

Establishment Name <b>PAI MEN MIYAKE</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	<b>1</b>	Date	<b>6/2/2016</b>
		No. of Repeat Risk Factor/Intervention Groups Out	<b>0</b>	Time In	<b>10:30 AM</b>
		Certified Food Protection Manager	<b>Y</b>	Time Out	<b>12:30 PM</b>

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
<b>5/11/2017 / 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 - SEATING</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	IN	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	IN	Management awareness; policy present			18	OUT	Proper cooling time & temperatures		
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 discharging from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
<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	IN	Toxic substances properly identified, stored & used		
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>					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.				
13	IN	Food separated & protected							
14	IN	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

Safe Food and Water			cos	R	Proper Use of Utensils		cos	R	
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	X	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	X	Approved thawing methods used		x	46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	X	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	x	x	51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)	Date: 6/2/2016
Health Inspector (Signature)	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:

# State of Maine Health Inspection Report

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

## Temperature Observations

Location	Temperature	Notes
DISH MACHINE	171F	SINGLE RACK
CHIX STOCK/ WALKIN	51-53F	4/5Gal BUCKETS COOLING FROM THE DAY BEFORE.
WALKIN	36F	
HOT WATER @ HAND SINK	110F	
SANITIZER BUCKET	400 PPM	
LINE UNIT	40F	
LINE UNIT 2	38F	

Person in Charge (Signature)



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# State of Maine Health Inspection Report

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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

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: SEE TEMP LOG. 5 GALLON BUCKETS OF STOCK NOT COOLED TO 70F IN 2 HRS & 41F IN NEXT 4 HRS. PIC DISCARDED.

31: 3-501.15: N: Cooked foods improperly cooled.

INSPECTOR NOTES: STOCKS COOLED IN 5 GALLON BUCKETS IN WALKIN. NEED TO USE COOLING WANDS/ ICE BATH. SEE RISK CONTROL PLAN ATTACHED.

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

INSPECTOR NOTES: WALKIN NOT LARGE ENOUGH FOR VOLUME OF PRODUCTION, PLAN ON INSTALLING ADDITIONAL WALKIN.

33: 3-501.13: N: Improper thawing.

INSPECTOR NOTES: \*\*COS\*\* FROZEN ROP FISH NOT REMOVED FROM PACKAGE PRIOR TO THAWING.

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

INSPECTOR NOTES: \*\*REPEAT/COS\*\* SEVERAL UNCOVERED CONTAINERS IN WALKIN.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: FAN GAURDS IN WALKIN/ BEER LINES IN WALKIN/ HOOD BAFFLES ARE DUSTY.

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## Inspection Notes

Certified Food Protection Manager: Hwan Soo Kim 5/8/2018 PIC: Brycen  
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.

### RISK CONTROL PLAN

SPECIFIC OBSERVATION: 5 gallon buckets of chicken stock in walkin cooling in from the day before were 51-53°F.

VIOLATION: 3-501.14 Cooked PHF not cooled to time and temperature parameters listed in the code.

Person in Charge (Signature)



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## Inspection Notes

UNCONTROLLED PROCESS STEP: Cooling

HAZARD (most common): Bacillus Cereus, Clostridium Perfringens

CRITICAL LIMITS: Cool from 135°F to 70°F within 2 hrs. and from 70°F to 41°F or less in 4 hrs.

The following risk control plan will be implemented to establish active managerial control of the identified uncontrolled hazards. (For unmet critical limits, the plan delineates what needs to be controlled, and how it will be controlled, along with necessary records and responsible personnel. It will also indicate what training is necessary.)

Plan to control hazard in the future:

The person in charge will ensure that stock(s) placed in 5 gallon buckets are placed in an ice bath and a cooling wand is inserted into each bucket. A designated employee will take temperature each hour and record on the provided Cooling Chart. If the temperature does not meet the requirement a corrective action will take place (re-heat/discard). The designated employee will notify the PIC of the issue. The Pic will send a copy of the completed Cooling Chart to the Inspector on a weekly basis for a period of 3 weeks.

Person in Charge (Signature)



Date: 6/2/2016

Health Inspector (Signature)

