

Establishment Name GOLDEN LOTUS	As Authorized by 22 MRSA § 2496	Critical Violations	7	Date	3/11/2020
		Non-Critical Violations	6	Time In	11:30 AM
		Certified Food Protection Manager	Y	Time Out	1:30 PM

License Expiry Date/EST. ID# 8/12/2020 / 7186	Address 511 CONGRESS ST	City PORTLAND	Zip Code 04087	Telephone 207-747-5322
License Type MUN - EATING PLACE	Owner Name GOLDEN LOTUS LLC	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 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	
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	OUT	Proper eating, tasting, drinking, or tobacco use			X
5	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
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			
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	IN	Proper cold holding temperatures			
21	OUT	Proper date marking & disposition			
22	OUT	Time as a public health control: procedures & record			X
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	OUT	Compliance with variance, specialized process, & HACCP plan			X

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	X	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	IN	Contamination prevented during food preparation, storage & display			
38	IN	Personal cleanliness			
39	X	Wiping cloths: properly used & stored			X
40	IN	Washing fruits & vegetables			

Compliance Status		COS		R	
Proper Use of Utensils					
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			
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	IN	Garbage & refuse properly disposed; facilities maintained			
53	IN	Physical facilities installed, maintained, & clean			
54	X	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)

Date: 3/11/2020

Health Inspector (Signature)
TOM WILLIAMS

Follow-up: YES NO Date of Follow-up: 3/25/2020

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
WALKIN	39F	
REACHIN	40F	
SANITIZER BUCKET	50-99 PPM	ON LINE
DISH MACHINE	0 PPM	
CHICKEN	40F	LINE UNIT
HOT WATER	120F	HAND SINK

RICE	158F	RE-HEATING IN COOKER
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State of Maine Health Inspection Report

Page 3 of 5

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Address
511 CONGRESS ST

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04087

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: **REPEAT/CORRECTED** SEVERAL UNCOVERED DRINKS IN THE KITCHEN.

6: 2-301.14: C: Food employees are not cleaning their hands and exposed portions of their arms as required.

INSPECTOR NOTES: **CORRECTED** OBSERVED EMPLOYEE HANDLE RAW CHICKEN THEN CONTAMINATE SEVERAL SURFACES WITHOUT WASHING HANDS.

8: 5-205.11.(A): N: Hand wash facility not accessible.

INSPECTOR NOTES: HAND SINK IN PREP AREA IS BLOCKED BY ITEMS STORED INSIDE.

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** CARDBOARD BOXES THAT CHICKEN IS RECEIVED IN ARE REUSED TO STORE VEGETABLES.

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

INSPECTOR NOTES: **CORRECTED** DISH MACHINE WAS OUT OF SANITIZER, COULD NOT GET IT TO READ PROPER CONCENTRATION. ADVISED PIC TO CALL ECOLAB AND USE 3-BAY TO SANITIZE UNTIL FIXED.

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

INSPECTOR NOTES: FOOD HELD IN REFRIGERATION IS NOT DATE MARKED.

22: 3-501.19.(A): C: No written procedures maintained or available at the facility for food to be held with time as the only control.

INSPECTOR NOTES: **CORRECTED** RAGOONS AND FRIED CHICKEN STORED AT ROOM TEMPERATURE ARE NOT LABELED WITH TIME AS A PUBLIC HEALTH CONTROL. NEED TO MARK AND DISCARD IN 4 HOURS OR STORE REFRIGERATED.

27: 3-502.11: C: No variance where required.

INSPECTOR NOTES: **CORRECTED** THREE JARS OF CANNED PICKLES FROM FRIENDS HOUSE STORED IN THE WALKIN. PIC DISCARDED.

31: 3-501.15: N: Cooked foods improperly cooled.

INSPECTOR NOTES: COVERED POT OF SOUP IN WALKIN AND COVERED PAN OF NOODLES ON TALBE THAT WERE COOLING.

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: **REPEAT** CLOTHS NOT STORED IN ACTIVE SANITIZER BETWEEN USE.

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Page 4 of 5

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

INSPECTOR NOTES: LADLE HAS DUCT TAPE ON HANDLE, MICROWAVE OVEN DOOR HAS TAPE ON HANDLE.

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

INSPECTOR NOTES: VEGETABLES ARE WASHED IN 3-BAY SINK BELOW CHEMICAL DISPENSERS. SINK IS DIRECTLY CONNECTED TO THE GREASE TRAP. NEED TO INSTALL AIR GAP ON A DIFFERENT SINK AND USE THAT FOR FOOD PREP.

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

INSPECTOR NOTES: HOOD BAFFLES ARE GREASY AND DUSTY.

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Page 5 of 5

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Inspection Notes

Certified Food Protection Manager: Jamie Tang EXP 6/16/22 PIC: Joe (Jaime)

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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