

Establishment Name FOUR-STAR CHINA TASTE	As Authorized by 22 MRSA § 2496	Critical Violations	6	Date	12/15/2017
		Non-Critical Violations	8	Time In	10:30 AM
		Certified Food Protection Manager	Y	Time Out	1:30 PM

License Expiry Date/EST. ID# 3/17/2018 / 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 Complaint 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
Supervision				
1	OUT	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 discharge 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	IN	Adequate handwashing facilities supplied & accessible		
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	IN	Food separated & protected		
14	OUT	Food-contact surfaces: cleaned and sanitized		
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 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	IN	Insects, rodents, & animals not present		
37	X	Contamination prevented during food preparation, storage & display	X	X
38	X	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

Compliance Status			cos	R
Proper Use of Utensils				
41	IN	In-use utensils: properly stored		
42	X	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		
46	IN	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	X	Garbage & refuse properly disposed; facilities maintained		X
53	X	Physical facilities installed, maintained, & clean		
54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)		Date: 12/15/2017
Health Inspector (Signature)		Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO Date of Follow-up: 12/29/2017

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
LINE UNIT	40F	
EGG ROLLS	41F	WALKIN
CHICKEN	39F	PEPSI REACHIN
RICE	168F	COOKER
HOT WATER	110F	HAND SINK
PORK	40F	WALKIN
SANITIZER BUCKET	50-99 PPM	

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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: NOT AWARE OF PROPER PROCEDURES FOR WAREWASHING.

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

INSPECTOR NOTES: NO SANITIZER STEP WHEN WAREWASHING.

20: 3-501.16.(B): C: Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.

INSPECTOR NOTES: **COS** SMALL JAR OF EGGS STORED IN BASEMENT AT ROOM TEMPERATURE FOR PERSONAL USE.

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

INSPECTOR NOTES: **COS/REPEAT** NEED TO DATE MARK ITEMS PLACED IN THE WALKIN.

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

INSPECTOR NOTES: **COS** CHICKEN WINGS STORED ON FLOOR IN WALKIN UNCOVERED.

37: 3-307.11: N: Food not protected from other sources of contamination.

INSPECTOR NOTES: **COS/REPEAT** SEVERAL UNCOVERED ITEMS ONLINE OVERNIGHT AND IN WALKIN.

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

INSPECTOR NOTES: EMPLOYEE FINGER NAILS 1/4- 1/2 INCH LONG

42: 4-903.11.(A): N: Equipment, Utensils, Linens are improperly stored.

INSPECTOR NOTES: KNIVES STORED BETWEEN BACK OF 3-BAY AND WALL.

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

INSPECTOR NOTES: CUTTING BOARD WITH DEEP GROOVES NEEDS REPLACING.

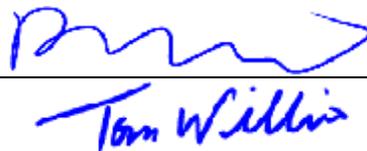
49: 5-202.13: C: Air gap required.

INSPECTOR NOTES: CABBAGE PLACED DIRECTLY IN 3-BAY SINK COMPARTMENT. PIC DISCARDED.

52: 5-502.11: N: Refuse, recyclables, and returnables not removed from the premises at a frequency that will minimize odors or attract or harbor insects and rodents.

INSPECTOR NOTES: **COS** SEVERAL CARDBOARD FOOD BOXES UPSTAIRS AND IN BASEMENT NOT DISCARDED.

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

INSPECTOR NOTES: **REPEAT** FLOOR UNDER LINE EQUIPMENT IS GREASY/ WALLS IN KITCHEN ARE DIRTY. FLOOR IN WALKIN NEEDS CLEANING.

53: 6-501.15: C: Food preparation sink, hand washing sink or ware washing equipment contaminated by unacceptable use.

INSPECTOR NOTES: **COS** FOOD PREP SINK NOT CLEAN. PIC STATED THEY WASH DISHES IN THIS SINK.

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

INSPECTOR NOTES: HOOD BAFFLES ARE VERY GREASY.

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Inspection Notes

Certified Food Protection Manager: Danli Shi exp 1/19/22 PIC: Danielle

Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate prior to the issuance of any new license. A CFPM must be hired within 60 days of an existing CFPM leaving 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 your inspector Tom Williams by emailing to tw@portlandmaine.gov or faxing to 207-287-3165. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

2013 Maine Food Code Adoption

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes:

- * No Bare Hand Contact with Ready-To-Eat Food. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- * Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- * Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe

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 at 207- 874-8365 or email tw@portlandmaine.gov. 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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. 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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