

|   |                                 |                                   |   |          |           |
|---|---------------------------------|-----------------------------------|---|----------|-----------|
| Establishment Name<br><b>LITTLE SICHUAN</b> | As Authorized by 22 MRSA § 2496 | Critical Violations               | 2 | Date     | 1/29/2019 |
|   |                                 | Non-Critical Violations           | 2 | Time In  | 12:45 PM  |
|   |                                 | Certified Food Protection Manager | N | Time Out | 1:45 PM   |

|                              |                           |                       |                |               |
|------------------------------|---------------------------|-----------------------|----------------|---------------|
| License Expiry Date/EST. ID# | Address                   | City                  | Zip Code       | Telephone     |
| 6/19/2019 / 21334            | 28 MONUMENT SQ            | PORTLAND              | 04101          | 415-871-3157  |
| License Type                 | Owner Name                | Purpose of Inspection | License Posted | Risk Category |
| MUN - EATING PLACE           | SHANGRI-LA SICHUAN CUISIN | Regular               | Yes            | 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 | Compliance Status   |    | cos  | R |  |
|--|-----|--|-----|---|---|----|--|---|--|
| <b>Supervision</b>                       |     |  |     |   | <b>Potentially Hazardous Food Time/Temperature</b>  |    |  |   |  |
| 1  | OUT | PIC present, demonstrates knowledge, and performs duties                           |     |   | 16  | IN | Proper cooking time & temperatures   |   |  |
| <b>Employee Health</b>                   |     |  |     |   | <b>Consumer Advisory</b>  |    |  |   |  |
| 2  | IN  | Management awareness; policy present   |     |   | 23  | IN | Consumer advisory provided for raw or undercooked foods                            |   |  |
| 3  | IN  | Proper use of reporting, restriction & exclusion                                   |     |   | <b>Highly Susceptible Populations</b>   |    |  |   |  |
| <b>Good Hygienic Practices</b>           |     |  |     |   | <b>Chemical</b>   |    |  |   |  |
| 4  | IN  | Proper eating, tasting, drinking, or tobacco use                                   |     |   | 24  | IN | Pasteurized foods used; prohibited foods not offered                               |   |  |
| 5  | IN  | No discharge from eyes, nose, and mouth  |     |   | <b>Conformance with Approved Procedures</b>   |    |  |   |  |
| <b>Preventing Contamination by Hands</b> |     |  |     |   | <b>Compliance with variance, specialized process, &amp; HACCP plan</b>  |    |  |   |  |
| 6  | IN  | Hands clean & properly washed  |     |   | 25  | IN | Food additives: approved & properly used   |   |  |
| 7  | IN  | No bare hand contact with RTE foods or approved alternate method properly followed |     |   | 26  | IN | Toxic substances properly identified, stored & used                                |   |  |
| 8  | IN  | Adequate handwashing facilities supplied & accessible                              |     |   | <b>Protection from Contamination</b>  |    |  |   |  |
| <b>Approved Source</b>                   |     |  |     |   | <b>Risk Factors</b> 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. |    |  |   |  |
| 9  | IN  | Food obtained from approved source   |     |   | <b>GOOD RETAIL PRACTICES</b>  |    |  |   |  |
| 10                                       | IN  | Food received at proper temperature  |     |   | Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   |    |  |   |  |
| 11                                       | IN  | Food in good condition, safe, & unadulterated                                      |     |   | 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   |    |  |   |  |
| 12                                       | IN  | Required records available: shellstock tags parasite destruction                   |     |   |   |    |  |   |  |
| <b>Safe Food and Water</b>               |     |  |     |   | <b>Proper Use of Utensils</b>   |    |  |   |  |
| 13                                       | IN  | Food separated & protected   |     |   | 28  | IN | Pasteurized eggs used where required   |   |  |
| 14                                       | IN  | Food-contact surfaces: cleaned and sanitized                                       |     |   | 29  | IN | Water & ice from approved source   |   |  |
| 15                                       | IN  | Proper disposition of returned, previously served, reconditioned, & unsafe food    |     |   | 30  | IN | Variance obtained for specialized processing methods                               |   |  |
| <b>Food Temperature Control</b>          |     |  |     |   | <b>Utensils, Equipment and Vending</b>  |    |  |   |  |
| 31                                       | IN  | Proper cooling methods used; adequate equipment for temperature control            |     |   | 41  | IN | In-use utensils: properly stored   |   |  |
| 32                                       | IN  | Plant food properly cooked for hot holding   |     |   | 42  | IN | Utensils, equipment, & linens: properly stored, dried, & handled                   |   |  |
| 33                                       | IN  | Approved thawing methods used  |     |   | 43  | IN | Single-use & single-service articles: properly stored & used                       |   |  |
| 34                                       | X   | Thermometers provided and accurate   |     |   | 44  | IN | Gloves used properly   |   |  |
| <b>Food Identification</b>               |     |  |     |   | <b>Physical Facilities</b>  |    |  |   |  |
| 35                                       | IN  | Food properly labeled; original container  |     |   | 45  | X  | Food & non-food contact surfaces cleanable, properly designed, constructed, & used |   |  |
| <b>Prevention of Food Contamination</b>  |     |  |     |   | 46  | IN | Warewashing facilities: installed, maintained, & used; test strips                 |   |  |
| 36                                       | IN  | Insects, rodents, & animals not present  |     |   | 47  | IN | Non-food contact surfaces clean  |   |  |
| 37                                       | IN  | Contamination prevented during food preparation, storage & display                 |     |   | <b>Person in Charge (Signature)</b>   |    |  |   |  |
| 38                                       | IN  | Personal cleanliness   |     |   | <b>Health Inspector (Signature)</b>   |    |  |   |  |
| 39                                       | IN  | Wiping cloths: properly used & stored  |     |   | ERIC COBB   |    |  |   |  |
| 40                                       | IN  | Washing fruits & vegetables  |     |   | Date: 1/29/2019   |    |  |   |  |

Person in Charge (Signature) \_\_\_\_\_ Date: 1/29/2019  
 Health Inspector (Signature) *ERIC COBB*  
 ERIC COBB Follow-up: YES  NO  Date of Follow-up: \_\_\_\_\_

# State of Maine Health Inspection Report

|  |                                  |  |                          |                                  |
|--|----------------------------------|--|--------------------------|----------------------------------|
| <b>Establishment Name</b><br>LITTLE SICHUAN              |                                  | <i>As Authorized by 22 MRSA § 2496</i> |                          | <b>Date</b> <u>1/29/2019</u>     |
| <b>License Expiry Date/EST. ID#</b><br>6/19/2019 / 21334 | <b>Address</b><br>28 MONUMENT SQ | <b>City / State</b><br>PORTLAND / ME   | <b>Zip Code</b><br>04101 | <b>Telephone</b><br>415-871-3157 |

## Temperature Observations

| Location     | Temperature | Notes            |
|--------------|-------------|------------------|
| HOT HOLD #2  | 157F        | NOODLES          |
| COLD HOLD #2 | 40F         | BEVERAGE         |
| HOT HOLD #1  | 158F        | EGG & TOM.       |
| KITCHEN      | 127F        | HOT WATER        |
| KITCHEN      | 400 PPM     | QUATS. SANITIZER |
| COLD HOLD #1 | 40F         | SAUCE            |

Person in Charge (Signature)

Date: 1/29/2019

Health Inspector (Signature)

ERIC COBB

# State of Maine Health Inspection Report

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**Establishment Name**

LITTLE SICHUAN

Date 1/29/2019

License Expiry Date/EST. ID#  
6/19/2019 /21334

Address  
28 MONUMENT SQ

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

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: NO CURRENT CFPM (SERVSAFE), PLEASE FORWARD THE INSPECTOR A CURRENT CERTIFICATE AS DISCUSSED.

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

INSPECTOR NOTES: NEED TO PRODUCT/ DATE LABEL ALL PREPARED FOOD HELD LONGER THAN 24 HOURS, DISCUSSED WITH PIC.

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 ALL COOLERS WITH PHF, NEED TO BE LOCATED NEAR THE DOOR.

45: 4-101.19: N: Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.

INSPECTOR NOTES: NEED TO PAINT OR SEAL UNFINISHED WOODEN SHELVING, NEEDS TO BE SMOOTH AND EASILY CLEANABLE.

Person in Charge (Signature)

Date: 1/29/2019

Health Inspector (Signature)

ERIC COBB

# State of Maine Health Inspection Report

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PORTLAND ME

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04101

## Inspection Notes

Certified Food Protection Manager: NO CURRENT CFPM (SERVSAFE), PLEASE FORWARD THE INSPECTOR A CURRENT CERTIFICATE AS DISCUSSED. PIC- Quinn

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>

### 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. \* Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. \* 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 207-756-8016. 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: 1/29/2019

Health Inspector (Signature)

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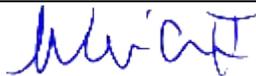
## Inspection Notes

Person in Charge (Signature)



Date: 1/29/2019

Health Inspector (Signature)



ERIC COBB