

Establishment Name YOSAKU		As Authorized by 22 MRSA § 2496		Critical Violations	5	Date	12/3/2018
				Non-Critical Violations	7	Time In	10:45 AM
				Certified Food Protection Manager	Y	Time Out	12:15 PM
License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone			
12/31/2019 / 855	1 DANFORTH ST	PORTLAND	04101-4501	207-780-0880			
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category			
MUN - EATING PLACE	SATO SEARLE ENTERPRISES	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 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	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	OUT	Proper cold holding temperatures		X
Preventing Contamination by Hands									
6	IN	Hands clean & properly washed			21	IN	Proper date marking & disposition		
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed	X	X	22	IN	Time as a public health control: procedures & record		
8	OUT	Adequate handwashing facilities supplied & accessible	X	X	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	OUT	Food separated & protected			25	IN	Food additives: approved & properly used		
14	OUT	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									

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.

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	X	Utensils, equipment, & linens: properly stored, dried, & handled	X	
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
Food Temperature Control									
31	IN	Proper cooling methods used; adequate equipment for temperature control			44	IN	Gloves used properly		
32	IN	Plant food properly cooked for hot holding			Utensils, Equipment and Vending				
33	IN	Approved thawing methods used			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
34	X	Thermometers provided and accurate			46	X	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification									
35	IN	Food properly labeled; original container			47	X	Non-food contact surfaces clean		
Prevention of Food Contamination									
36	IN	Insects, rodents, & animals not present			Physical Facilities				
37	IN	Contamination prevented during food preparation, storage & display			48	IN	Hot & cold water available; adequate pressure		
38	IN	Personal cleanliness			49	IN	Plumbing installed; proper backflow devices		
39	X	Wiping cloths: properly used & stored			50	IN	Sewage & waste water properly disposed		
40	IN	Washing fruits & vegetables			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
Person in Charge (Signature)									
							Date: 12/3/2018		
Health Inspector (Signature)					Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO Date of Follow-up: 12/13/2018				
ERIC COBB									

State of Maine Health Inspection Report

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Temperature Observations

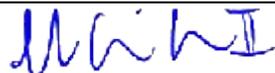
Location	Temperature	Notes
KITCHEN	0 PPM	QUATS. SANITIZER, NEEDS TO BE 200-400 PPM AND 75F
COLD HOLD #4	39F	HALF & HALF
COLD HOLD #1	51F	SALMON AND DRESSING, NEED TO BE HELD 41F OR LOWER
COLD HOLD #3	40F	SCALLOPS
KITCHEN	135F	HOT WATER
WALK-IN COOLER	39F	SALMON
KITCHEN	99 PPM	DISH MACHINE CHLORINE RINSE
COLD HOLD #2	40F	CHICKEN

Person in Charge (Signature)



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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

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

INSPECTOR NOTES: *REPEAT**COS* EMPLOYEES OBSERVED MAKING BARE HAND CONTACT WITH READY-TO-EAT FOODS, DISCUSSED AGAIN.

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

INSPECTOR NOTES: *REPEAT**COS* NO HAND WASH SOAP AT SUSHI HAND WASH SINKS.

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: RAW FISH IS STORED ABOVE RAW READY-TO-EAT FOOD IN THE SUSHI COLD HOLD AND WALK-IN COOLER, DISCUSSED PROPER FOOD STORAGE WITH PIC.

14: 4-501.114.(C).(2): C: Quaternary ammonium compound solution concentration is too low or too high.

INSPECTOR NOTES: *COS* QUATS. SANITIZER IS 0 PPM, NEEDS TO BE 200-400 PPM, PIC CORRECTED.

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

INSPECTOR NOTES: ICE MACHINE NEEDS TO BE CLEANED AS DISCUSSED.

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

INSPECTOR NOTES: *COS* COLD HOLD #1IS OPERATING AT 51F, PIC DISCARDED ALL PHF, PHF NEEDS TO BE HELD AT 41F OR LOWER.

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 DOOR.

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: SOILED WIPING CLOTHS NEED TO BE STORED IN A CHEMICAL SANITIZER BETWEEN USES.

42: 4-903.11.(D): N: Clean equipment and utensils, laundered linens stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.

INSPECTOR NOTES: *COS* CLEAN CUTTING BOARDS ARE STORED DIRECTLY ON THE KITCHEN FLOOR, PIC CORRECTED, NEED TO BE STORED 6 INCHES OR HIGHER OFF THE FLOOR.

46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: NEED QUATS. SANITIZER TEST KIT, NEED TO VERIFY CONCENTRATION 200-400 PPM.

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

INSPECTOR NOTES: NEED TO CLEAN COOLER DOOR HANDLES, DOOR GASKETS, INSIDE OF COOLERS, RACKS, SHELVES, TABLES, EQUIPMENT, ETC., DISCUSSED WITH PIC.

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

INSPECTOR NOTES: *REPEAT* NEED TO CLEAN KITCHEN FLOOR UNDER EQUIPMENT, GREASE AND FOOD DEBRIS.

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Inspection Notes

Certified Food Protection Manager: Rattanak Tray EXP. 1/11/2022 PIC- 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 Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@maine.gov or faxing to 207-287-3165.

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>

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. * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. * 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 207-000-0000. 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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