

Establishment Name <b>FOUR-STAR CHINA TASTE</b>	As Authorized by 22 MRSA § 2496	Critical Violations	6	Date	11/6/2019
		Non-Critical Violations	13	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	1:00 PM

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

  

Compliance Status		COS		R	
<b>Potentially Hazardous Food Time/Temperature</b>					
16	IN	Proper cooking time & temperatures			
17	IN	Proper reheating procedures for hot holding			
18	OUT	Proper cooling time & temperatures		X	
19	IN	Proper hot holding temperatures			
20	IN	Proper cold holding temperatures			
21	OUT	Proper date marking & disposition			X
22	IN	Time as a public health control: procedures & record			
<b>Consumer Advisory</b>					
23	IN	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
24	IN	Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedures</b>					
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	
<b>Safe Food and Water</b>					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
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			
<b>Food Identification</b>					
35	IN	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
36	IN	Insects, rodents, & animals not present			
37	X	Contamination prevented during food preparation, storage & display		X	
38	X	Personal cleanliness	X	X	
39	X	Wiping cloths: properly used & stored	X		
40	IN	Washing fruits & vegetables			

  

Compliance Status		COS		R	
<b>Proper Use of Utensils</b>					
41	IN	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			
<b>Utensils, Equipment and Vending</b>					
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			X
46	IN	Warewashing facilities: installed, maintained, & used; test strips			
47	X	Non-food contact surfaces clean			
<b>Physical Facilities</b>					
48	IN	Hot & cold water available; adequate pressure			
49	IN	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	X	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)  Date: 11/6/2019

Health Inspector (Signature)  TOM WILLIAMS  DARREN SIGMOND ABIVE

Follow-up:  YES  NO Date of Follow-up: 11/20/2019

# State of Maine Health Inspection Report

<b>Establishment Name</b> FOUR-STAR CHINA TASTE		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 11/6/2019
<b>License Expiry Date/EST. ID#</b> 3/17/2020 / 21169	<b>Address</b> 1223 WASHINGTON AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04103	<b>Telephone</b> 207-878-1388

## Temperature Observations

Location	Temperature	Notes
WALKIN	38F	
SMOKED PORK	60 & 56F	2 DEEP TUBS NOT COOLED PROPERLY.
HOT WATER	110F	HAND SINK

RICE	165F	IN COOKER
CHICKEN	40F	LINE UNIT

Person in Charge (Signature)



Date: 11/6/2019

Health Inspector (Signature)



TOM WILLIAMS

*DARREN SIGNED ABOVE.*

# State of Maine Health Inspection Report

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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

1: 2-102.11.(C).(1).(4-16): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.

INSPECTOR NOTES: CFPM IS ON VACATION. PIC DOES NOT DEMONSTRATE REQUIRED KNOWLEDGE.

4: 3-301.12: C: Food contaminated by tasting.

INSPECTOR NOTES: \*\*CORRECTED\*\* PIC PLACED FINGER IN FOOD THEN LICKED IT TO TASTE. PLACED FINGER IN DIFFERENT FOOD AND LICKED OFF AGAIN. FOOD WAS DISCARDED.

6: 2-301.12: C: Food employees are not following proper hand cleaning procedures.

INSPECTOR NOTES: \*\*CORRECTED\*\* EMPLOYEES ARE NOT WASHING HANDS PROPERLY. USING SANITIZER IN PLACE OF SOAP.

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

INSPECTOR NOTES: NO SOAP AT PREP OR LINE HAND SINK.

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

INSPECTOR NOTES: \*\*CORRECTED\*\* NO PAPER TOWELS IN THE RESTROOM.

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: \*\*REPEAT/CORRECTED\*\* VEGETABLES ARE STORED IN THE CARDBOARD BOX THAT RAW CHICKEN CAME IN. 2) RAW MEAT STORED OVER VEGETABLES IN THE WALKIN.

18: 3-501.14.(A): C: Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.

INSPECTOR NOTES: \*\*CORRECTED\*\* SMOKED PORK COOLED IN DEEP CONTAINERS WAS 56F & 60F FROM THE DAY BEFORE. NEED TO PLACE PORK ON SHEET TRAY NO MORE THAN 2" INCHES DEEP AND PLACE INTO WALKIN ON SHELF UNCOVERED TO COOL. LEFT COOLING CHART THAT HAS TIME AND TEMPERATURE PARAMITERS LISTED ON IT.

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

INSPECTOR NOTES: \*\*REPEAT\*\* FOOD IS NOT DATE MARKED IN THE WALKIN.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: \*\*REPEAT\*\* FOOD NOT COVERED IN THE WALKIN.

38: 2-302.11: N: Food employee fingernails are unacceptable.

INSPECTOR NOTES: NEED TO TRIM LONG FINGERNAILS.

Person in Charge (Signature)



Date: 11/6/2019

Health Inspector (Signature)

TOM WILLIAMS



DARREN SIGNED ABOVE.

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38: 2-304.11: N: Outer clothing not clean.

INSPECTOR NOTES: \*\*CORRECTED/REPEAT\*\* EMPLOYEES ARE WEARING DIRTY APRONS FROM THE DAY BEFORE.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: \*\*CORRECTED\*\* WET CLOTHS STORED ON TABLE. NEED TO BE IN SANITIZER SOLUTION.

45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: \*\*REPEAT\*\* 1) THREADED PIPE USED AS A HANDLE ON SLICER IS NOT ALLOWED. FOOD BUILDUP ON THREADS. 2) TOFU CONTAINERS ARE REUSED FOR FOOD STORAGE. THEY ARE NOT EASILY CLEANABLE.

45: 4-101.19: N: Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.

INSPECTOR NOTES: STAINLESS STEEL SHELVES ONLINE ARE COVERED WITH CARDBOARD AND NOT CLEANED DAILY.

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

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

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

INSPECTOR NOTES: INSIDE OF RICE COOKERS ARE NOT CLEANED PROPERLY, HEAVY FOOD BUILDUP ON INSIDE.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: BULK FOOD CONTAINERS NEED CLEANING.

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

INSPECTOR NOTES: \*\*REPEAT\*\* NEED TO CLEAN UNDER COOKING EQUIPMENT- HEAVY GREASE BUILDUP.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: HOOD BAFFLES ARE VERY GREASY.

Person in Charge (Signature)



Date: 11/6/2019

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## Inspection Notes

Certified Food Protection Manager: Danli Shi EXP 1/9/22 PIC: Judy Shi, Darren Shi, Guo Sen Shi

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](mailto: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.

Person in Charge (Signature)



Date: 11/6/2019

Health Inspector (Signature)



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TOM WILLIAMS