

Establishment Name SICHUAN KITCHEN	As Authorized by 22 MRSA § 2496	Critical Violations	4	Date	10/24/2019
		Non-Critical Violations	6	Time In	11:15 AM
		Certified Food Protection Manager	Y	Time Out	12:15 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
12/19/2019 / 26357	612 CONGRESS ST	PORTLAND	04101	207-536-7226
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	SHANGRI-LA SICHUAN CUISIN	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 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

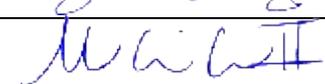
Compliance Status			cos	R	Compliance Status		cos	R	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					17	IN	Proper reheating procedures for hot holding		
2	IN	Management awareness; policy present			18	IN	Proper cooling time & temperatures		
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures		
Good Hygienic Practices					20	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	OUT	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
Preventing Contamination by Hands					Consumer Advisory				
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations				
8	OUT	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
Approved Source					Chemical				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	OUT	Toxic substances properly identified, stored & used	x	
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination					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.				
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							

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			cos	R	
Safe Food and Water					Proper Use of Utensils				
28	IN	Pasteurized eggs used where required			41	X	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
Food Temperature Control					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
32	IN	Plant food properly cooked for hot holding			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	X	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	IN	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	X	Wiping cloths: properly used & stored		x	53	X	Physical facilities installed, maintained, & clean	x	
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)		Date: 10/24/2019
Health Inspector (Signature)		Follow-up: YES NO Date of Follow-up: 11/4/2019

State of Maine Health Inspection Report

Establishment Name SICHUAN KITCHEN		<i>As Authorized by 22 MRSA § 2496</i>		Date 10/24/2019
License Expiry Date/EST. ID# 12/19/2019 / 26357	Address 612 CONGRESS ST	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-536-7226

Temperature Observations

Location	Temperature	Notes
KITCHEN	400 PPM	QUATS. SANITIZER
KITCHEN	130F	HOT WATER
COLD HOLD #1	36F	CHICKEN
COLD HOLD #3	36F	SHELL EGGS
COLD HOLD #2	37F	GARLIC

Person in Charge (Signature)		Date: 10/24/2019
Health Inspector (Signature) ERIC COBB		

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Address
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City / State
PORTLAND ME

Zip Code
04101

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

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: NO PAPER TOWELS AT THE BAR OR THE KITCHEN HAND WASH SINK.

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

INSPECTOR NOTES: *REPEAT* ICE MACHINE NEEDS TO BE CLEANED.

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

INSPECTOR NOTES: NO PRODUCT/ DATE LABELING, ALL PHF HELD LONGER THAN 24 HOURS NEEDS TO BE LABELED AS DISCUSSED.

26: 7-102.11: C: Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.

INSPECTOR NOTES: *CORRECTED* SEVERAL UNLABELED CHEMICAL SPRAY BOTTLES FOUND THROUGHOUT THE ESTABLISHMENT, NEED TO HAVE THE CHEMICAL NAME LISTED ON THE BOTTLE.

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: SOILED WIPING CLOTHS ARE STORED ON FOOD CONTACT SURFACES, NEED TO BE STORED CHEMICAL SANITIZER BETWEEN USES.

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

INSPECTOR NOTES: CHEF KNIVES ARE STORED BETWEEN TABLES AND BEHIND PIPES, DISCUSSED PROPER UTENSIL STORAGE.

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

INSPECTOR NOTES: NEED TO CLEAN REACH-IN COOLERS INSIDE & OUT, DOOR HANDLES, DOOR GASKETS, SHELVES, RACKS, TABLES, EQUIPMENT, ETC., HEAVY GREASE AND FOOD DEBRIS BUILDUP.

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

INSPECTOR NOTES: *REPEAT* KITCHEN WALLS AND FLOORS NEED TO BE DEEP CLEANED, HEAVY GREASE AND FOOD DEBRIS BUILDUP.

54: 6-202.12: N: Ventilation may cause food contamination.

INSPECTOR NOTES: GREASE IS DRIPPING FROM THE HOOD SYSTEM, NEED TO HAVE CLEANED A.S.A.P..

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

INSPECTOR NOTES: HOOD SYSTEM IS VERY GREASY, NEED TO HAVE CLEANED A.S.A.P. AS DISCUSSED.

Person in Charge (Signature)



Date: 10/24/2019

Health Inspector (Signature)

ERIC COBB



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ME

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04101

Inspection Notes

Certified Food Protection Manager: Qi Shen EXP. 1/15/2021 PIC & SIGNED BY- Shamus

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: 10/24/2019

Health Inspector (Signature)



ERIC COBB