

Establishment Name FOUR-STAR CHINA TASTE	As Authorized by 22 MRSA § 2496	Critical Violations	7	Date	6/26/2019
		Non-Critical Violations	9	Time In	12:00 PM
		Certified Food Protection Manager	Y	Time Out	2:00 PM

License Expiry Date/EST. ID# 3/17/2020 / 21169	Address 1223 WASHINGTON AVE	City PORTLAND	Zip Code 04103	Telephone 207-878-1388
License Type MUN - EATING PLACE	Owner Name SHI, DANLI	Purpose of Inspection Regular	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
Supervision				
1	IN	PIC present, demonstrates knowledge, and performs duties		
Employee Health				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharging from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	IN	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	OUT	Adequate handwashing facilities supplied & accessible	X	
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		X
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

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

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.

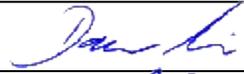
GOOD RETAIL PRACTICES

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

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

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

Person in Charge (Signature)  Date: 6/26/2019

Health Inspector (Signature)  TOM WILLIAMS

Follow-up: YES NO Date of Follow-up: 7/9/2019

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
EGG ROLL	39F	WALKIN
LINE UNIT	40F	
PORK	71F	PLACING IN SMOKER.
CHICKEN	38F	REACHIN
SOUP	160F	HOLDING
WALKIN	41F	

HOT WATER	110F	HAND SINK
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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

8: 6-301.11: N: Hand cleanser not available at hand wash sink or lavatory.

INSPECTOR NOTES: NO SOAP AT HAND SINK IN PREP/DISH AREA.

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: **CORRECTED** NO PAPER TOWELS AT HAND SINK IN PREP/DISH AREA.

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: SEVERAL UNCOVERED VEGATABLES AND COOKED FOOD ITEMS STORED BELOW RAW SHRIMP, CHICKEN, PORK AND BEEF IN THE WALKIN.

13: 3-302.11.(A).(2): C: Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.

INSPECTOR NOTES: **CORRECTED** RAW CHICKEN THAWING ON TOP OF A TUB OF MARINATING PORK, BOTH WERE UNCOVERED.

14: 4-501.114.(A).(1): C: Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.

INSPECTOR NOTES: **CORRECTED** NO SANITIZER STEP AT 3-BAY.

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: 1) SLICER NOT CLEANED PROPERLY AFTER USE- FOOD RESIDUE ON BLADE. 2) BULK INGREDIENT BUCKETS NEED CLEANING.

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: **CORRECTED** MARINATED PORK SITTING OUT A ROOM TEMPERATURE FOR HOURS BEFORE BEING PLACED INTO SMOKER.

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: PREPARED FOOD NOT DATE MARKED IN THE WALKIN.

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: FRONT DOOR OPEN WITH NO SCREEN.

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: KNIVES STORED IN CRACKS BETWEEN EQUIPMENT.

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45: 4-101.11.(A): C: Material used in construction of utensils or food contact surfaces of equipment is not safe.

INSPECTOR NOTES: **CORRECTED** RED PLASTIC LAUNDRY TOTE USED TO MARINATE PORK IS NOT FOOD GRADE (NSF).

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

INSPECTOR NOTES: TWO ROUND WOOD CUTTING BLOCKS WITH DEEP CRACKS ARE NOT CLEANABLE.

46: 4-603.15: N: Correct washing procedures not being followed.

INSPECTOR NOTES: EMPLOYEES ARE RINSING DISHES WITH WATER ONLY.

49: 5-202.13: C: Air gap required.

INSPECTOR NOTES: FOOD IN 3-BAY SINK WITH NO AIR GAP. NEED TO INSTALL A LARGER PREP SINK(S) WITH AIR GAP AND STOP USING 3-BAY SINK FOR FOOD PREP.

53: 6-101.11.(A): N: Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.

INSPECTOR NOTES: PAINT IS FLAKING FORM THE CEILING IN THE DISH/ PREP AREA.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: **REPEAT** KITCHEN WALL IS VERY DIRTY.

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Inspection Notes

Certified Food Protection Manager: Danli She EXP 1/19/22 PIC: Darren

FOOD STORAGE ORDER

COOKED- VEGETABLES- READY TO EAT
SEAFOOD
BEEF
GROUND BEEF/POULTRY
POULTRY

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves employment. For a list of CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm> Please provide a copy of this certification(s) to Tom Williams by emailing tw@portlandmaine.gov or faxing to (207) 756-8111. Please include the name of your establishment and the establishment ID# with your certification(s).

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

Violation Correction Timeframe:

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact the inspector when a violation has been addressed at 874-8772. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation:

“ Critical violation” means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection 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.

Document Retention/Posting:

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

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