

Establishment Name THANH THANH 2	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	6/10/2019
		Non-Critical Violations	3	Time In	11:30 AM
		Certified Food Protection Manager	Y	Time Out	1:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
9/9/2019 / 10750	782 FOREST AVE	PORTLAND	04103-4109	207-828-1114
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	HO, LY LY	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

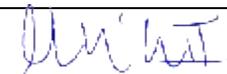
Compliance Status			cos	R	Compliance Status		cos	R	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					17	IN	Proper reheating procedures for hot holding		
2	IN	Management 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	IN	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	IN	Toxic substances properly identified, stored & used		
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	OUT	Food separated & protected		X					
14	IN	Food-contact surfaces: cleaned and sanitized							
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	X	
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	X	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	IN	Wiping cloths: properly used & stored			53	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)		Date: 6/10/2019
Health Inspector (Signature)		Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

State of Maine Health Inspection Report

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License Expiry Date/EST. ID# 9/9/2019 / 10750	Address 782 FOREST AVE	City / State PORTLAND / ME	Zip Code 04103-4109	Telephone 207-828-1114

Temperature Observations

Location	Temperature	Notes
COLD HOLD #2	40F	BEEF
COLD HOLD #1	39F	SHRIMP
KITCHEN & RESTROOMS	60F	HOT WATER, NEEDS TO BE 110F OR HIGHER
COLD HOLD #3	38F	SHELL EGGS
KITCHEN	99 PPM	CHLORINE SANITIZER

Person in Charge (Signature)



Date: 6/10/2019

Health Inspector (Signature)

ERIC COBB



State of Maine Health Inspection Report

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PORTLAND ME

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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).(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: *CORRECTED* RAW MEATS ARE STORED ABOVE RAW READY-TO-EAT FOOD S IN THE COOLER, PIC CORRECTED, DISCUSSED PROPER FOOD STORAGE.

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 IN USE, ALL PREPARED FOOD HELD LONGER THAN 24 HOURS NEEDS TO BE LABELED AS DISCUSSED.

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

INSPECTOR NOTES: *CORRECTED* CHEF KNIFE IS STORED BETWEEN TABLE AND COLD UNIT, DISCUSSED PROPER UTENSIL STORAGE.

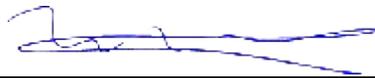
47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: NEED TO CLEAN COOLER DOOR HANDLES AND COOLER RACKS.

48: 5-103.11.(B): C: Insufficient hot water supply.

INSPECTOR NOTES: HOT WATER AT THE KITCHEN AND RESTROOM HAND WASH SINKS IS ONLY 60F, NEEDS TO BE 100F OR HIGHER AT HAND WASH SINKS AND 110F OR HIGHER AT THE 3-BAY SINK.

Person in Charge (Signature)



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Inspection Notes

THANH THANH 2 HAS VOLUNTARILY CLOSED WITH AN IHH DUE TO NO HOT WATER IN THE KITCHEN AND RESTROOMS. THANH THANH 2 IS TO REMAIN CLOSED UNTIL THE HOT WATER IS CORRECTED AND THE HEALTH INSPECTOR RETURNS FOR A FOLLOW-UP INSPECTION TO CONFIRM CORRECTIONS HAVE BEEN MADE. (HAND WASH SINKS 100F OR HIGHER AND 3-BAY SINKS 110F OR HIGHER).

Certified Food Protection Manager: Thanh Nguyen EXP. 12/6/2023 PIC & SIGNED BY- Ly Ly Ho

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.

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