

State of Maine Health Inspection Report

Establishment Name POMS THAI TASTE RESTAURANT & NOODLE HOUSE	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	1	Date	8/24/2016
		No. of Repeat Risk Factor/Intervention Groups Out	0	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	12:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
12/3/2016 / 19790	571 CONGRESS ST	PORTLAND	04101-3308	207-772-6999
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	BOOBPHACHATI, RATTANAPH	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
 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
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	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
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	X	
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	IN	Proper cold holding temperatures		
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
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	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		
Food Identification				
35	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	IN	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	X
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	X	Single-use & single-service articles: properly stored & used	X	X
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	X	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		
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		
54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) _____ Date: 8/24/2016

Health Inspector (Signature) *Peter [Signature]*

Follow-up: YES NO Date of Follow-up: _____

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License Expiry Date/EST. ID# 12/3/2016 / 19790	Address 571 CONGRESS ST	City / State PORTLAND / ME	Zip Code 04101-3308	Telephone 207-772-6999

Temperature Observations

Location	Temperature	Notes
KITCHEN	99 PPM	CHLORINE SANITIZER
COLD HOLD #1	41F	SLICED TOMS.
DISH AREA	0 PPM	DISH MACHINE CHLORINE RINSE, PIC CORRECTED, NEEDS TO BE 50-99 PPM
HOT HOLD	164F	RICE
WALK-IN COOLER	36F	BEEF
KITCHEN & RESTROOM	130F	HOT WATER
COLD HOLD #2	39F	HALF & HALF
COLD HOLD #4	38F	CHICKEN
COLD HOLD #5	39F	SHELL EGGS
COLD HOLD #3	39F	SHRIMP

Person in Charge (Signature)

Peter

Date: 8/24/2016

Health Inspector (Signature)

M. G. G.

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License Expiry Date/EST. ID#
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Address
571 CONGRESS ST

City / State
PORTLAND ME

Zip Code
04101-3308

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

14: 4-501.114.(A).(1): C: Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.

INSPECTOR NOTES: *COS* DISH MACHINE CHLORINE RINSE IS 0 PPM, NEEDS TO BE 50-99 PPM, 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* WIPING CLOTHS NEED TO BE STORED IN CHEMICAL SANITIZER, DISCUSSED WITH STAFF

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

INSPECTOR NOTES: *REPEAT**COS* RICE SCOOPS ARE STORED IN COOL NON-MOVING WATER AND CHEF KNIVES ARE STORED BETWEEN TABLES, DISCUSSED PROPER UTENSIL STORAGE

43: 4-903.11.(D): N: Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.

INSPECTOR NOTES: *REPEAT**COS* CASES OF PAPER GOODS ARE STORED DIRECTLY ON THE FLOOR, NEED TO BE 6 INCHES OR HIGHER OFF THE FLOOR, PIC CORRECTED

45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: NEED TO STOP USING PLASTIC FOLDING TABLE FOR FOOD PREP., NEEDS TO BE SMOOTH AND EASILY CLEANABLE

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

INSPECTOR NOTES: NEED TO CLEAN COOLER DOOR GASKETS AND HANDLES

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

INSPECTOR NOTES: FLOORS AND WALLS IN KITCHEN NEED TO BE CLEANED

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: MOP NEEDS TO BE HUNG TO AIR DRY

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

INSPECTOR NOTES: CEILING VENTS ARE DUSTY, HOOD SYSTEM NEEDS TO BE CLEANED, DRIPPING GREASE

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Inspection Notes

Certified Food Protection Manager- Oraya Fortney EXP. 10/22/2017

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 207-287-3165. 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.

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.

Person in Charge (Signature)

Date: 8/24/2016

Health Inspector (Signature)