

Establishment Name HUONGS VIETNAMESE RESTAURANT	<i>As Authorized by 22 MRSA § 2496</i>	Critical Violations	9	Date	1/9/2020
		Non-Critical Violations	7	Time In	12:00 PM
		Certified Food Protection Manager	Y	Time Out	2:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
7/9/2020 / 8085	267 ST JOHN ST	PORTLAND	04102-3015	207-775-2344
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	HUONGS VIETNAMESE RESTA	Regular	No	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	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	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	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	OUT	Proper hot holding temperatures		
20	OUT	Proper cold holding temperatures		
21	IN	Proper date marking & disposition		
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

			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	X	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		

			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	X	Non-food contact surfaces clean		
Physical Facilities				
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	X	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		
54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) Health Inspector (Signature) TOM WILLIAMS	Date: 1/9/2020 Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO Date of Follow-up: 1/23/2020
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State of Maine Health Inspection Report

Establishment Name HUONGS VIETNAMESE RESTAURANT		<i>As Authorized by 22 MRSA § 2496</i>		Date 1/9/2020
License Expiry Date/EST. ID# 7/9/2020 / 8085	Address 267 ST JOHN ST	City / State PORTLAND / ME	Zip Code 04102-3015	Telephone 207-775-2344

Temperature Observations

Location	Temperature	Notes
WALKIN	40F	
DISH MACHINE	0 PPM	NOT WORKING PROPERLY.
BEEF	41F	LINE UNIT
HOT WATER	100 F	HAND SINK
RICE	150F	HOLDING

Person in Charge (Signature)



Date: 1/9/2020

Health Inspector (Signature)

TOM WILLIAMS



State of Maine Health Inspection Report

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Establishment Name

HUONGS VIETNAMESE RESTAURANT

Date 1/9/2020

License Expiry Date/EST. ID#
7/9/2020 / 8085

Address
267 ST JOHN ST

City / State
PORTLAND ME

Zip Code
04102-3015

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: 5-204.11.(A): C: Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.

INSPECTOR NOTES: THERE IS NO HAND WASH SINK SET UP IN THE BASEMENT WHERE FOOD IS BEING PREPARED. NEED TO PLACE SOAP, PAPER TOWELS, TRASH CAN, SIGNAGE AT SINK.

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

INSPECTOR NOTES: DISH MACHINE IS NOT SET UP PROPERLY. THE 3 DIFFRENT CHEMICALS ARE MIXED UP.

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

INSPECTOR NOTES: ICE MACHINE NEEDS CLEANING.

14: 4-602.11.(A): C: Food contact surfaces are not cleaned between uses.

INSPECTOR NOTES: SLICER BLADE AND GAURD ARE NOT CLEANED AFTER USE. FOOD BUILD-UP ON FOOD CONTACT SURFACES.

19: 3-501.16.(A).(1): C: Hot foods not maintained at a proper temperature of 135 F or more.

INSPECTOR NOTES: COOKED NOODLES STORED IN LARGE BOWLS ON THE COUNTER.

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

INSPECTOR NOTES: LINE UNIT WAS 46F, PIC ADJUSTED THE TEMPERATURE TO A COLDER SETTING.

34: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: UNABLE TO LOCATE THERMOMETERS IN THE FRONT OF ALL COLD UNITS.

36: 6-202.13: N: Insect control devices are improperly designed and constructed / located.

INSPECTOR NOTES: FLY STRIPS OVER PREP AREA IN THE BASEMENT.

36: 6-501.111.(D): C: Pests found on premises due to not eliminating harborage conditions.

INSPECTOR NOTES: RAT DROPPINGS ARE PRESENT THROUGHOUT THE ENTIRE KITCHEN AND BASEMENT AREAS.

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

INSPECTOR NOTES: FOOD STORED IN NON-FOOD GRADE CONTAINERS.

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: INSIDE OF SANDWICH UNIT ON LINE NEEDS CLEANING. TOP COVER AND SIDES ARE DIRTY.

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52: 5-501.110: N: Refuse, Recyclables, and Returnables accessible to insects / rodents.

INSPECTOR NOTES: RETURNABLE BOTTLES STORED IN PLASTIC TRASH BAGS IN BASEMENT. NEED TO BE IN A DURABLE CONTAINER.

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: NEED TO REPLACE MISSING FLOOR TILES IN KITCHEN

53: 6-501.114: N: The premises is littered / unnecessary equipment and articles present.

INSPECTOR NOTES: BASEMENT AREAS NEED TO BE CLEANED OUT OF UNNECESSARY ITEMS.

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

INSPECTOR NOTES: KITCHEN FLOOR NEEDS CLEANING IN ALL AREAS ESPECIALLY UNDER THE LINE EQUIPMENT.

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: Christine Stilphen EXP 6/5/24 PIC: Calvin Ho

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.

Person in Charge (Signature)



Date: 1/9/2020

Health Inspector (Signature)

TOM WILLIAMS

