

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name KON ASIAN LLC	As Authorized by 22 MRSA § 2498	No. of Risk Factor/Intervention Violations	2	Date	12/18/2012
		No. of Repeat Risk factor / Intervention Violations	0	Time In	2:00 PM
		Score (optional)		Time Out	3:00 PM
License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone	
1/13/2014 / 911	1140 BRIGHTON AVE	PORTLAND	04102	207-874-0000	
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category	
MUN - EATING PLACE - SEATING	KON ASIAN LLC	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
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

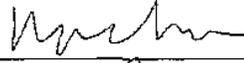
Compliance Status				COS	R	Compliance Status				COS	R
Supervision						Potentially Hazardous Food Time/Temperature					
1	IN	PIC present, demonstrates knowledge, and performs duties				16	IN	Proper cooking time & temperatures			
Employee Health						17	IN	Proper reheating procedures for hot holding			
2	IN	Management awareness; policy present				18	IN	Proper cooling time & temperatures			
3	IN	Proper use of reporting, restriction & exclusion				19	IN	Proper hot holding temperatures			
Good Hygienic Practices						20	IN	Proper cold holding temperatures			
4	OUT	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						<p>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.</p>					
13	OUT	Food separated & protected									
14	IN	Food-contact surfaces: cleaned and sanitized									
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food									

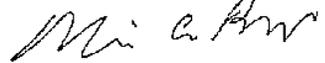
GOOD RETAIL PRACTICES

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					COS	R
Safe Food and Water						Proper Use of Utensils					
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	X	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	X	Physical facilities installed, maintained, & clean			
40	IN	Washing fruits & vegetables				54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)  Date: 12/18/2012

Health Inspector (Signature)   Follow-up: YES NO Date of Follow-up:

State of Maine Health Inspection Report

Page 2 of 4

Establishment Name KON ASIAN LLC		As Authorized by 22 MRSA § 2496		Date 12/18/2012
License Expiry Date/EST. ID# 1/13/2014 / 911	Address 1140 BRIGHTON AVE	City / State PORTLAND / ME	Zip Code 04102	Telephone 207-874-0000

Temperature Observations

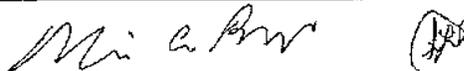
Location	Temperature	Notes
----------	-------------	-------

Person in Charge (Signature)



Date: 12/18/2012

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

KON ASIAN LLC

Date 12/18/2012

License Expiry Date/EST. ID#
1/13/2014 /911

Address
1140 BRIGHTON AVE

City / State
PORTLAND

ME

Zip Code
04102

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

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: Staff drinks in unapproved types of cups in kitchen.

13: 3-302: N: Cooked and/or prepared foods are subjected to cross contamination.

INSPECTOR NOTES: Meat stored over open bag of carrots.

34: 4-203.11: N: Food temperature measuring device(s) not accurate.

INSPECTOR NOTES: Thermometer broken.

53: 6-101.11: N: Indoor surfaces are not properly constructed.

INSPECTOR NOTES: Rain water flowing past delivery door and pooling in entryway.

53: 6-501.11: N: The physical facilities are in disrepair.

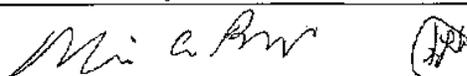
INSPECTOR NOTES: Multiple leaks in kitchen ceiling with rain water leaking onto preparation table, food and clean dishes.

Person in Charge (Signature)



Date: 12/18/2012

Health Inspector (Signature)



State of Maine Health Inspection Report

Establishment Name KON ASIAN LLC				Date 12/18/2012
License Expiry Date/EST. ID# 1/13/2014 / 911	Address 1140 BRIGHTON AVE	City / State PORTLAND ME	Zip Code 04102	

Inspection Notes

Certified Food Protection Manager

- 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 [INSERT YOUR EMAIL ADDRESS] or call [INSPECTOR NAME] at [INSPECTOR PHONE #].
- 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

Additional Inspections 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.

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)

[Handwritten Signature]

Date: 12/18/2012

Health Inspector (Signature)

[Handwritten Signature] 