

Establishment Name WING LEE II	<i>As Authorized by 22 MRSA § 2496</i>	Critical Violations	0	Date	10/30/2019
		Non-Critical Violations	0	Time In	6:45 AM
		Certified Food Protection Manager	Y	Time Out	7:00 AM

License Expiry Date/EST. ID# 3/30/2020 / 1024	Address 280 SAINT JOHN ST	City PORTLAND	Zip Code 04101	Telephone 207-774-8899
License Type MUN - EATING PLACE	Owner Name WING LEE II INC	Purpose of Inspection Partial Follow-up	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
 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									
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health									
2	IN	Management awareness; policy present			17	IN	Proper reheating procedures for hot holding		
3	IN	Proper use of reporting, restriction & exclusion			18	IN	Proper cooling time & temperatures		
Good Hygienic Practices									
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN	Proper hot holding temperatures		
5	IN	No discharge from eyes, nose, and mouth			20	IN	Proper cold holding temperatures		
Preventing Contamination by Hands									
6	IN	Hands clean & properly washed			21	IN	Proper date marking & disposition		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			22	IN	Time as a public health control: procedures & record		
8	IN	Adequate handwashing facilities supplied & accessible			Consumer Advisory				
Approved Source									
9	IN	Food obtained from approved source			23	IN	Consumer advisory provided for raw or undercooked foods		
10	IN	Food received at proper temperature			Highly Susceptible Populations				
11	IN	Food in good condition, safe, & unadulterated			24	IN	Pasteurized foods used; prohibited foods not offered		
12	IN	Required records available: shellstock tags parasite destruction			Chemical				
Protection from Contamination									
13	IN	Food separated & protected			25	IN	Food additives: approved & properly used		
14	IN	Food-contact surfaces: cleaned and sanitized			26	IN	Toxic substances properly identified, stored & used		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures				
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									
Safe Food and Water									
28	IN	Pasteurized eggs used where required			Proper Use of Utensils				
29	IN	Water & ice from approved source			41	IN	In-use utensils: properly stored		
30	IN	Variance obtained for specialized processing methods			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
Food Temperature Control									
31	IN	Proper cooling methods used; adequate equipment for temperature control			43	IN	Single-use & single-service articles: properly stored & used		
32	IN	Plant food properly cooked for hot holding			44	IN	Gloves used properly		
33	IN	Approved thawing methods used			Utensils, Equipment and Vending				
34	IN	Thermometers provided and accurate			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Food Identification									
35	IN	Food properly labeled; original container			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
36	IN	Insects, rodents, & animals not present			47	IN	Non-food contact surfaces clean		
37	IN	Contamination prevented during food preparation, storage & display			Physical Facilities				
38	IN	Personal cleanliness			48	IN	Hot & cold water available; adequate pressure		
39	IN	Wiping cloths: properly used & stored			49	IN	Plumbing installed; proper backflow devices		
40	IN	Washing fruits & vegetables			50	IN	Sewage & waste water properly disposed		
Person in Charge (Signature)									
PIC NOT ON SITE							Date: 10/30/2019		
Health Inspector (Signature) TOM WILLIAMS					Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO Date of Follow-up: 11/1/2019				

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.

State of Maine Health Inspection Report

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Temperature Observations

Location Temperature Notes

Person in Charge (Signature)

PIC NOT ON SITE

Date: 10/30/2019

Health Inspector (Signature)

Tom Williams

TOM WILLIAMS

State of Maine Health Inspection Report

Page 3 of 4

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WING LEE II

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License Expiry Date/EST. ID#
3/30/2020 / 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

Person in Charge (Signature)

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Health Inspector (Signature)

TOM WILLIAMS



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Page 4 of 4

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Inspection Notes

PARTIAL FOLLOW-UP INSPECTION WITH THE PEST COMPANY AND BUILDING MAINTENANCE TO LOOK AT RESTAURANT AFTER IHH CLOSURE FOR COCKROACHES. THE ESTABLISHMENT REMAINS HEAVILY INFESTED.

Person in Charge (Signature)

PIC NOT ON SITE

Date: 10/30/2019

Health Inspector (Signature)

TOM WILLIAMS

Tom Williams