

Establishment Name <b>THAI E SAAN</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	<b>4</b>	Date	<b>9/30/2016</b>
		No. of Repeat Risk Factor/Intervention Groups Out	<b>1</b>	Time In	<b>1:30 PM</b>
		Certified Food Protection Manager	<b>Y</b>	Time Out	<b>3:00 PM</b>

License Expiry Date/EST. ID# <b>1/22/2017 / 10860</b>	Address <b>849 FOREST AVE</b>	City <b>PORTLAND</b>	Zip Code <b>04103-4147</b>	Telephone <b>207-776-8434</b>
License Type <b>MUN - EATING PLACE</b>	Owner Name <b>LOPBURI LLC</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>High</b>

### 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
<b>Supervision</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
<b>Good Hygienic Practices</b>				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
6	IN	Hands clean & properly washed		
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN	Adequate handwashing facilities supplied & accessible		
<b>Approved Source</b>				
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		
<b>Protection from Contamination</b>				
13	OUT	Food separated & protected	X	
14	OUT	Food-contact surfaces: cleaned and sanitized	X	
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			cos	R
<b>Potentially Hazardous Food Time/Temperature</b>				
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		
<b>Consumer Advisory</b>				
23	IN	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>				
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
<b>Safe Food and Water</b>				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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	X	Thermometers provided and accurate		
<b>Food Identification</b>				
35	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
36	IN	Insects, rodents, & animals not present		
37	X	Contamination prevented during food preparation, storage & display	X	X
38	IN	Personal cleanliness		
39	X	Wiping cloths: properly used & stored	X	X
40	IN	Washing fruits & vegetables		

Compliance Status			cos	R
<b>Proper Use of Utensils</b>				
41	X	In-use utensils: properly stored	X	X
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	X	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
45	IN	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		
<b>Physical Facilities</b>				
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		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) \_\_\_\_\_ Date: 9/30/2016  
 Health Inspector (Signature) *[Signature]* Follow-up:  YES  NO Date of Follow-up: 10/10/2016

# State of Maine Health Inspection Report

<b>Establishment Name</b> THAI E SAAN		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> <u>9/30/2016</u>
<b>License Expiry Date/EST. ID#</b> 1/22/2017 / 10860	<b>Address</b> 849 FOREST AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04103-4147	<b>Telephone</b> 207-776-8434

## Temperature Observations

Location	Temperature	Notes
KITCHEN	65F	SPROUTS, PIC CORRECTED, NEED TO BE HELD 41F OR LOWER
KITCHEN	124F	HOT WATER
COLD HOLD #3	41F	BEEF
COLD HOLD #4	40F	CUT VEGGIES
COLD HOLD #2	38F	SHELL EGGS
COLD HOLD #1	40F	CHICKEN
KITCHEN	75F	SHELL EGGS, PIC CORRECTED, NEED TO BE HELD 45F OR LOWER

Person in Charge (Signature)



Date: 9/30/2016

Health Inspector (Signature)



# State of Maine Health Inspection Report

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## 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

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: FOOD HANDLER OBSERVED MAKING BARE HAND CONTACT WITH READY-TO-EAT FOOD, DISCUSSED WITH PIC

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: \*COS\* RAW CHICKEN IS STORED ABOVE RAW READY-TO-EAT FOODS, PIC CORRECTED, DISCUSSED PROPER FOOD STORAGE

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

INSPECTOR NOTES: \*COS\* NO SANITIZER BEING USED ON FOOD CONTACT SURFACES OR DURING MANUAL DISH WASHING, PIC CORRECTED, DISCUSSED THE IMPORTANCE OF SANITIZATION

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

INSPECTOR NOTES: \*COS\* SPROUTS LEFT OUT AT ROOM TEMP., PIC CORRECTED, NEED TO BE HELD 41F OR LOWER

20: 3-501.16.(B): C: Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.

INSPECTOR NOTES: \*REPEAT\*\*COS\* SHELL EGGS LEFT OUT AT ROOM TEMP., NEED TO BE HELD 45F OR LOWER

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

INSPECTOR NOTES: SEVERAL COLD UNITS ARE MISSING THERMOMETERS

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

INSPECTOR NOTES: \*REPEAT\*\*COS\* BAGS OF RICE ARE STORED DIRECTLY ON KITCHEN FLOOR, FOOD NEEDS TO BE 6 INCHES OR HIGHER OFF THE FLOOR

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: \*REPEAT\*\*COS\* SOILED WIPING CLOTHS NEED TO BE STORED IN A CHEMICAL SANITIZER BETWEEN USES, PIC CORRECTED

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

INSPECTOR NOTES: \*REPEAT\*\*COS\* RICE SCOOP IS STORED IN COOL NON MOVING WATER, DISCUSSED UTENSIL STORAGE WITH PIC

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: CASES OF PAPER GOODS ARE STORED DIRECTLY ON THE FLOOR, NEED TO BE 6 INCHES OR HIGHER OFF THE FLOOR

Person in Charge (Signature)

Date: 9/30/2016

Health Inspector (Signature)

# State of Maine Health Inspection Report

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47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: NEED TO CLEAN REACH-IN COOLER DOOR HANDLES, GASKETS, AND SHELVING

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

INSPECTOR NOTES: KITCHEN FLOORS NEED TO BE CLEANED, GREASE AND FOOD BUILD UP

Person in Charge (Signature)



Date: 9/30/2016

Health Inspector (Signature)



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THAI E SAAN					
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1/22/2017 / 10860	849 FOREST AVE	PORTLAND		04103-4147	

## Inspection Notes

Certified Food Protection Manager- Niwas Intharakunha EXP.4/22/2017

Eating establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate prior to the issuance of any new license. A CFPM must be hired within 60 days of an existing CFPM leaving employment. For a list of 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](mailto:ecobb@portlandmaine.gov) or faxing to 207-287-3165. 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](mailto: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- 874-8365 or email [ecobb@portlandmaine.gov](mailto: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: 9/30/2016

Health Inspector (Signature)

