

| | | | | | |
|--|---------------------------------|---|----------|----------|-------------------|
| Establishment Name WING LEE II | As Authorized by 22 MRSA § 2496 | No. of Risk Factor/Intervention Groups Out | 4 | Date | 10/19/2015 |
| | | No. of Repeat Risk Factor/Intervention Groups Out | 3 | Time In | 1:30 PM |
| | | Certified Food Protection Manager | Y | Time Out | 3:30 PM |

| | | | | |
|------------------------------|--------------------------|-----------------------|----------------|---------------------|
| License Expiry Date/EST. ID# | Address | City | Zip Code | Telephone |
| 3/30/2016 / 1024 | 280 SAINT JOHN ST | PORTLAND | 04101 | 207-774-8899 |
| License Type | Owner Name | Purpose of Inspection | License Posted | Risk Category |
| MUN - EATING PLACE | WING LEE II INC | 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 |
|--|-----|--|-----|---|
| Supervision | | | | |
| 1 | IN | PIC present, demonstrates knowledge, and performs duties | | |
| Employee Health | | | | |
| 2 | IN | Management awareness; policy present | | |
| 3 | IN | Proper use of reporting, restriction & exclusion | | |
| Good Hygienic Practices | | | | |
| 4 | IN | Proper eating, tasting, drinking, or tobacco use | | |
| 5 | IN | No discharge from eyes, nose, and mouth | | |
| Preventing Contamination by Hands | | | | |
| 6 | IN | Hands clean & properly washed | | |
| 7 | IN | No bare hand contact with RTE foods or approved alternate method properly followed | | |
| 8 | IN | Adequate handwashing facilities supplied & accessible | | |
| Approved Source | | | | |
| 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 | | |
| Protection from Contamination | | | | |
| 13 | OUT | Food separated & protected | X | X |
| 14 | OUT | Food-contact surfaces: cleaned and sanitized | | X |
| 15 | IN | Proper disposition of returned, previously served, reconditioned, & unsafe food | | |

| Compliance Status | | | cos | R |
|--|-----|---|-----|---|
| Potentially Hazardous Food Time/Temperature | | | | |
| 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 | OUT | Proper cold holding temperatures | | X |
| 21 | OUT | Proper date marking & disposition | | X |
| 22 | IN | Time as a public health control: procedures & record | | |
| Consumer Advisory | | | | |
| 23 | IN | Consumer advisory provided for raw or undercooked foods | | |
| Highly Susceptible Populations | | | | |
| 24 | IN | Pasteurized foods used; prohibited foods not offered | | |
| Chemical | | | | |
| 25 | IN | Food additives: approved & properly used | | |
| 26 | IN | Toxic substances properly identified, stored & used | | |
| Conformance with Approved Procedures | | | | |
| 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 |
|---|----|---|-----|---|
| Safe Food and Water | | | | |
| 28 | IN | Pasteurized eggs used where required | | |
| 29 | IN | Water & ice from approved source | | |
| 30 | IN | Variance obtained for specialized processing methods | | |
| Food Temperature Control | | | | |
| 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 | | |
| Food Identification | | | | |
| 35 | IN | Food properly labeled; original container | | |
| Prevention of Food Contamination | | | | |
| 36 | IN | Insects, rodents, & animals not present | | |
| 37 | IN | Contamination prevented during food preparation, storage & display | | |
| 38 | IN | Personal cleanliness | | |
| 39 | X | Wiping cloths: properly used & stored | X | X |
| 40 | IN | Washing fruits & vegetables | | |

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

Person in Charge (Signature)  Date: 10/19/2015

Health Inspector (Signature)  Follow-up: YES NO Date of Follow-up: 10/30/2015

State of Maine Health Inspection Report

| | | | | |
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| License Expiry Date/EST. ID# 3/30/2016 / 1024 | Address 280 SAINT JOHN ST | City / State PORTLAND / ME | Zip Code 04101 | Telephone 207-774-8899 |

Temperature Observations

| Location | Temperature | Notes |
|---------------------------|-------------|--|
| COLD HOLD #3 | 36F | BEEF |
| KITCHEN | 69F | GARLIC & OIL MIXTURE, PIC DISCARDED, NEEDS TO BE HELD @ 41F OR LOWER |
| COLD HOLD #5 | 39F | FRUIT JUICE |
| COLD HOLD #4 | 38F | PORK |
| WALK-IN COOLER | 40F | SHRIMP |
| FRONT-OF-HOUSE | 50 PPM | CHLORINE SANITIZER |
| COLD HOLD #2 | 38F | CUT VEGGIES |
| HOT HOLD #2 | 138F | PORK |
| KITCHEN & SERVICE COUNTER | 125F | HOT WATER |
| HOT HOLD #3 | 166F | RICE |
| HOT HOLD #1 | 143F | CHICKEN FINGERS |
| COLD HOLD #1 | 38F | CHICKEN |
| DISH AREA | 185F | DISH MACHINE, FINAL RINSE |

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State of Maine Health Inspection Report

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WING LEE II

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License Expiry Date/EST. ID#
3/30/2016 / 1024

Address
280 SAINT JOHN ST

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

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: *REPEAT* RAW CHICKEN AND RAW BEEF STORED ABOVE READY-TO-EAT FOODS, PIC CORRECTED, DISCUSSED PROPER FOOD STORAGE WITH PIC

13: 3-304.11: C: Food not contacting only clean equipment and utensils.

INSPECTOR NOTES: *COS* EMPLOYEE SODA BOTTLE NESTING IN COOKED NOODLES IN COOLER, PIC CORRECTED, DISCUSSED PROPER FOOD STORAGE

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

INSPECTOR NOTES: *REPEAT* FOOD SLICER AND CAN OPENER ARE VERY DIRTY, NEED TO BE CLEANED PROPERLY AFTER EACH USE, DISCUSSED

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

INSPECTOR NOTES: *COS* GARLIC & OIL MIXTURE OUT AT ROOM TEMP. (69F), PIC DISCARDED, NEEDS TO BE HELD @ 41F OR LOWER, DISCUSSED

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, ALL FOOD PREPARED AND HELD LONGER THAN 24 HOURS NEEDS A LABEL, DISCUSSED

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**COS* NO SANITIZER IN-USE IN KITCHEN, PIC CORRECTED

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

INSPECTOR NOTES: *REPEAT* KNIVES STORED BETWEEN TABLES AND RICE SCOOPS ARE STORED IN COOL NON-MOVING WATER, DISCUSSED PROPER UTENSIL STORAGE WITH PIC

43: 4-903.11.(D): N: Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.

INSPECTOR NOTES: SEVERAL TO-GO ITEMS ARE STORED DIRECTLY ON THE FLOOR, NEEDS TO BE AT LEAST 6 INCHES OFF THE FLOOR

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 COLD UNIT DOOR HANDLES AND DOOR GASKETS, ALSO NEED TO CLEAN WALK-IN COOLER FANS AND WALLS, MOLD IS BEGINING TO FORM

Person in Charge (Signature)



Date: 10/19/2015

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

INSPECTOR NOTES: NEED TO CLEAN FLOORS UNDER KITCHEN EQUIPMENT, GREASE AND FOOD DEBRIS

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: *REPEAT* MOP MUST BE HUNG WHEN NOT IN USE, AIR DRY, DISCUSSED

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

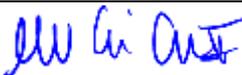
INSPECTOR NOTES: HOOD SYSTEM IS VERY GREASY, NEEDS TO BE CLEANED

Person in Charge (Signature)



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Inspection Notes

Certified Food Protection Manager- Yan W. Lin EXP. 11/26/2017

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: 10/19/2015

Health Inspector (Signature)

