

Table with establishment details: Establishment Name (SAENG THAI HOUSE II), License Expiry Date (4/1/2016), 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 (Follow-up Inspection), 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.

Main inspection table with columns for Compliance Status, COS, and R. Rows include Supervision (PIC present), Employee Health (Management awareness), Good Hygienic Practices (Proper eating, No discharge), Preventing Contamination by Hands (Hands clean), Approved Source (Food obtained from approved source), Protection from Contamination (Food separated & protected).

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 with columns for Compliance Status, COS, and R. Rows include Safe Food and Water (Pasteurized eggs, Water & ice), Food Temperature Control (Proper cooling methods, Plant food properly cooked), Food Identification (Food properly labeled), Prevention of Food Contamination (Insects, rodents, animals not present, Contamination prevented, Personal cleanliness, Wiping cloths, Washing fruits & vegetables), Proper Use of Utensils (In-use utensils, Utensils, equipment, & linens), Utensils, Equipment and Vending (Food & non-food contact surfaces cleanable, Warewashing facilities), 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) Date: 3/7/2016. Health Inspector (Signature) Follow-up: YES NO Date of Follow-up: 3/18/2016.

State of Maine Health Inspection Report

Establishment Name SAENG THAI HOUSE II		As Authorized by 22 MRSA § 2496		Date <u>3/7/2016</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
HOT HOLD #1	169F	SOUP
COLD HOLD #4	36F	MILK
COLD HOLD #1	41F	SHRIMP
DISH AREA	0 PPM	DISH MACHINE SANITIZER CYCLE, NO SANITIZER
WALK-IN COOLER	38F	SHELL EGGS
KITCHEN & RESTROOM	130F	HOT WATER
WALK-IN COOLER	91F	5 GALLONS OF SOUP COOLING, PIC STATED IT WAS ONLY IN THE COOLER FOR 1 HOUR
COLD HOLD #2	41F	CHICKEN
COLD HOLD #3	39F	BEEF
HOT HOLD #2	173F	RICE

Person in Charge (Signature) 

Health Inspector (Signature) 

Date: 3/7/2016

State of Maine Health Inspection Report

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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: *REPEAT**COS* RAW CHICKEN STORED DIRECTLY ON RAW BEEF, ALSO RAW CHICKEN STORED DIRECTLY ON COOKED CHICKEN, PIC CORRECTED, DISCUSSED PROPER FOOD STORAGE AGAIN

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

INSPECTOR NOTES: DISH MACHINE NOT DISPENSING SANITIZER, DO NOT USE DISH MACHINE UNTIL CORRECTED, DISCUSSED

14: 4-703.11: C: Manual and/or mechanical methods of sanitizing incomplete.

INSPECTOR NOTES: *COS* FOOD HANDLER WASHING DISHES IN 3-BAY SINK NOT USING CHEMICAL SANITIZER OR HOT WATER FOR SANITIZING, DISCUSSED PROPER 3-BAY PROCEDURES

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

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

INSPECTOR NOTES: *COS* COOLING FIVE GALLONS OF HOT SOUP IN WALK-IN COOLER, DISCUSSED COOLING TIME AND TEMPS. WITH PIC

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: *REPEAT* SOILED WIPING CLOTHS ARE STORED DIRECTLY ON FOOD-CONTACT SURFACES, DISCUSSED PROPER CLOTH HOLDING WITH PIC

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

INSPECTOR NOTES: *REPEAT* NEED A BACKFLOW DEVICE AT THE MOP SINK, DISCUSSED AGAIN

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

INSPECTOR NOTES: *REPEAT* NEED TO CONTINUE DAILY CLEANING OF KITCHEN WALLS AND FLOORS, DISCUSSED

Person in Charge (Signature)



Date: 3/7/2016

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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.

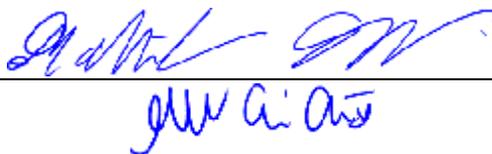
Additional Inspection Fee

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: 3/7/2016

Health Inspector (Signature)