pFailed ¨ Closed ¨ IHH

State of Maine Health Inspection Report

Establishment Name PAI MEN MIYAKE	*As Authorized by 22 MRSA § 2496*	No. of Risk Factor/Intervention Groups Out: 4	Date: 2/28/2017
		No. of Repeat Risk Factor/Intervention Groups Out: 0	Time In: 11:45 AM
		Certified Food Protection Manager: Y	Time Out: 2:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
5/11/2017 / 22083	188 STATE ST	PORTLAND	04101	207-540-7414

License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	RAMON FACTORY MIYAKE LL(	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
		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	OUT	No bare hand contact with RTE foods or approved alternate method properly followed	x	
8	IN	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	IN	Proper hot holding temperatures		
20	OUT	Proper cold holding temperatures	x	
21	IN	Proper date marking & disposition		
22	OUT	Time as a public health control: procedures & record	x	
		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	X	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	IN	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	X	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	X	Wiping cloths: properly used & stored	x	
40	IN	Washing fruits & vegetables		

			COS	R
		Proper Use of Utensils		
41	X	In-use utensils: properly stored	x	
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		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	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		x
54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) — Date: 2/28/2017

Health Inspector (Signature) — Follow-up: p YES ¨ NO — Date of Follow-up: 3/10/2017

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PAI MEN MIYAKE		

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5/11/2017 / 22083	188 STATE ST	PORTLAND / ME	04101	207-540-7414

Temperature Observations

Location	Temperature	Notes
COLD HOLD #2	39F	SALMON
KITCHEN	160F	BEEF STOCK
KITCHEN	65F	SHELL EGGS, PIC CORRECTED
BASEMENT STORAGE AREA	65F	PERISHABLE GINGER, PIC CORRECTED
KITCHEN	125F	COOKED EGGS, PIC CORRECTED
KITCHEN & PREP. AREA	115F	HOT WATER
COLD HOLD #1	40F	TUNA
DISH AREA	188F	DISH MACHINE FINAL RINSE
WALK-IN COOLER	37F	COOLED STOCK
WALK-IN COOLER	38F	GROUND PORK
KITCHEN	200 PPM	QUATS. SANITIZER

Person in Charge (Signature) Date: 2/28/2017

Health Inspector (Signature)

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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

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

INSPECTOR NOTES: *COS* KITCHEN STAFF OBSERVED MAKING BARE HAND CONTACT WITH READY-TO-EAT FOOD, DISCUSSED WITH PIC

14: 4-703.11: C: Manual and/or mechanical methods of sanitizing incomplete.

INSPECTOR NOTES: FOOD HANDLER OBSERVED WASHING DIRTY KNIVES AND NOT SANITIZING, DISCUSSED WITH PIC

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

INSPECTOR NOTES: *COS* PERISHABLE GINGER AND TOFU 65F, PIC DISCARDED, COLD FOOD NEEDS TO BE HELD 41F OR LOWER

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: *COS* SHELL EGGS ARE STORED AT ROOM TEMP. (65F), PIC CORRECTED, NEED TO BE HELD 45F OR LOWER

22: 3-501.19.(B).(4): C: Food in unmarked containers or packages not marked or that exceed 4 hour limit are not discarded.

INSPECTOR NOTES: *COS* SUSHI RICE 120F, NOT LABELED WITH 4 HOUR DISCARD TIME, DISCUSSED WITH PIC

31: 4-301.11: N: Insufficient hot holding and/or cold holding equipment.

INSPECTOR NOTES: COLD FOOD LEFT OUT AT ROOM TEMP. DUE TO LACK OF COLD UNITS AND HOT HOLD ITEMS NOT STORED IN HOT HOLD EQUIPMENT

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

INSPECTOR NOTES: *COS* LARGE POT OF STOCK IS STORED DIRECTLY ON KITCHEN FLOOR, SEVERAL UNCOVERED FOOD ITEMS IN THE WALK-IN COOLER, PIC CORRECTED

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 NOT STORED IN CHEMICAL SANITIZER BETWEEN USES

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

INSPECTOR NOTES: *COS* IN-USE UTENSILS ARE STORED IN 70F NON-MOVING WATER, DISCUSSED PROPER STORAGE OF UTENSILS

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: *REPEAT* SEVERAL TORN COOLER DOOR GASKETS, NEED TO BE REPLACED

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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: BASEMENT PREP. AREA FLOOR (CEMENT) NEEDS TO BE CLEANED AND SEALED, NEEDS TO BE SMOOTH AND EASILY CLEANABLE

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

INSPECTOR NOTES: *REPEAT* NEED TO CLEAN KITCHEN FLOOR UNDER COOKING EQUIPMENT AND BASEMENT AND WALK-IN COOLER FLOORS, GREASE & FOOD DEBRIS BUILDUP

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

INSPECTOR NOTES: HOOD SYSTEM IS GREASY, NEEDS TO BE CLEANED SOON

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Inspection Notes

Certified Food Protection Manager- Hwan Soo Kim EXP. 5/8/2018
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 207-874-8716. 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.

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Health Inspector (Signature)