

Establishment Name <b>KON ASIAN BISTRO</b>		As Authorized by 22 MRSA § 2496		Critical Violations	<b>5</b>	Date	<b>4/17/2019</b>
License Expiry Date/EST. ID# <b>7/12/2019 /911</b>		Address <b>1140 BRIGHTON AVE</b>		Non-Critical Violations	<b>8</b>	Time In	<b>11:45 AM</b>
License Type <b>MUN - EATING PLACE</b>		Owner Name <b>BO TREE CORPORATION</b>		Certified Food Protection Manager	<b>Y</b>	Time Out	<b>1:30 PM</b>
City <b>PORTLAND</b>		Zip Code <b>04102</b>		Telephone <b>207-874-0000</b>			
Purpose of Inspection <b>Regular</b>		License Posted <b>Yes</b>		Risk Category <b>High</b>			

### 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	Compliance Status			COS	R
<b>Supervision</b>									
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>									
2	IN	Management awareness; policy present			17	IN	Proper reheating procedures for hot holding		
3	IN	Proper use of reporting, restriction & exclusion			18	IN	Proper cooling time & temperatures		
<b>Good Hygienic Practices</b>									
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN	Proper hot holding temperatures		
5	IN	No discharge from eyes, nose, and mouth			20	OUT	Proper cold holding temperatures		X
<b>Preventing Contamination by Hands</b>									
6	IN	Hands clean & properly washed			21	OUT	Proper date marking & disposition		X
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed		X	22	IN	Time as a public health control: procedures & record		
8	OUT	Adequate handwashing facilities supplied & accessible		X	<b>Consumer Advisory</b>				
<b>Approved Source</b>									
9	IN	Food obtained from approved source			23	IN	Consumer advisory provided for raw or undercooked foods		
10	IN	Food received at proper temperature			<b>Highly Susceptible Populations</b>				
11	IN	Food in good condition, safe, & unadulterated			24	IN	Pasteurized foods used; prohibited foods not offered		
12	IN	Required records available: shellstock tags parasite destruction			<b>Chemical</b>				
<b>Protection from Contamination</b>									
13	IN	Food separated & protected			25	IN	Food additives: approved & properly used		
14	OUT	Food-contact surfaces: cleaned and sanitized		X	26	IN	Toxic substances properly identified, stored & used		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			<b>Conformance with Approved Procedures</b>				
<div style="border: 1px solid black; padding: 5px; margin: 5px auto; width: 80%;">                     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.                 </div>									

### 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				COS	R
<b>Safe Food and Water</b>									
28	IN	Pasteurized eggs used where required			41	X	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>									
31	IN	Proper cooling methods used; adequate equipment for temperature control			44	IN	Gloves used properly		
32	IN	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>				
33	IN	Approved thawing methods used			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
34	X	Thermometers provided and accurate		X	46	IN	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>									
35	IN	Food properly labeled; original container			47	X	Non-food contact surfaces clean		X
<b>Prevention of Food Contamination</b>									
36	IN	Insects, rodents, & animals not present			<b>Physical Facilities</b>				
37	X	Contamination prevented during food preparation, storage & display		X	48	IN	Hot & cold water available; adequate pressure		
38	IN	Personal cleanliness			49	IN	Plumbing installed; proper backflow devices		
39	X	Wiping cloths: properly used & stored		X	50	IN	Sewage & waste water properly disposed		
40	IN	Washing fruits & vegetables			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
<div style="display: flex; justify-content: space-between; align-items: flex-end;"> <div style="width: 45%;"> <p>Person in Charge (Signature) </p> <p>Health Inspector (Signature) ERIC COBB </p> </div> <div style="width: 45%; text-align: right;"> <p>Date: 4/17/2019</p> <p>Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO Date of Follow-up: 4/29/2019</p> </div> </div>									

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 7/12/2019 /911	<b>Address</b> 1140 BRIGHTON AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04102	<b>Telephone</b> 207-874-0000

## Temperature Observations

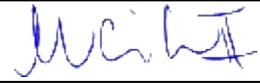
Location	Temperature	Notes
COLD HOLD #3	36F	O.J.
HOT HOLD	181F	RICE
KITCHEN	99 PPM	CHLORINE SANITIZER
SUSHI COLD HOLD	38F	TUNA
COLD HOLD #2	40F	CHICKEN
COLD HOLD #1	41F	SCALLOPS
WALK-IN COOLER	38F	BEEF
KITCHEN	120F	HOT WATER

Person in Charge (Signature)



Date: 4/17/2019

Health Inspector (Signature)



ERIC COBB

# State of Maine Health Inspection Report

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PORTLAND ME

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04102

## 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

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

INSPECTOR NOTES: \*REPEAT\* HOOD SYSTEM IN THE KITCHEN IS VERY GREASY, NEED TO HAVE PROFESSIONALLY CLEANED AS DISCUSSED.

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

INSPECTOR NOTES: \*REPEAT\* KITCHEN AND WALK-IN COOLER FLOORS, FLOOR DRAINS, AND WALLS NEED TO BE DEGREASED AND CLEANED, VERY HEAVY GRIME, GREASE, AND FOOD DEBRIS BUILDUP.

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

INSPECTOR NOTES: \*REPEAT\* NEED TO CLEAN COOLER DOOR HANDLES, DOOR GASKETS, COOLER RACKS, SHELVES, TABLES, ROLLING RACKS, EQUIPMENT, ETC DAILY, VERY HEAVY GRIME, GREASE, AND FOOD DEBRIS BUILDUP.

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

INSPECTOR NOTES: SEVERAL SCOOPS WITHOUT HANDLES ARE STORED IN FOOD CONTAINERS, SCOOPS WITH HANDLES FACING UPWARD MUST BE USED IF STORED IN FOOD.

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\*\*CORRECTED\* SEVERAL SOILED WIPING CLOTHS ARE STORED ON TABLES AND CUTTING BOARDS, NEED TO BE STORED IN CHEMICAL SANITIZER BETWEEN USES.

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

INSPECTOR NOTES: \*REPEAT\*\*CORRECTED\* BAG OF ONIONS IS STORED DIRECTLY ON THE FLOOR, FOOD NEEDS TO STORED 6 INCHES OR HIGHER OFF THE FLOOR AND PROTECTED FROM CONTAMINATION.

34: 4-204.112.(A): N: Temperature measuring device not properly located.

INSPECTOR NOTES: \*REPEAT\* COOLER THERMOMETERS NEED TO BE LOCATED NEAR THE COOLER DOORS.

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\* SEVERAL FOOD ITEMS FOUND NOT PRODUCT/ DATE LABELED, ALL PREPARED FOOD HELD LONGER THAN 24 HOURS NEEDS TO BE PRODUCT/ DATE LABELED, DISCUSSED PROPER FOOD LABELING WITH PIC.

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: \*CORRECTED\* SHELL EGGS ON THE COOK LINE ARE STORED AT ROOM TEMP., SHELL EGGS NEED TO BE STORED 45F OR LOWER.

14: 4-602.12.(C): N: The cavities and door seals of microwave ovens are not cleaned with proper frequency.

INSPECTOR NOTES: KITCHEN MICROWAVE NEEDS TO BE CLEANED ON THE INSIDE & OUTSIDE.

Person in Charge (Signature)



Date: 4/17/2019

Health Inspector (Signature)

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

INSPECTOR NOTES: \*REPEAT\* ICE MACHINE NEEDS TO BE PROPERLY CLEANED AS DISCUSSED.

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

INSPECTOR NOTES: \*REPEAT\*\*CORRECTED\* TWO KITCHEN HAND WASH SINKS ARE BLOCKED, NEED TO BE ACCESSIBLE.

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: \*CORRECTED\* SEVERAL FOOD EMPLOYEES OBSERVED MAKING BARE HAND CONTACT WITH READY-TO-EAT FOODS, DISCUSSED WITH PIC, NEED TO PROTECT FOOD FROM POSSIBLE CONTAMINATION.

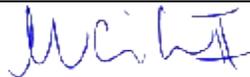
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## Inspection Notes

Certified Food Protection Manager: Wai Chan EXP. 4/25/2021 PIC & SIGNED INSPECTION REPORT- Wai Chan (Chris)

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 Eric Cobb, Health Inspector, 389 Congress St. Room #307, Portland, ME 04101, [ecobb@portlandmaine.gov](mailto:ecobb@portlandmaine.gov) or faxing to 207-756-8365.

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 the critical violation has been addressed at 207-756-8016. 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: 4/17/2019

Health Inspector (Signature)

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