

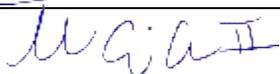
Establishment Name SAENG THAI HOUSE II	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	10/31/2019
		Non-Critical Violations	4	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	12:15 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
4/1/2020 /7677	921 CONGRESS ST	PORTLAND	04102-3030	207-780-0900
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	SAENG THAI HOUSE II LLC	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	Compliance Status		cos	R	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					Consumer Advisory				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					Chemical				
4	IN	Proper eating, tasting, drinking, or tobacco use			24	IN	Pasteurized foods used; prohibited foods not offered		
5	IN	No discharge from eyes, nose, and mouth			Conformance with Approved Procedures				
Preventing Contamination by Hands					25	IN	Food additives: approved & properly used		
6	IN	Hands clean & properly washed			26	IN	Toxic substances properly identified, stored & used		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Protection from Contamination				
8	IN	Adequate handwashing facilities supplied & accessible			13	OUT	Food separated & protected		X
Approved Source					14	OUT	Food-contact surfaces: cleaned and sanitized		
9	IN	Food obtained from approved source			15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		
10	IN	Food received at proper temperature			GOOD RETAIL PRACTICES				
11	IN	Food in good condition, safe, & unadulterated			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
12	IN	Required records available: shellstock tags parasite destruction			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				
Chemical					Safe Food and Water				
25	IN	Food additives: approved & properly used			28	IN	Pasteurized eggs used where required		
26	IN	Toxic substances properly identified, stored & used			29	IN	Water & ice from approved source		
Conformance with Approved Procedures					30	IN	Variance obtained for specialized processing methods		
27	IN	Compliance with variance, specialized process, & HACCP plan			Food Temperature Control				
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.					31	IN	Proper cooling methods used; adequate equipment for temperature control		
GOOD RETAIL PRACTICES					32	IN	Plant food properly cooked for hot holding		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					33	IN	Approved thawing methods used		
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					34	IN	Thermometers provided and accurate		
Safe Food and Water					Food Identification				
Proper Use of Utensils					35	IN	Food properly labeled; original container		
41	X	In-use utensils: properly stored			Prevention of Food Contamination				
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			36	X	Insects, rodents, & animals not present		X
43	IN	Single-use & single-service articles: properly stored & used			37	IN	Contamination prevented during food preparation, storage & display		
44	IN	Gloves used properly			38	IN	Personal cleanliness		
Utensils, Equipment and Vending					39	X	Wiping cloths: properly used & stored		X
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			40	IN	Washing fruits & vegetables		
46	IN	Warewashing facilities: installed, maintained, & used; test strips			Physical Facilities				
47	IN	Non-food contact surfaces clean			48	IN	Hot & cold water available; adequate pressure		
Physical Facilities					49	IN	Plumbing installed; proper backflow devices		
48	IN	Hot & cold water available; adequate pressure			50	IN	Sewage & waste water properly disposed		
49	IN	Plumbing installed; proper backflow devices			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
50	IN	Sewage & waste water properly disposed			52	IN	Garbage & refuse properly disposed; facilities maintained		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned			53	IN	Physical facilities installed, maintained, & clean		
52	IN	Garbage & refuse properly disposed; facilities maintained			54	X	Adequate ventilation & lighting; designated areas used		
53	IN	Physical facilities installed, maintained, & clean							
54	X	Adequate ventilation & lighting; designated areas used							

Person in Charge (Signature)		Date: 10/31/2019
Health Inspector (Signature)		Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:
ERIC COBB		

State of Maine Health Inspection Report

Establishment Name SAENG THAI HOUSE II		<i>As Authorized by 22 MRSA § 2496</i>		Date 10/31/2019
License Expiry Date/EST. ID# 4/1/2020 /7677	Address 921 CONGRESS ST	City / State PORTLAND / ME	Zip Code 04102-3030	Telephone 207-780-0900

Temperature Observations

Location	Temperature	Notes
KITCHEN	140F	HOT WATER
COLD HOLD #2	37F	BEEF
COLD HOLD #1	40F	CHICKEN
KITCHEN	99 PPM	CHLORINE SANITIZER
WALK-IN COOLER	40F	SHELL EGGS

Person in Charge (Signature)

Date: 10/31/2019

Health Inspector (Signature)
ERIC COBB

State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

SAENG THAI HOUSE II

Date 10/31/2019

License Expiry Date/EST. ID#
4/1/2020 /7677

Address
921 CONGRESS ST

City / State
PORTLAND ME

Zip Code
04102-3030

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

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: *CORRECTED* BAG OF RAW BEEF AND A BAG OF RAW CHICKEN IS STORED IN THE SAME HALF PAN, NEED TO PROTECT FOOD FROM POSSIBLE CROSS CONTAMINATION AS DISCUSSED.

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

INSPECTOR NOTES: CAN OPENER NEEDS TO BE CLEANED AFTER USE, DRIED FOOD MATTER ON THE CUTTING BLADE.

36: 6-202.13: N: Insect control devices are improperly designed and constructed / located.

INSPECTOR NOTES: *CORRECTED* NEED TO REMOVE FLY STRIPS HANGING IN THE BASEMENT PREP. AREA, NO FLIES OBSERVED.

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* SOILED WIPING CLOTHS NEED TO BE STORED IN CHEMICAL SANITIZER BETWEEN USES.

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

INSPECTOR NOTES: CHEF KNIVES ARE STORED BETWEEN WOOD RACKS, NEED TO BE REMOVED, UNABLE TO CLEAN BETWEEN THE FIXED RACKS.

54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: LIGHT BULBS IN THE BASEMENT PREP. AREA NEED TO BE SHIELDED.

Person in Charge (Signature)



Date: 10/31/2019

Health Inspector (Signature)

ERIC COBB



State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

SAENG THAI HOUSE II

Date 10/31/2019

License Expiry Date/EST. ID#
4/1/2020 / 17677

Address
921 CONGRESS ST

City / State
PORTLAND ME

Zip Code
04102-3030

Inspection Notes

Certified Food Protection Manager: Ratlita Sarapak EXP. 5/28/2022 PIC & SIGNED BY- Ratlita

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 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: 10/31/2019

Health Inspector (Signature)

ERIC COBB

