

Establishment Name <b>PANDA GARDENS</b>	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	4/9/2019
		Non-Critical Violations	6	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	12:30 PM

License Expiry Date/EST. ID# <b>12/28/2019 /5067</b>	Address <b>1041 BRIGHTON AVE</b>	City <b>PORTLAND</b>	Zip Code <b>04102-1042</b>	Telephone <b>207-874-6935</b>
License Type <b>MUN - EATING PLACE</b>	Owner Name <b>PANDA GARDENS INC</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <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  
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable  
 Mark "X" in appropriate box for COS and/or R  
 COS=corrected on-site during inspection R=repeat violation

Compliance Status			cos	R
<b>Supervision</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
<b>Good Hygienic Practices</b>				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
6	IN	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	OUT	Adequate handwashing facilities supplied & accessible	x	
<b>Approved Source</b>				
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 parasitic destruction		
<b>Protection from Contamination</b>				
13	OUT	Food separated & protected		x
14	OUT	Food-contact surfaces: cleaned and sanitized		x
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			cos	R
<b>Potentially Hazardous Food Time/Temperature</b>				
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	IN	Proper cold holding temperatures		
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
<b>Consumer Advisory</b>				
23	IN	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
25	IN	Food additives: approved & properly used		
26	OUT	Toxic substances properly identified, stored & used		x x
<b>Conformance with Approved Procedures</b>				
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
<b>Safe Food and Water</b>				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
31	IN	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		
<b>Food Identification</b>				
35	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
36	IN	Insects, rodents, & animals not present		
37	X	Contamination prevented during food preparation, storage & display		x
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			cos	R
<b>Proper Use of Utensils</b>				
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
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		x

Person in Charge (Signature) *Eric Cobb* Date: 4/9/2019  
 Health Inspector (Signature) *Eric Cobb*  
 ERIC COBB Follow-up: YES  NO  Date of Follow-up:

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 12/28/2019 / 5067	<b>Address</b> 1041 BRIGHTON AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04102-1042	<b>Telephone</b> 207-874-6935

## Temperature Observations

Location	Temperature	Notes
HOT HOLD	191F	SOUP
COLD HOLD #2	40F	SPROUTS
COLD HOLD #1	38F	CHICKEN
WALK-IN COOLER	36F	PORK
KITCHEN	99 PPM	DISH MACHINE CHLORINE SANITIZER
KITCHEN	99 PPM	CHLORINE SANITIZER
KITCHEN	118F	HOT WATER
COLD HOLD #3	39F	BEEF

Person in Charge (Signature)

Bridgette

Date: 4/9/2019

Health Inspector (Signature)

Eric Cobb

ERIC COBB

# 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

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

INSPECTOR NOTES: HOOD SYSTEM IS VERY GREASY, NEED TO HAVE PROFESSIONALLY CLEANED AS DISCUSSED.

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

INSPECTOR NOTES: \*REPEAT\* KITCHEN FLOORS NEED TO BE DEGREASED AND CLEANED, VERY HEAVY GREASE AND FOOD DEBRIS BUILDUP.

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: \*REPEAT\* COOLER DOOR HANDLES, DOOR GASKETS, RACKS, SHELVES, TABLES, EQUIPMENT ALL NEED TO BE CLEANED DAILY, DISCUSSED AGAIN WITH PIC.

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

INSPECTOR NOTES: \*CORRECTED\* UNCOVERED TOTES OF WONTONS ARE STORED DIRECTLY ON THE FLOOR AND UNCOVERED, NEED TO BE COVERED AND STORED 6 INCHES OR HIGHER OFF THE FLOOR.

26: 7-102.11: C: Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.

INSPECTOR NOTES: \*REPEAT\*\*CORRECTED\* UNLABELED CHEMICAL SPRAY BOTTLE FOUND IN DINING ROOM CABINET, NEED TO HAVE THE CHEMICAL NAME LISTED ON THE BOTTLE.

14: 4-602.11.(E): N: Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.

INSPECTOR NOTES: ICE MACHINE NEEDS TO BE CLEANED.

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

INSPECTOR NOTES: \*REPEAT\* FOOD SLICER HAS FOOD DEBRIS ON THE BACK OF THE CUTTING BLADE, NEEDS TO BE CLEANED PROPERLY AFTER EACH USE AS DISCUSSED.

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: \*CORRECTED\* RAW CHICKEN IS STORED ABOVE RAW READY-TO-EAT FOOD IN THE WALK-IN COOLER, DISCUSSED PROPER FOOD STORAGE.

8: 5-205.11.(A): N: Hand wash facility not accessible.

INSPECTOR NOTES: \*CORRECTED\* KITCHEN HAND WASH SINK IS BLOCKED WITH DIRTY DISHES.

Person in Charge (Signature)



Date: 4/9/2019

Health Inspector (Signature)

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## Inspection Notes

Certified Food Protection Manager: Li Ying EXP. 10/18/2023 PIC- Li

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>

### 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: 4/9/2019

Health Inspector (Signature)

ERIC COBB