

Establishment Name <b>THANH THANH 2</b>	<i>As Authorized by 22 MRSA § 2496</i>	Critical Violations	<b>4</b>	Date	<b>5/9/2018</b>
		Non-Critical Violations	<b>10</b>	Time In	<b>10:30 AM</b>
		Certified Food Protection Manager	<b>Y</b>	Time Out	<b>12:30 PM</b>

License Expiry Date/EST. ID# <b>9/9/2018 / 10750</b>	Address <b>782 FOREST AVE</b>	City <b>PORTLAND</b>	Zip Code <b>04103-4109</b>	Telephone <b>207-828-1114</b>
License Type <b>MUN - EATING PLACE</b>	Owner Name <b>HO, LY LY</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>High</b>

### 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
<b>Supervision</b>				
1	OUT	PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
<b>Good Hygienic Practices</b>				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharging from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
6	OUT	Hands clean & properly washed	x	
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed	x	
8	OUT	Adequate handwashing facilities supplied & accessible	x	
<b>Approved Source</b>				
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		
<b>Protection from Contamination</b>				
13	IN	Food separated & protected		
14	IN	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			cos	R
<b>Potentially Hazardous Food Time/Temperature</b>				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	IN	Proper cold holding temperatures		
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
<b>Consumer Advisory</b>				
23	IN	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
25	IN	Food additives: approved & properly used		
26	OUT	Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>				
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

			cos	R
<b>Safe Food and Water</b>				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	IN	Thermometers provided and accurate		
<b>Food Identification</b>				
35	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
36	X	Insects, rodents, & animals not present		
37	X	Contamination prevented during food preparation, storage & display	x	x
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			cos	R
<b>Proper Use of Utensils</b>				
41	X	In-use utensils: properly stored		x
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		x
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		x
<b>Physical Facilities</b>				
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	X	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)	Date: 5/9/2018
Health Inspector (Signature)	Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO <span style="margin-left: 20px;">Date of Follow-up: 7/23/2018</span>

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 9/9/2018 / 10750	<b>Address</b> 782 FOREST AVE	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04103-4109	<b>Telephone</b> 207-828-1114	

## Temperature Observations

Location                      Temperature                      Notes

Person in Charge (Signature)



Date: 5/9/2018

Health Inspector (Signature)



# State of Maine Health Inspection Report

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782 FOREST AVE

City / State  
PORTLAND ME

Zip Code  
04103-4109

## 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

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: PLEASE SEND COPY OF SERVSAFE CERTIFICATE TO TW@PORTLANDMAINE.GOV WITHIN 60 DAYS.

6: 2-301.12: C: Food employees are not following proper hand cleaning procedures.

INSPECTOR NOTES: \*\*COS\*\* WASHING HANDS WITHOUT SOAP AT 3-BAY SINK.

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

INSPECTOR NOTES: \*\*COS\*\* HANDLING RAW CHICKEN AND THEN LETTUCE WITH BARE HANDS. LETTUCE DISCARDED AND HANDS WASHED IMMEDIATELY.

8: 6-301.11: N: Hand cleanser not available at hand wash sink or lavatory.

INSPECTOR NOTES: \*\*COS\*\* NO SOAP IN KITCHEN AND RESTROOM, WENT TO STORE AND BOUGHT SOAP IMMEDIATE, Y.

26: 7-202.12.(A).(B): C: Poisonous or toxic materials are being improperly used / applied.

INSPECTOR NOTES: 2 CANS OF RAID FLYING INSECT KILLER IN KITCHEN.

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

INSPECTOR NOTES: \*\*COS\*\* FLY STRIPS HANGING ABOVE FOOD PREP AREAS IN KITCHEN.

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: SCREEN DOOR NEEDS REPAIR.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: \*\*REPEAT\*\* PAPER TOWEL DISPENSER LOCATED ABOVE LINE PREP UNIT NEEDS TO BE MOVED.

37: 3-306.12: N: Condiments not protected.

INSPECTOR NOTES: \*\*COS\*\* SAUCE ON TABLES IN BOWLS WITH SPOONS NOT PROTECTED FROM CONTAMINATION. NEED TO USE SINGLE SERVE RAMEKIN OR BOTTLE.

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

INSPECTOR NOTES: \*\*COS\*\* ICE SCOOP STORED ON TOP OF UNCLEAN ICE MACHINE NEEDS TO BE IN A CLEAN CONTAINER AND WASHED DAILY.

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

INSPECTOR NOTES: \*\*REPEAT\*\* YELLOW CUTTING BOARD ON PREP TABLE BY SLICER HAS DEEP GROOVES AND IS NOT CLEANABLE.

Person in Charge (Signature)



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47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: \*\*REPEAT\*\* REACHIN DOOR HANDLES AND DOORS NEED CLEANING.

52: 5-501.15.(A): N: Outside receptacle or waste handling unit used for refuse, recyclables, or returnables used with materials containing food residue does not have tight-fitting lids, doors, or covers.

INSPECTOR NOTES: DUMPSTER LIDS ARE OPEN.

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

INSPECTOR NOTES: FLOOR UNDER LINE EQUIPMENT ARE GREASY/ TABLE UNDER FRYER IS GREASY, NEEDS FOIL REMOVED DAILY/BAR FLOOR NEEDS CLEANING.

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## Inspection Notes

Certified Food Protection Manager: Will take class. PIC: Lyly

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 CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Tom Williams by emailing to [tw@portlandmaine.gov](mailto:tw@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](mailto: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 [tw@portlandmaine.gov](mailto:tw@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: 5/9/2018

Health Inspector (Signature)