

Establishment Name <b>YOSAKU</b>	As Authorized by 22 MRSA § 2496	Critical Violations	5	Date	1/28/2020
		Non-Critical Violations	8	Time In	11:30 AM
		Certified Food Protection Manager	Y	Time Out	1:00 PM

License Expiry Date/EST. ID# 12/31/2020 / 855	Address 1 DANFORTH ST	City PORTLAND	Zip Code 04101-4501	Telephone 207-780-0880
License Type MUN - EATING PLACE	Owner Name SATO SEARLE ENTERPRISES	Purpose of Inspection Regular	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	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					<b>Consumer Advisory</b>				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			<b>Highly Susceptible Populations</b>				
<b>Good Hygienic Practices</b>					24	IN	Pasteurized foods used; prohibited foods not offered		
4	OUT	Proper eating, tasting, drinking, or tobacco use	X		<b>Chemical</b>				
5	IN	No discharge from eyes, nose, and mouth			25	IN	Food additives: approved & properly used		
<b>Preventing Contamination by Hands</b>					26	IN	Toxic substances properly identified, stored & used		
6	IN	Hands clean & properly washed			<b>Conformance with Approved Procedures</b>				
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed	X		27	IN	Compliance with variance, specialized process, & HACCP plan		
8	IN	Adequate handwashing facilities supplied & accessible			<div style="border: 1px solid black; padding: 5px;">                     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.                 </div>				
<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	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	
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
28	IN	Pasteurized eggs used where required			41	IN	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		
<b>Food Temperature Control</b>					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>				
32	IN	Plant food properly cooked for hot holding			45	X	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	X	Thermometers provided and accurate			47	X	Non-food contact surfaces clean		X
<b>Food Identification</b>					<b>Physical Facilities</b>				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	X	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	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: 1/28/2020

Health Inspector (Signature)

ERIC COBB

Follow-up: YES

NO

Date of Follow-up: 2/7/2020

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 12/31/2020 / 855	<b>Address</b> 1 DANFORTH ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101-4501	<b>Telephone</b> 207-780-0880

## Temperature Observations

Location	Temperature	Notes
KITCHEN	130F	HOT WATER
COLD HOLD #4	40F	BEEF
HOT HOLD	137F	SUSHI RICE
WALK-IN COOLER	38F	SALMON
KITCHEN	200 PPM	QUATS. SANITIZER
COLD HOLD #2	60F	SCALLOPS AND FISH
COLD HOLD #1	38F	SCALLOPS
COLD HOLD #3	37F	CHICKEN
KITCHEN	99 PPM	DISH MACHINE CHLORINE RINSE

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Page 3 of 5

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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

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: \*CORRECTED\* UNCOVERED EMPLOYEE DRINKS ARE STORED ON FOOD CONTACT SURFACES, PIC CORRECTED.

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

INSPECTOR NOTES: \*CORRECTED\* SUSHI CHEF OBSERVED MAKING BARE HAND CONTACT WITH READY-TO-EAT FOOD, DISCUSSED WITH PIC.

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 CHICKEN IS STORED ABOVE RAW READY-TO-EAT FOOD IN THE WALK-IN COOLER, PIC CORRECTED.

13: 3-302.11.(A).(2): C: Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.

INSPECTOR NOTES: \*CORRECTED\* RAW CHICKEN AND RAW BEEF ARE STORED IN THE SAME CONTAINER IN THE WALK-IN COOLER, PIC CORRECTED, NEED TO PROTECT FOOD FROM CONTAMINATION AS DISCUSSED.

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

INSPECTOR NOTES: COLD HOLD #2 IS OPERATING AT 60F, PHF WAS RECENTLY STOCKED FROM THE WALK-IN COOLER(45F), PIC WAS ABLE TO TRANSFER PHF TO A DIFFERENT COOLER, DO NOT USE UNTIL CORRECTED.

34: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: UNABLE TO LOCATE THERMOMETERS IN ALL COOLERS WITH PHF, NEED TO BE LOCATED NEAR THE COOLER DOOR.

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

INSPECTOR NOTES: SEVERAL CASES OF FOOD ARE STORED DIRECTLY ON THE BASEMENT FLOOR, NEED TO BE STORED 6 INCHES OR HIGHER OFF THE FLOOR.

37: 3-307.11: N: Food not protected from other sources of contamination.

INSPECTOR NOTES: PAINT ON THE WALK-IN COOLER WALLS IS PEELING, NEEDS TO BE CORRECTED SO FOOD DOES NOT BECOME CONTAMINATED FROM PAINT FLAKES.

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

Person in Charge (Signature)

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Health Inspector (Signature)

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Page 4 of 5

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

INSPECTOR NOTES: SEVERAL STAINED CUTTING BOARDS FOUND IN THE KITCHEN, NEED TO RESURFACE CUTTING BOARDS OR REPLACE, NEED TO BE SMOOTH AND EASILY CLEANABLE.

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

INSPECTOR NOTES: \*REPEAT\* NEED TO CLEAN COOLERS INSIDE & OUT, COOLER DOOR HANDLES, DOOR GASKETS, SHELVES, RACKS, TABLES, EQUIPMENT, ETC., NEED TO BE CLEANED DAILY OR SOONER AS DISCUSSED.

53: 6-501.114: N: The premises is littered / unnecessary equipment and articles present.

INSPECTOR NOTES: BASEMENT NEEDS TO BE CLEANED AND ORGANIZED, HARBORAGE CONDITIONS, DISCUSSED WITH PIC.

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

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

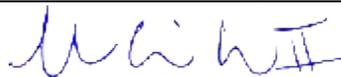
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Page 5 of 5

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## Inspection Notes

Certified Food Protection Manager: Rattanak Tray EXP. 1/11/2022 PIC & SIGNED BY- Ram

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](mailto: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: 1/28/2020

Health Inspector (Signature)

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