

Establishment Name <b>PAI MEN MIYAKE</b>	As Authorized by 22 MRSA § 2496	Critical Violations	<b>6</b>	Date	<b>4/3/2018</b>
		Non-Critical Violations	<b>6</b>	Time In	<b>9:30 AM</b>
		Certified Food Protection Manager	<b>N</b>	Time Out	<b>11:30 PM</b>
License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone	
<b>5/11/2018 / 22083</b>	<b>188 STATE ST</b>	<b>PORTLAND</b>	<b>04101</b>	<b>207-540-7414</b>	
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category	
<b>MUN - EATING PLACE</b>	<b>RAMON FACTORY MIYAKE LLC</b>	<b>Regular</b>	<b>Yes</b>	<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>					<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>					17	IN	Proper reheating procedures for hot holding		
2	OUT	Management awareness; policy present			18	OUT	Proper cooling time & temperatures		X
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>					20	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	OUT	Time as a public health control: procedures & record		X
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>				
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>					<b>Chemical</b>				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	OUT	Toxic substances properly identified, stored & used		X
11	IN	Food in good condition, safe, & unadulterated			<b>Conformance with Approved Procedures</b>				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
<b>Protection from Contamination</b>					<div style="border: 1px solid black; padding: 5px;">           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>				
13	IN	Food separated & protected							
14	OUT	Food-contact surfaces: cleaned and sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

### 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>					<b>Proper Use of Utensils</b>				
28	IN	Pasteurized eggs used where required			41	IN	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>					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>				
32	IN	Plant food properly cooked for hot holding			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	X	Thermometers provided and accurate		X	47	IN	Non-food contact surfaces clean		
<b>Food Identification</b>					<b>Physical Facilities</b>				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	X	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	X	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		X
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)		Date: 4/3/2018
Health Inspector (Signature)		Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO Date of Follow-up: 4/17/2018

# State of Maine Health Inspection Report

<b>Establishment Name</b> PAI MEN MIYAKE		<i>As Authorized by 22 MRSA § 2496</i>		Date <u>4/3/2018</u>
License Expiry Date/EST. ID# 5/11/2018 / 22083	Address 188 STATE ST	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-540-7414

## Temperature Observations

Location	Temperature	Notes
STOCK	65F	COOLING IN DEEP POT FROM THE NIGHT BEFORE. PIC DISCARDED.
WALKIN	40F	
EGGS	38F	LINE UNIT
SUSHI RICE	69F	ON SHELF FROM NIGH T BEFORE, PIC DISCARDED.
MUSHROOMS	39F	LINE UNIT
HOT WATER	110F	HAND SINK
REACHIN	40F	
DISH MACHINE	165F	SINGLE RACK
SANITIZER BUCKET	300 PPM	LINE

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Date: 4/3/2018

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# State of Maine Health Inspection Report

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Address  
188 STATE ST

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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: CFPM CERTIFICATE EXPIRED, PLEASE SEND COPY TO TW@PORTLANDMAINE.GOV WITHIN 60 DAYS.

2: 2-102.11.(C).(2).(3).(17): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.

INSPECTOR NOTES: LEFT EMPLOYEE ILLNESS AGREEMENT.

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

INSPECTOR NOTES: ICE MACHINE AND SODA GUN NEED CLEANING.

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\*\*POT OF STOCK IN WALKIN FROM THE NIGHT BEFORE NOT PROPERLY COOLED, 65F

22: 3-501.19.(C).(4).(5): C: Cold Food not discarded when temperature exceeds 70 F or cooked and served, at any temperature if Ready-to-Eat and not discarded after 6 hours from point in time when the Food is removed from 41 F.

INSPECTOR NOTES: \*\*COS\*\*SUSHI RICE NOT DISCARDED FROM THE NIGHT BEFORE.

26: 7-201.11: C: Improper storage of poisonous or toxic materials.

INSPECTOR NOTES: \*\*COS\*\* BOTTLE OF GLASS CLEANER STORED OVER CLEAN UTENSILS.

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 FIND THERMOMETER IN ALL COLD UNITS, TEMPERATURES NOT MONITORED.

37: 3-307.11: N: Food not protected from other sources of contamination.

INSPECTOR NOTES: RICE PREP UNDER PIPES IN BASEMENT, NEED TO INSTALL OVERHEAD COVERING.

52: 5-501.110: N: Refuse, Recyclables, and Returnables accessible to insects / rodents.

INSPECTOR NOTES: CARDBOARD BOXES AND TRASH BAGS STORED IN BASEMENT.

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: \*\*REPEAT\*\* NEED TO CLEAN AN SEAL BASEMENT PREP AREA.

Person in Charge (Signature)



Date: 4/3/2018

Health Inspector (Signature)



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

INSPECTOR NOTES: FLOORS THROUGHOUT ESTABLISHMENT AND STAIRWAY TO BASEMENT NOT CLEANED REGULARLY. HEAVY GREASE BUILDUP UNDER 3-BAY.

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

INSPECTOR NOTES: HOOD BAFFLES ARE GREASY.

Person in Charge (Signature)



Date: 4/3/2018

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## Inspection Notes

Certified Food Protection Manager: WILL TAKE CLASS. K.M. David Allen  
 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](mailto: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](mailto: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](mailto: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: 4/3/2018

Health Inspector (Signature)

