

Establishment Name <b>PANDA GARDENS</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	6	Date	11/9/2015
		No. of Repeat Risk Factor/Intervention Groups Out	3	Time In	1:30 PM
		Certified Food Protection Manager	Y	Time Out	3:30 PM

License Expiry Date/EST. ID# 12/28/2015 /5067	Address 1041 BRIGHTON AVE	City PORTLAND	Zip Code 04102-1042	Telephone 207-874-6935
License Type MUN - EATING PLACE	Owner Name PANDA GARDENS INC	Purpose of Inspection Regular	License Posted Yes	Risk Category 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		
<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	IN	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	OUT	Proper eating, tasting, drinking, or tobacco use		X	21	OUT	Proper date marking & disposition	X		
5	IN	No discharge 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	OUT	Adequate handwashing facilities supplied & accessible		X	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 parasitic 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	OUT	Food separated & protected		X						X
14	OUT	Food-contact surfaces: cleaned and sanitized								X
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	X	In-use utensils: properly stored	X	
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	X	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	X	Non-food contact surfaces clean	X	
<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	IN	Contamination prevented during food preparation, storage & display			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: 11/9/2015

Health Inspector (Signature)

Follow-up: YES

NO

Date of Follow-up: 11/19/2015

# State of Maine Health Inspection Report

<b>Establishment Name</b> PANDA GARDENS		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 11/9/2015
<b>License Expiry Date/EST. ID#</b> 12/28/2015 / 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
KITCHEN & F.O.H.	141F	HOT WATER
HOT HOLD #1	159F	EGG ROLLS
WALK-IN COOLER	36F	PORK
COLD HOLD #3	39F	CHICKEN
KITCHEN & F.O.H.	50 PPM	CHLORINE SANITIZER
COLD HOLD #1	39F	BEEF
COLD HOLD #2	38F	POOLED EGGS
FRONT COUNTER COOLER	38F	MILK
HOT HOLD #2	169F	RICE
DISH AREA	50 PPM	DISH MACHINE CHLORINE RINSE

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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

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: \*COS\* SEVERAL STAFF DRINKS IN PINT GLASSES WITH NO STRAWS OR LIDS ARE STORED DIRECTLY ON FOOD CONTACT SURFACES, PIC CORRECTED

8: 5-205.11.(B): N: Hand washing facility being used for other than hand washing.

INSPECTOR NOTES: DIRTY DISHES ARE STORED IN KITCHEN HAND SINK, PIC CORRECTED, SINK IS FOR HAND WASHING ONLY

8: 6-301.11: N: Hand cleanser not available at hand wash sink or lavatory.

INSPECTOR NOTES: \*COS\* KITCHEN HAND SINK IS MISSING SOAP, PIC CORRECTED

13: 3-302.11.(A).(2): C: Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.

INSPECTOR NOTES: \*REPEAT\* \*COS\* RAW CHICKEN STORED ABOVE RAW BEEF AND READY-TO-EAT FOODS, PIC CORRECTED, DISCUSSED PROPER FOOD STORAGE AGAIN WITH PIC

13: 3-304.11: C: Food not contacting only clean equipment and utensils.

INSPECTOR NOTES: \*COS\* FRIED FOOD IS PLACED ON CARDBOARD AFTER BEING COOKED, FOOD NEEDS TO BE PLACED ON AN APPROVED FOOD CONTACT SURFACE, DISCUSSED WITH PIC

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

INSPECTOR NOTES: \*REPEAT\* FOOD SLICER, CAN OPENER, AND ICE MACHINE ARE DIRTY, NEED TO CLEAN, DISCUSSED AGAIN

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 DATE/ PRODUCT LABELING IN-USE, DISCUSSED LABELING WITH PIC AGAIN

26: 7-207.11.(B).(2): C: Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

INSPECTOR NOTES: \*COS\* SEVERAL BOTTLES OF PAIN RELIEVER AND OINTMENT IS STORED ABOVE FOOD CONTACT/ FOOD PREP. SURFACES, PIC CORRECTED, DISCUSSED PROPER MEDICINE STORAGE WITH PIC

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

INSPECTOR NOTES: \*COS\* KNIVES ON COOKING LINE ARE STORED BETWEEN TABLES, PIC CORRECTED, DISCUSSED PROPER UTENSIL STORAGE

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46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: NEED CHLORINE TEST STRIPS TO VERIFY SANITIZER CONCENTRATION

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

INSPECTOR NOTES: \*REPEAT\* NEED TO CLEAN COOLERS, DOOR GASKETS, AND COOLER DOOR HANDLES, DISCUSSED AGAIN

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## Inspection Notes

Certified Food Protection Manager- Li Ying EXP. 5/30/2018

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](mailto: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](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 [ecobb@portlandmaine.gov](mailto: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: 11/9/2015

Health Inspector (Signature)