Failed Chris Chan ~~Konastaff~~ Konportlandme@gmail.com

City of Portland Health Inspection Report

Establishment Name	No. of Risk Factor/Intervention Violations	Date 1/24/12
Kon Asian	No. of Repeat Risk Factor/Intervention Violations	Time In
	Score (optional)	Time Out

License/Est. ID#	Address	City/State	Zip Code	Telephone
911	1140 Brighton Ave	Pld, ME	04103	
License Posted [X] Yes [ ] No Expired	Owner Name	Purpose of Inspection	Est. Type	Risk Category

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
Supervision					
5	1	IN OUT	PIC present, demonstrates knowledge, and performs duties	X	
Employee Health					
5	2	IN OUT	Management awareness; policy present	X	
5	3	IN OUT	Proper use of reporting, restriction & Exclusion		
Good Hygienic Practices					
5	4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use	X	
5	5	IN OUT N/O	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands					
5	6	IN OUT N/O	Hands clean & properly washed	X	
2	7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed		
5	8	IN OUT	Adequate handwashing facilities supplied & accessible		
Approved Source					
5	9	IN OUT	Food obtained form approved source		
5	10	IN OUT N/A N/O	Food received at proper temperature		
5	11	IN OUT	Food in good condition, safe, & unadulterated		
1	12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
Protection from Contamination					
2	13	IN OUT N/A	Food separated & protected		
2	14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized		
5	15	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status				COS	R
Potentially Hazardous Food Time/Temperature					
5	16	IN OUT N/A N/O	Proper cooking time & temperatures		
5	17	IN OUT N/A N/O	Proper reheating procedures for hot holding		
5	18	IN OUT N/A N/O	Proper cooling time & temperature		
5	19	IN OUT N/A N/O	Proper hot holding temperatures		
5	20	IN OUT N/A	Proper cold holding temperatures		
5	21	IN OUT N/A N/O	Proper date marking & disposition		
5	22	IN OUT N/A N/O	Time as a public health control: procedures & record		
Consumer Advisory					
5	23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations					
5	24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
Chemical					
5	25	IN OUT N/A	Food additives: approved & properly used		
5	26	IN OUT	Toxic substances properly identified, stored, & used	X	
Conformance with Approved Procedures					
5	27	IN OUT N/A	Compliance with variance, specialized process, & HACCP plan Sushi	X	

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

				COS	R
Safe Food and Water					
5	28		Pasteurized eggs used where required		
5	29		Water & ice from approved source		
	30		Variance obtained for specialized processing		
Food Temperature Control					
5	31		Proper cooling methods used; adequate equipment for temperature control		
5	32		Plant food properly cooked for hot holding		
5	33		Approved thawing methods used		
1	34	X	Thermometers provided & accurate		
Food Identification					
1	35	X	Food properly labeled; original container		
Prevention of Food Contamination					
4	36		Insects, rodents, & animals not present		
2	37	X	Contamination prevented during food preparation, storage & display		
5	38	X	Personal cleanliness		
1	39	X	Wiping cloths: properly used & stored		
1	40		Washing fruits & vegetables		

				COS	R
Proper Use of Utensils					
2	41	X	In-use utensils: properly stored	X	
2	42	X	Utensils, equipment & linens: properly stored, dried & handled	X	
2	43	X	Single-use & single-service articles: properly stored & used		
2	44	X	Gloves used properly	X	
Utensil, Equipment and Vending					
2	45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1	46	X	Warewashing facilities: installed, maintained, & used; test strips		
1	47		Non-food contact surfaces clean		
Physical Facilities					
4	48	X	Hot & cold water available; adequate pressure 2 HW stas.		
5	49	X	Plumbing installed; proper backflow devices		
5	50		Sewage & waste water properly disposed		
2	51	X	Toilet facilities: properly constructed, supplied, & cleaned		
2	52		Garbage & refuse properly disposed; facilities maintained		
1	53	X	Physical facilities installed, maintained, & clean		
1	54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) X _____ Date: 1/24/12

Health Inspector (Signature) D. Michele Sturgeon Follow-up: YES NO (circle one) Follow-up Date: 1/31/12

Omos about

White copy - Inspections Office Yellow copy - State Pink copy - Customer

City of Portland

State of Maine Health Inspection Report

As Authorized by 22 MRSA §§ 2496	License/EST. ID #	Date
Kon Asian	911	1/24/12

Establishment	Address	City/State	Zip Code	Telephone
	1140 Brighton Ave	Pltd, ME	04103	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
★ Expired State Lic. $100 Renewal + $25 Late Fee					
Expired 1/13/12					
mail $125 to Treasurer of State					
Health Inspection Program					
W HW 110°		11 SHS			
Sush. HW 113		Augusta, ME 04333-0011			
Bar HW 127					

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

Item Number	Failed
4	Empl. Drinks need covers, straws, handles COS
41	Ice scoop in ice w/handle touching ice & many others
39	No Sani buckets COS
35	Labeling of all bottles w/common names COS
49	Ice Bin needs proper air gap COS
42	Empl. wiping knife w/cloth at Sushi prep COS
27	Sushi rice improperly monitored - vinegar as a preservative - no pH meter or log } Discont COS
8	Sushi HW used other things COS
39	No sponges COS
8	Handwash stas. used for other purposes COS
37	Pickled ginger bucket on floor @ sushi bar COS
49	Bar cooler compressor hose free floating trip hazard & not directly draining
39	Wet cloths @ bar - No sani COS
8	Bar HW sinks need signage & trash cans
49	Bar ice bin needs proper air gap COS
26	Clorox wipes alongside food storage @ bar
14	Cuisinart not washed - on shelf
4	Empl. eating @ bar (crackers)
14	Ceiling of soda machine needs thorough cleaning COS
14	Ice shute has mold - soda machine

Person in Charge (Signature) X [signature] Date 1/24/12

Health Inspector (Signature) D. Michele Sturgeon Date 1/24/12

City of Pfld.

State of Maine Health Inspection Report

As Authorized by 22 MRSA §§ 2496

License/EST. ID # 911

Date 1/24/12

Establishment	Address	City/State	Zip Code	Telephone
Kon Asian	1140 Brighton Ave.	Pfld, ME	04103	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
R1	38°				

Being treated by orkin for mice/rats - monthly treatment
No activity for rats
Activity reported for mice

OBSERVATIONS AND CORRECTIVE ACTIONS

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Item Number	
45	Wood on stand seriously deteriorated - Discarded COS
37	Uncovered items in refrig. COS
38	Hair Restraints COS
	Quat Sani piped in @ mop sink?
51	Bathroom door needs auto closure device & cleaning
41	Improper utensil storage - Knives betw. equipment COS
53	Handwash @ end of 3-Bay needs splash guard
49	Ice machine needs proper air gap
8	Handw. by 3-bay - no paper towels
14	Ice machine is out of service - needs mold remediation & bin cleaned of all mold
48	Both handwash stas. @ rear of kitchen have hot water turned off COS
23	MSG & imitat. Crab Consumer Advisories needed
49	Food prep sink has no air gap - Duct tape to seal it & drain needs thorough cleaning
36	
38	Personal items on shelf above ice machine & handwash Soap, Gel Hairspray Body Wash
54	Empl. Bathroom needs light shields
Fair Code	Make box in dry storage @ least 18" from sprinkler

Person in Charge (Signature) X Date 1/24/12

Health Inspector (Signature) D. Michele Sturgeon Date 1/24/12

City of Pfld.

State of Maine Health Inspection Report

As Authorized by 22 MRSA §§ 2496

License/EST. ID # 911

Date 1/24/12

Establishment: Kon Asian

Address: 1140 Brighton Ave.

City/State: Pfld., ME

Zip Code

Telephone

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chick CH1	40°				
Corn CH2	38°				
Soup HH	152°				
Sani	75°				
DW	130°				

★ Call Tammy Munson to talk about pool 874-8303 Code Enf. Director

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

Item Number	
53	Repair any chipped coved mopboard tile
• 37	Food uncovered in w/i freezer COS
• — 13	Lots of food " Non-food grade bags COS
• 37	on floor COS
54	Need light shields in several places & Basement
• 43	Single-service boxes on floor COS
— 14	Meat slicer out of service, until thoroughly
• 41	Cannot have utensils in standing water COS
• 44	Improper glove use COS
34	Need internal thermom. COS
• 42	Empl. about to plate @ cookline on a chipped plate
46	Need Sani test strips – Both Quaternary & Bleach
Note:	Code violation pool has water in it about 5" deep No flush
54	Walk in cooler fans need cleaning
• — 13	Improper food storage in walk in COS
• — 27	Discontinue current sushi rice in vinegar as preservative. Go to hot held or cold hold until pH meter purchased, employees trained & log instituted and maintained COS
• — 1	PIC Knowledge COS
• — 2	No awareness Policy COS

Person in Charge (Signature) X — Date 1/24/12

Health Inspector (Signature) D. Michele Hanagan Date 1/24/12

State of Maine Health Inspection Report

As Authorized by 22 MRSA §§ 2496

Kon Asian

License/EST. ID # 911

Date 1/24/12

Establishment	Address	City/State	Zip Code	Telephone
	1140 Brighton Ave.	Pfld, ME	04103	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
me to					
Send a sample sushi log					
Left Chris Info packet, CFPM info, Admin. Rules Hygiene DVD, meat slicer cleaning posters, Sushi Procedure doc.					

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

Item Number	
Repeat	Need Consumer Advisory
Note:	Need to get a couple cooks trained as CFPMs – all CFPMs are responsible for sharing info they learned
– 6	Improper handwashing cos
– 46	Dishwasher is out of service – Not going over 130°F – See no sanitizer piped in 3-Bay sanitizer, until repaired Fax report from technician showing repaired and what problem was cos
– 21	Items in walk in need names & Dates items in freezer outside of orig. boxes should have dates also cos
Note:	All Handwash Stas. need soap, paper towels, signage & trash cans – Hand wash Only
54	Empl. bathroom vent needs cleaning
8	Public bathrooms need hand wash signs
– 45	Several cutting boards need planing or replacement
	31V/14C/11C cos/11NC cos/9 Remaining – 7 Day Followup

Person in Charge (Signature) X [signature] Date 1/24/12

Health Inspector (Signature) D. Michele Hurgeon Date 1/24/12