

Table with 4 columns: Establishment Name (SAENG THAI HOUSE II), No. of Risk Factor/Intervention Groups Out (6), Date (2/17/2016), No. of Repeat Risk Factor/Intervention Groups Out (3), Time In (10:30 AM), Certified Food Protection Manager (Y), Time Out (12:30 PM). Includes reference to 22 MRSA § 2496.

Table with 5 columns: License Expiry Date/EST. ID# (4/1/2016 /7677), Address (921 CONGRESS ST), City (PORTLAND), Zip Code (04102-3030), Telephone (207-780-0900), License Type (MUN - EATING PLACE), Owner Name (SAENG THAI HOUSE II 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. 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.

Table for Foodborne Illness Risk Factors. Columns: Compliance Status, Description, COS, R. Rows include Supervision (PIC present), Employee Health (Management awareness), Good Hygienic Practices (Proper eating, No discharge), Preventing Contamination by Hands (Hands clean, No bare hand contact), Approved Source (Food obtained from approved source), Protection from Contamination (Food separated & protected).

Table for Foodborne Illness Risk Factors. Columns: Compliance Status, Description, COS, R. Rows include Potentially Hazardous Food Time/Temperature (Proper cooking, reheating, cooling, hot holding, cold holding, date marking), Consumer Advisory (Consumer advisory provided), Highly Susceptible Populations (Pasteurized foods used), Chemical (Food additives, Toxic substances), Conformance with Approved Procedures (Compliance with variance, 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.

Table for Good Retail Practices. Columns: Compliance Status, Description, COS, R. Rows include Safe Food and Water (Pasteurized eggs, Water & ice), Food Temperature Control (Proper cooling, Plant food cooked, Approved thawing), Food Identification (Food properly labeled), Prevention of Food Contamination (Insects, rodents, Contamination prevented, Personal cleanliness, Wiping cloths, Washing fruits & vegetables).

Table for Good Retail Practices. Columns: Compliance Status, Description, COS, R. Rows include Proper Use of Utensils (In-use utensils, Utensils, equipment, linens, Single-use articles, Gloves used), Utensils, Equipment and Vending (Food & non-food contact surfaces cleanable, Warewashing facilities, Non-food contact surfaces clean), Physical Facilities (Hot & cold water available, Plumbing installed, Sewage & waste water properly disposed, Toilet facilities, Garbage & refuse properly disposed, Physical facilities installed, Adequate ventilation & lighting).

Person in Charge (Signature) [Signature] Date: 2/17/2016. Health Inspector (Signature) [Signature] Follow-up: YES NO Date of Follow-up: 2/29/2016.

State of Maine Health Inspection Report

Establishment Name SAENG THAI HOUSE II		<i>As Authorized by 22 MRSA § 2496</i>		Date <u>2/17/2016</u>
License Expiry Date/EST. ID# 4/1/2016 /7677	Address 921 CONGRESS ST	City / State PORTLAND / ME	Zip Code 04102-3030	Telephone 207-780-0900

Temperature Observations

Location	Temperature	Notes
COLD HOLD #2	38F	SHRIMP
KITCHEN	50F	SPROUTS, PIC CORRECTED, NEED TO BE HELD @ 41F OR LOWER
HOT HOLD	164F	RICE
KITCHEN & RESTROOM	120F	HOT WATER
WALK-IN COOLER	38F	SHELL EGGS
COLD HOLD #3	39F	BEEF
COLD HOLD #1	39F	CHICKEN

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Date: 2/17/2016

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Establishment Name

SAENG THAI HOUSE II

Date 2/17/2016

License Expiry Date/EST. ID#
4/1/2016 /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

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* FOOD HANDLERS DRINKS ARE STORED DIRECTLY ON FOOD CONTACT SURFACES, PIC CORRECTED

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: *COS* INSPECTOR OBSERVED FOOD HANDLERS USING BARE HANDS WHILE HANDLING READY-TO-EAT FOODS, DISCUSSED WITH STAFF

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: *COS* RAW CHICKEN IS STORED ABOVE READY-TO-EAT FOODS, DISCUSSED PROPER FOOD STORAGE AGAIN

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: *COS* RAW CHICKEN AND RAW GROUND PORK IS STORED IN SAME PAN, NEEDS TO BE SEPERATED, PROTECT FROM CONTAMINATION, DISCUSSED

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

INSPECTOR NOTES: *REPEAT**COS* FOOD SCALE AND CAN OPENER ARE DIRTY, NEED TO BE CLEANED DAILY, DISCUSSED AGAIN

14: 4-602.12.(C): N: The cavities and door seals of microwave ovens are not cleaned with proper frequency.

INSPECTOR NOTES: BOTH MICROWAVES ARE DIRTY, NEED TO BE CLEANED DAILY

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: *REPEAT**COS* SPROUTS ARE STORED AT ROOM TEMP., PIC CORRECTED, NEED TO BE HELD @ 41F OR LOWER, DISCUSSED WITH PIC

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 PROPER FOOD LABELING AGAIN

36: 6-501.112: N: Dead or trapped birds, rodents, or insects not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

INSPECTOR NOTES: DEAD MOUSE FOUND IN BASEMENT NEXT TO TRAP, NEEDS TO BE CLEANED UP A.S.A.P, CONTINUE TO WORK WITH MODERN PEST

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45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: NEED TO REPLACE DISCOLORED CUTTING BOARDS, NEED TO BE SMOOTH AND EASILY CLEANABLE

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

INSPECTOR NOTES: COOLERS NEED TO BE CLEANED INSIDE AND OUT, ALSO NEED TO CLEAN ALL SHELVING AND TABLES, DISCUSSED

49: 5-203.14: C: Backflow prevention device not installed when required.

INSPECTOR NOTES: NEED A BACKFLOW DEVICE @ MOP SINK HOSE, DISCUSSED WITH PIC

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: **REPEAT* NEED TO PAINT OR SEAL ALL UNFINISHED WOOD IN KITCHEN, DISCUSSED AGAIN

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

INSPECTOR NOTES: *REPEAT* FLOORS, WALLS, AND CEILINGS IN KITCHEN, BASEMENT, AND WALK-IN COOLER ARE DIRTY, NEED TO BE CLEANED

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Inspection Notes

Certified Food Protection Manager- Ralita Sarapak EXP. 4/22/2017

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: 2/17/2016

Health Inspector (Signature)

