

Establishment Name PUNKYS	As Authorized by 22 MRSA § 2496	Critical Violations	6	Date	9/23/2020
		Non-Critical Violations	5	Time In	10:30 AM
		Certified Food Protection Manager	Y	Time Out	12:30 PM

License Expiry Date/EST. ID# 5/16/2021 / 17561	Address 186 BRIGHTON AVE	City PORTLAND	Zip Code 04102-2341	Telephone 207-773-8885
License Type MUN - EATING PLACE	Owner Name PUNKY'S LLC	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
 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	OUT	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	OUT	Proper eating, tasting, drinking, or tobacco use	X	
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		
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	OUT	Proper reheating procedures for hot holding	X	
18	IN	Proper cooling time & temperatures		
19	OUT	Proper hot holding temperatures	X	X
20	IN	Proper cold holding temperatures		
21	OUT	Proper date marking & disposition	X	
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

Compliance Status			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	X	Proper cooling methods used; adequate equipment for temperature control	X	
32	IN	Plant food properly cooked for hot holding		
33	X	Approved thawing methods used	X	
34	X	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		

Compliance Status			cos	R
Proper Use of Utensils				
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		
Utensils, Equipment and Vending				
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	IN	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	IN	Physical facilities installed, maintained, & clean		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *SOKTHIM NOU (PRINTED WITH PERMISSION)* Date: 9/23/2020
 Health Inspector (Signature) *Tom Williams*
 TOM WILLIAMS Follow-up: YES NO Date of Follow-up: 9/29/2020

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
SANDWICH UNIT	37F	
WALKIN	38F	
JAMBALAYA	89F	PLACE IN OVEN UPON MY ARRIVAL. PREVIOUSLY WAS ASSEMBLED AND STORED ON RACK AT ROOM TEMP FOR UNKNOWN AMOUNT OF TIME. APPROX 2-6 HOURS.
HAM MAC & CHEESE	115F	IN HOLDING UNIT ON COUNTER
CHICKEN POT PIE	118F	IN HOLDING UNIT ON COUNTER.
HOT WATER	115F	HAND SINK
CHOP SUEY	165F	IN HOLDING UNIT ON COUNTER.
REACHIN	38F	
COOKED PORK	71F	ON COUNTER FOR UNKNOWN AMOUNT OF TIME. PIC DISCARDED
CHOP SUEY CASSEROLE	118F	ON PREP TABLE IN TO GO CONTAINER SINCE MORNING. PIC DISCARDED

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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

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: **CORRECTED** SEVERAL DIRTY CLOTHS ON FOOD CONTACT SURFACES.

34: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: NO THERMOMETERS IN THE HOT HOLDING DISPLAY ON THE COUNTER. PIC WILL BUY SOME.

33: 3-501.13: N: Improper thawing.

INSPECTOR NOTES: **CORRECTED** CASE OF FROZEN CHICKEN THAWING AT ROOM TEMPERATURE. DISCUSSED PROPER PROCEDURES.

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

INSPECTOR NOTES: **CORRECTED** COOLING FOOD IN COVERED HOTEL PANS, DISCUSSED LEAVING THEM UNCOVERED AND PLACING PAN ON SHELF ABOVE TO PROTECT FROM CONTAMINATION.

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: **CORRECTED** NOT DATE MARKING COOKED FOODS IN THE WALKIN.

19: 3-501.16.(A).(1): C: Hot foods not maintained at a proper temperature of 135 F or more.

INSPECTOR NOTES: **REPEAT/CORRECTED** SERVERAL TO GO CONTAINERS OF CASSEROLE ITEMS INCLUDING CHICKEN POT PIE NOT HELD AT 135F OR HIGHER. PIC DISCARDED ALL ITEM BECAUSE UNABLE TO DETERMINE TIME COOKED, OR HOLDING TIME. STATED THAT THEY COOK RICE AT 2AM, OTHER ITEMS AT 4AM ETC. POSSIBILITY OF EXCEEDING 4 HOURS IN DANGER ZONE.

17: 3-403.11.(A): C: PHF not properly reheated to 165 F for 15 seconds for hot holding.

INSPECTOR NOTES: **CORRECTED** CASSEROLE ITEMS NOT VERIFIED WITH A THERMOMETER THAT THEY RE-HEATED TO 165F.

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

INSPECTOR NOTES: **CORRECTED** 1) PREP TABLE COVERED WITH DIRTY CARDBOARD BOX, HEAVILY STAINED APPEARED SEVERAL DAYS OLD. 2) CAN OPENER BLADE IS NOT CLEAN.

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: **CORRECTED** HALF EATEN SANDWICH SITTING ON PREP TABLE, PIC STATED THAT HER 1 YEAR OLD DAUGHTER LEFT IT THERE.

1: 2-103.11.(B): N: The Person in Charge did not ensure that unnecessary persons were not in the food areas.

INSPECTOR NOTES: TWO SMALL CHILDREN (TODDLERS) ALLOWED IN THE KITCHEN.

Person in Charge (Signature)

SOKTHIM NOU (PRINTED WITH PERMISSION)

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1: 2-102.11.(C).(1).(4-16): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.

INSPECTOR NOTES: CFPM NOT ABLE TO WORK AS MANY HOURS DUE TO COVID ISSUES SUCH AS PAYROLL, DAY CARE ETC. ONLY WORKING 2 NIGHTS A WEEK. NEED A CFPM DURING FOOD PRODUCTION HOURS.

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Inspection Notes

Certified Food Protection Manager: LIEM NGUYEN EXP 4/3/23 PIC/OWNER: SOKTHIM NOU

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 Tom Williams by emailing tw@portlandmaine.gov or faxing to (207) 756-8111. 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 a violation has been addressed at 874-8772. 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. This inspection was conducted and reviewed on-site. The report was entered in remote format and finalized off-site. The name of the PIC was printed in the signature block by the inspector with prior permission obtained from the PIC. The PIC's actual signature was not obtained. A copy of this report has been provided to the PIC via email.

Person in Charge (Signature)

SOKTHIM NOU (PRINTED WITH PERMISSION)

Date: 9/23/2020

Health Inspector (Signature)

TOM WILLIAMS