

City of Portland Health Inspection Report

Establishment Name <p style="font-size: 1.2em; margin-top: 10px;">Valley Chinese Cuisine</p>	No. of Risk Factor/Intervention Violations	1	Date	1/9/13
	No. of Repeat Risk Factor/Intervention Violations		Time In	1:30 pm
	Score (optional)			Time Out
License/Est. ID#	Address	City/State	Zip Code	Telephone
966	688 Forest Ave	Portland, ME	04103	
License Posted	Owner Name	Purpose of Inspection	Est. Type	Risk Category
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		FU + Complaint	EP	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									
51	IN			516	IN				
	OUT				OUT				
PIC present, demonstrates knowledge, and performs duties				Potentially Hazardous Food Time/Temperature					
Employee Health									
52	IN			517	IN				
	OUT				OUT				
Management awareness; policy present				518					
Proper use of reporting, restriction & Exclusion				IN					
Good Hygienic Practices									
54	IN			519	IN				
	OUT				OUT				
Proper eating, tasting, drinking, or tobacco use				520					
No discharge from eyes, nose, and mouth				IN					
Preventing Contamination by Hands									
56	IN			521	IN				
	OUT				OUT				
Hands clean & properly washed				522					
No bare hand contact with RTE foods or approved alternate method properly followed				IN					
Approved Source									
59	IN			Consumer Advisory					
Food obtained from approved source									
510	IN						523	IN	
Food received at proper temperature								OUT	
511	IN			Highly Susceptible Populations					
Food in good condition, safe, & unadulterated				524					
112	IN				IN				
Required records available: shellstock tags, parasite destruction				OUT					
Protection from Contamination									
213	IN			Chemical					
Food separated & protected				525					
214	IN				IN				
Food-contact surfaces: cleaned & sanitized				OUT					
515	IN			526					
Proper disposition of returned, previously served, reconditioned, & unsafe food				IN					
				OUT					
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									

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.

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
528	Pasteurized eggs used where required			241	In-use utensils: properly stored		
529	Water & ice from approved source			242	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
Food Temperature Control							
531	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			Utensil, Equipment and Vending			
533	Approved thawing methods used			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	Thermometers provided & accurate			146	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
135	Food properly labeled; original container			147	Non-food contact surfaces clean		X
Prevention of Food Contamination							
436	Insects, rodents, & animals not present			Physical Facilities			
237	Contamination prevented during food preparation, storage & display			448	Hot & cold water available; adequate pressure		
538	Personal cleanliness			549	Plumbing installed; proper backflow devices		
139	Wiping cloths: properly used & stored			550	Sewage & waste water properly disposed		
140	Washing fruits & vegetables			251	Toilet facilities: properly constructed, supplied, & cleaned		
				252	Garbage & refuse properly disposed; facilities maintained		
				153	Physical facilities installed, maintained, & clean		X
				154	Adequate ventilation & lighting; designated areas used		X

Person in Charge (Signature)

Peter...

Date: 01/09/13

Health Inspector (Signature)

Miss A. Amy

Follow-up: YES NO (circle one)

Follow-up Date: 1/23/13

