

Establishment Name BODA	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	2	Date	7/30/2013
		No. of Repeat Risk factor / Intervention Violations	2	Time In	3:15 PM
		Score (optional)		Time Out	4:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
10/1/2013 /9134	671 CONGRESS ST	PORTLAND	04101	207-347-7557
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE - SEATING	BANGKOK THAI ENTERPRISES	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 Mark "X" in appropriate box for COS and/or R
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			cos	R	Compliance Status		cos	R	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					17	IN	Proper reheating procedures for hot holding		
2	IN	Management awareness; policy present			18	OUT	Proper cooling time & temperatures	X	
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures		
Good Hygienic Practices					20	OUT	Proper cold holding temperatures	X	
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
Preventing Contamination by Hands					Consumer Advisory				
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations				
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
Approved Source					Chemical				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used		
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination					<div style="border: 1px solid black; padding: 5px;"> 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. </div>				
13	IN	Food separated & protected			GOOD RETAIL PRACTICES				
14	IN	Food-contact surfaces: cleaned and sanitized			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			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				

Safe Food and Water			cos	R	Proper Use of Utensils		cos	R	
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
Food Temperature Control					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
32	IN	Plant food properly cooked for hot holding			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	IN	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	IN	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)	Date: 7/30/2013
Health Inspector (Signature) <i>Bob</i>	Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO Date of Follow-up:

State of Maine Health Inspection Report

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License Expiry Date/EST. ID# 10/1/2013 /9134	Address 671 CONGRESS ST	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-347-7557

Temperature Observations

Location	Temperature	Notes
PORK/ REACHIN	130F	PORK COOLING IN REACHIN IN LARGE COVERED BOWL. ASKED PIC TO SPREAD OUT IN HOTEL PAN WHICH WAS DONE IMMEDIATELY. PLACED ON TOP RACK UNCOVERED.
		WALKIN UNIT TO ALLOW ENOUGH SPACE FOR STORAGE. UNIT IS BEING BUILT AND SHOULD BE IN NEXT WEEK. WILL EMAIL PICTURES OF UNIT WHEN COMPLETE.
CH3/ DINING ROOM LINE	47F	ITEMS IN UNIT NOT PROPER TEMPERATURE. ASKED PIC TO PLACE ITEMS ON ICE WHEN STORING FOOD IN UNIT. UNIT ONLY USED DURING HOURS OF OPERATION. NEED

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State of Maine Health Inspection Report

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Address
671 CONGRESS 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

18: 3-501.14: C: Food not properly cooled.

INSPECTOR NOTES: SEE TEMP LOG. SEE NOTES SECTION.

20: 3-501.16.(B): C: Cold Food not maintained at proper temperature.

INSPECTOR NOTES: SEE TEMP LOG.

Person in Charge (Signature)

BOB

Date: 7/30/2013

Health Inspector (Signature)

D. W. W.

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Zip Code
04101

Date 7/30/2013

Inspection Notes

3-501.14 Cooling.*

(A) Cooked POTENTIALLY HAZARDOUS FOOD shall be cooled:

- (1) Within 2 hours, from 60oC (140oF) to 21oC (70oF); and
- (2) Within 4 hours, from 21oC (70oF) to 5oC (41oF) or less, or to 7oC (45oF) as specified under 3 501.16(C).

(B) POTENTIALLY HAZARDOUS FOOD shall be cooled within 4 hours to 5oC (41oF) or less, or to 7oC (45oF) as specified under 3 501.16(C) if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna.

(C) Except as specified in (D) of this section, a POTENTIALLY HAZARDOUS FOOD received in compliance with LAWS allowing a temperature above 5oC (41oF) during shipment from the supplier as specified in 3-202.11(B), shall be cooled within 4 hours to 5oC (41oF) or less, or 7oC (45oF) or less as specified under 3 501.16(C).

(D) Shell eggs need not comply with (C) of this section if the eggs are placed immediately upon their receipt in refrigerated EQUIPMENT that is capable of maintaining FOOD at 5oC (41oF) or less, or 7oC (45oF) or less as specified under 3-501.16(C).

3-501.15 Cooling Methods.

(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under §3 501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans;
- (2) Separating the FOOD into smaller or thinner portions;
- (3) Using rapid cooling EQUIPMENT;
- (4) Stirring the FOOD in a container placed in an ice water bath;
- (5) Using containers that facilitate heat transfer;
- (6) Adding ice as an ingredient; or
- (7) Other effective methods.

(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

- (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
- (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3 305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

Person in Charge (Signature)

Bob

Date: 7/30/2013

Health Inspector (Signature)

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