

Establishment Name KUSHIYA BENKAY	As Authorized by 22 MRSA § 2496	Critical Violations	6	Date	10/18/2018
		Non-Critical Violations	6	Time In	12:30 PM
		Certified Food Protection Manager	Y	Time Out	2:00 PM

License Expiry Date/EST. ID# 8/14/2019 / 7865	Address 653 CONGRESS ST	City PORTLAND	Zip Code 04101	Telephone 207-756-0431
License Type MUN - EATING PLACE	Owner Name SK FOODS INC	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
 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	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			
5	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
6	IN	Hands clean & properly washed			
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed		X	
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		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	OUT	Proper cooling time & temperatures			X
19	IN	Proper hot holding temperatures			
20	OUT	Proper cold holding temperatures			X
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.

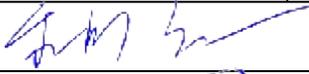
GOOD RETAIL PRACTICES

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

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	X	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	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	IN	Utensils, equipment, & linens: properly stored, dried, & handled			
43	X	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			X
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	IN	Plumbing installed; proper backflow devices			
50	IN	Sewage & waste water properly disposed			
51	X	Toilet facilities: properly constructed, supplied, & cleaned			X
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: 10/18/2018
Health Inspector (Signature) TOM WILLIAMS	Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO Date of Follow-up: 11/1/2018

State of Maine Health Inspection Report

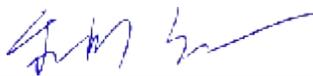
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Temperature Observations

Location	Temperature	Notes
SUSHI RICE	59F	IMPROPERLY COOLED FROM THE NIGHT BEFORE. LARGE AMOUNT WRAPPED IN PLASTIC WRAP.
WALKIN	41F	
EGGS	38F	REACHIN
DISH MACHINE	0 PPM	SANITIZER NOT WORKING.
TOFU	39F	LINE UNIT
HOT WATER	110F	HAND SINK

FISH	45F	SANDWICH UNIT IN BACK
FISH	40F	LINE UNIT
SHRIMP	44F	SANDWICH UNIT IN BACK

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KUSHIYA BENKAY

Date 10/18/2018

License Expiry Date/EST. ID#
8/14/2019 /7865

Address
653 CONGRESS ST

City / State
PORTLAND ME

Zip Code
04101

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: **COS** SEVERAL DRINKS IN KITCHEN WITHOUT LIDS OR STRAWS.

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

INSPECTOR NOTES: **COS** NEED TO WEAR GLOVES WHEN CUTTING ORANGES.

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

INSPECTOR NOTES: HAND SINK IN KITCHEN IS BLOCKED BY MOP BUCKET, BROOMS, MOPS, ETC.

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 SANITIZING. PIC CALLED ECOLAB FOR SERVICE. NEED TO USE 3-BAY SINK TO SANITIZE DISHES.

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

INSPECTOR NOTES: ICE SCOOP NOT CLEANED DAILY (MOLDY).

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: **COS**SUSHI RICE WRAPPED IN PLASTIC WAS 59F IN THE WALKIN FROM THE NIGHT BEFORE. PIC DISCARDED.

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

INSPECTOR NOTES: SANDWICH UNIT NEAR STOVE WAS 45F. PIC ADJUSTED TEMPERATURE.

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

INSPECTOR NOTES: THERMOMETERS NOT LOCATED IN THE FRONT OF COLD UNITS.

43: 4-903.11.(D): N: Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.

INSPECTOR NOTES: TO GO CONTAINERS STORED ON THE FLOOR IN THE BASEMENT.

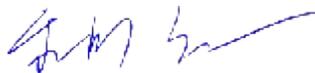
45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: **COS** WOOD BOWL USED TO MIX SUSHI RICE IS CRACKED AND NEEDS REPLACING.

51: 5-501.17: N: Covered receptacle not provided. (Female use)

INSPECTOR NOTES: **REPEAT** NEED COVERED TRASH CAN IN LADIES RESTROOM.

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54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: LIGHT BULB OVER ICE MACHINE NOT SHEILDED.

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Inspection Notes

Certified Food Protection Manager: Richie Akizaki exp 9/12/22 PIC: Richie
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.

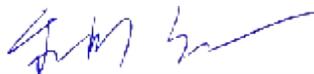
Additional Inspection Fee

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.

Person in Charge (Signature)



Date: 10/18/2018

Health Inspector (Signature)

TOM WILLIAMS

