

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name LANG'S EXPRESS	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	5	Date	12/17/2012
		No. of Repeat Risk factor / Intervention Violations	0	Time In	11:00 AM
Score (optional)				Time Out	2:00 PM

License Expiry Date/EST. ID# 11/17/2013 / 998	Address 325 SAINT JOHN ST	City PORTLAND	Zip Code 04102-3017	Telephone 207-871-8055
License Type MUN - EATING PLACE - SEATING	Owner Name LANGS EXPRESS	Purpose of Inspection Follow-up Inspection	License Posted Yes	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	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						Consumer Advisory					
2	IN	Management awareness; policy present				23	IN	Consumer advisory provided for raw or undercooked foods			
3	IN	Proper use of reporting, restriction & exclusion				Highly Susceptible Populations					
Good Hygienic Practices						24	IN	Pasteurized foods used; prohibited foods not offered			
4	OUT	Proper eating, tasting, drinking, or tobacco use		X		Chemical					
5	IN	No discharge from eyes, nose, and mouth				25	IN	Food additives: approved & properly used			
Preventing Contamination by Hands						26	OUT	Toxic substances properly identified, stored & used		X	
6	IN	Hands clean & properly washed				Conformance with Approved Procedures					
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed				27	IN	Compliance with variance, specialized process, & HACCP plan			
8	OUT	Adequate handwashing facilities supplied & accessible				<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>					
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			X						
14	OUT	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	X	Utensils, equipment, & linens: properly stored, dried, & handled		X	
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	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X	
33	IN	Approved thawing methods used				46	IN	Warewashing facilities: installed, maintained, & used; test strips			
34	X	Thermometers provided and accurate				47	X	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	X	Contamination prevented during food preparation, storage & display		X		51	X	Toilet facilities: properly constructed, supplied, & cleaned			
38	IN	Personal cleanliness				52	IN	Garbage & refuse properly disposed; facilities maintained			
39	X	Wiping cloths: properly used & stored		X		53	X	Physical facilities installed, maintained, & clean			
40	IN	Washing fruits & vegetables				54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) *Sony NG* Date: 12/17/2012

Health Inspector (Signature) *Mina* (20)

Follow-up: YES NO Date of Follow-up: 1/3/2013

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Temperature Observations

Location	Temperature	Notes
Hand wash Hot Water	125 F	
Beef and Broccoli HH 1	190 F	
Egg Foo Young HH 2	185 F	
Noodles HH 3	200 F	

Person In Charge (Signature)	<i>SONNY WONG</i>	Date: 12/17/2012
Health Inspector (Signature)	<i>Maria Ann</i> 120	

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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

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 drink without straw.

8: 6-501.18: N: Handwash facilities are not clean / properly maintained.

INSPECTOR NOTES: Handwash sink in Women's bathroom broken, hot water handle comes off.

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

INSPECTOR NOTES: Raw chicken stored over beef.

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

INSPECTOR NOTES: 3 bay method not being properly used, not sanitizer.

26: 7-202.12: C: Poisonous or toxic materials are being improperly used / applied.

INSPECTOR NOTES: Several pesticide containers in kitchen.

34: 4-204.112.(A): N: Temperature measuring device not properly located.

INSPECTOR NOTES: No thermometer in refrigerator units.

37: 3-305.14: N: Food not protected during preparation.

INSPECTOR NOTES: Grease dripping from hood onto wok prepared food.

37: 6-404.11: N: Distressed merchandise improperly stored.

INSPECTOR NOTES: Dented cans of food.

37: 3-305.11.(A).(B): N: Food not protected from contamination during storage.

INSPECTOR NOTES: Uncovered broccoli, onions in storage.

39: 3-304.14.(B).(2): N: Wiping cloths improperly stored or used.

INSPECTOR NOTES: Wipe cloth sitting out on counter

42: 4-903.11.(A): N: Equipment, Utensils, Linens, and Single-Service and Single-Use Articles are improperly stored.

INSPECTOR NOTES: Boxes of single service utensils and food sitting on floor.

Person In Charge (Signature)

Sony No

Date: 12/17/2012

Health Inspector (Signature)

Min a Ruv 120

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45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: Dish bins broken and patched together with duct tape and plastic ties. Cardboard box surface.

47: 4-601.11.(B): N: Food contact surfaces of cooking equipment not clean.

INSPECTOR NOTES: Grill area is very dirty.

47: 4-601.11.(C): N: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: Ceilings, floors are very dirty.

51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: Men's room door does not close tightly..

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: Broken.

53: 6-201.16: N: Wall and ceiling coverings are not easily cleanable.

INSPECTOR NOTES:

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: Mops stored in buckets.

Person in Charge (Signature)

Soumya W

Date: 12/17/2012

Health Inspector (Signature)

Mia Ann 

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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 got 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)

Sonny No

Date: 12/17/2012

Health Inspector (Signature)

Mina [Signature] (120)