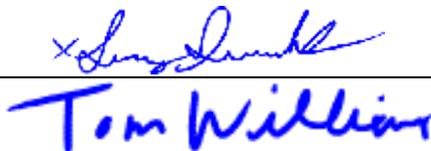
42: 4-803.11: N: Soiled linens are not being properly stored.

INSPECTOR NOTES: DIRTY TOWELS NOT STORED IN LINEN BAG FOR CLEANING.

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

INSPECTOR NOTES: CUTTING BOARD AND GRILL SCRAPER HANDLE IN NEED OF REPLACING.

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Page 4 of 5

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

INSPECTOR NOTES: NEED COVERED TRASH CAN.

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

INSPECTOR NOTES: HOODS NEED TO BE CLEANED OF GREASE BUILDUP.

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Inspection Notes

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

Certified Food Protection Manager: Sourasay Senesombath 9244864 7/2/2017

- 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 tw@portlandmaine.gov or call Tom Williams at 874-8772.

- 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

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.

Sec. 11-40. Penalties.

Following the issuance of a failed inspection notice and an order to correct violations, the health inspector will re-inspect the premises at a fee of seventy five dollars (\$75.00); if the follow up 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 re-inspection results in a failed inspection, the third and each subsequent follow-up re-inspection will result in a three hundred dollar (\$300.00) per re-inspection charge. In addition, upon the third failed re-inspection, 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: 4/10/2014

Health Inspector (Signature)

