

| | | | | | |
|--|---------------------------------|---|---|----------|------------------|
| Establishment Name MEKONG ASIAN BISTRO | As Authorized by 22 MRSA § 2496 | No. of Risk Factor/Intervention Groups Out | 1 | Date | 9/26/2016 |
| | | No. of Repeat Risk Factor/Intervention Groups Out | 1 | Time In | 1:30 PM |
| | | Certified Food Protection Manager | Y | Time Out | 3:00 PM |

| | | | | |
|----------------------------------|------------------------|-----------------------|-------------------|---------------------|
| License Expiry Date/EST. ID# | Address | City | Zip Code | Telephone |
| 9/21/2016 / 10292 | 865 FOREST AVE | PORTLAND | 04103-4107 | 207-773-8424 |
| License Type | Owner Name | Purpose of Inspection | License Posted | Risk Category |
| MUN - EATING AND CATERING | THI & C INC | 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 |
|--|----|--|-----|---|---|---|---|-----|---|
| Supervision | | | | | Potentially Hazardous Food Time/Temperature | | | | |
| 1 | IN | PIC present, demonstrates knowledge, and performs duties | | | 16 | IN | Proper cooking time & temperatures | | |
| Employee Health | | | | | Consumer Advisory | | | | |
| 2 | IN | Management awareness; policy present | | | 23 | IN | Consumer advisory provided for raw or undercooked foods | | |
| 3 | IN | Proper use of reporting, restriction & exclusion | | | Highly Susceptible Populations | | | | |
| Good Hygienic Practices | | | | | Chemical | | | | |
| 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 | | | Conformance with Approved Procedures | | | | |
| Preventing Contamination by Hands | | | | | 27 | | | | |
| 6 | IN | Hands clean & properly washed | | | IN | Compliance with variance, specialized process, & HACCP plan | | | |
| 7 | IN | No bare hand contact with RTE foods or approved alternate method properly followed | | | 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. | | | | |
| 8 | IN | Adequate handwashing facilities supplied & accessible | | | GOOD RETAIL PRACTICES | | | | |
| Approved Source | | | | | Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | |
| 9 | IN | Food obtained from approved source | | | 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 | | | | |
| 10 | IN | Food received at proper temperature | | | Safe Food and Water | | | | |
| 11 | IN | Food in good condition, safe, & unadulterated | | | 28 | IN | Pasteurized eggs used where required | | |
| 12 | IN | Required records available: shellstock tags parasite destruction | | | 29 | IN | Water & ice from approved source | | |
| Protection from Contamination | | | | | Food Temperature Control | | | | |
| 13 | IN | Food separated & protected | | | 30 | IN | Variance obtained for specialized processing methods | | |
| 14 | IN | Food-contact surfaces: cleaned and sanitized | | | Food Identification | | | | |
| 15 | IN | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | 35 | IN | Food properly labeled; original container | | |

| | | | COS | R | | | | COS | R |
|---|----|--|-----|---|--|----|--|-----|---|
| Prevention of Food Contamination | | | | | Proper Use of Utensils | | | | |
| 36 | IN | Insects, rodents, & animals not present | | | 41 | IN | In-use utensils: properly stored | | |
| 37 | IN | Contamination prevented during food preparation, storage & display | | | 42 | IN | Utensils, equipment, & linens: properly stored, dried, & handled | | |
| 38 | IN | Personal cleanliness | | | 43 | IN | Single-use & single-service articles: properly stored & used | | |
| 39 | X | Wiping cloths: properly used & stored | | | 44 | IN | Gloves used properly | | |
| 40 | IN | Washing fruits & vegetables | | | Utensils, Equipment and Vending | | | | |
| Person in Charge (Signature) | | | | | Date: 9/26/2016 | | | | |
| Health Inspector (Signature) | | | | | Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up: | | | | |

Person in Charge (Signature) _____ Date: 9/26/2016
 Health Inspector (Signature) *[Handwritten Signature]* Follow-up: YES NO Date of Follow-up: _____

State of Maine Health Inspection Report

| | | | | |
|---|---------------------------|---------------------------------|------------------------|---------------------------|
| Establishment Name MEKONG ASIAN BISTRO | | As Authorized by 22 MRSA § 2496 | | Date <u>9/26/2016</u> |
| License Expiry Date/EST. ID# 9/21/2016 / 10292 | Address 865 FOREST AVE | City / State PORTLAND / ME | Zip Code 04103-4107 | Telephone 207-773-8424 |

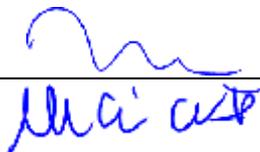
Temperature Observations

| Location | Temperature | Notes |
|--------------------|-------------|-----------------------------|
| COLD HOLD #3 | 40F | SHELL EGGS |
| KITCHEN | 50 PPM | CHLORINE SANITIZER |
| DISH AREA | 99 PPM | DISH MACHINE CHLORINE RINSE |
| COLD HOLD #5 | 40F | LOBSTER |
| COLD HOLD #2 | 38F | CHICKEN |
| KITCHEN & RESTROOM | 120F | HOT WATER |
| COLD HOLD #1 | 40F | SHRIMP |
| HOT HOLD | 163F | RICE |
| COLD HOLD #4 | 38F | BEEF |
| WALK-IN COOLER | 36F | PORK |

Person in Charge (Signature)

Date: 9/26/2016

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

MEKONG ASIAN BISTRO

Date 9/26/2016

License Expiry Date/EST. ID#
9/21/2016 / 10292

Address
865 FOREST AVE

City / State
PORTLAND ME

Zip Code
04103-4107

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

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* NO PRODUCT/ DATE LABELING IN USE, ALL PREPARED PHF HELD OVER 24 HOURS NEEDS TO BE LABELED

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: *COS* SOILED WIPING CLOTHS ARE STORED DIRECTLY ON CUTTING BOARDS, NEED TO BE STORED IN CHEMICAL SANITIZER WHEN NOT IN USE, DISCUSSED

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

INSPECTOR NOTES: HOOD SYSTEM IS BEGINING TO DRIP GREASE, NEEDS TO BE CLEANED SOON, DISCUSSED

Person in Charge (Signature)

Date: 9/26/2016

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

MEKONG ASIAN BISTRO

Date 9/26/2016

License Expiry Date/EST. ID#
9/21/2016 / 10292

Address
865 FOREST AVE

City / State
PORTLAND ME

Zip Code
04103-4107

Inspection Notes

STATE LICENSE IS EXPIRED, NEEDS TO BE RENEWED A.S.A.P.

Certified Food Protection Manager- Tony Nguyen EXP. 2/10/2018

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 courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Eric Cobb by emailing to ecobb@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 ecobb@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: 9/26/2016

Health Inspector (Signature)