

Establishment Name ZEN CHINESE BISTRO	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	2/19/2019
		Non-Critical Violations	6	Time In	12:00 PM
		Certified Food Protection Manager	Y	Time Out	1:00 PM

License Expiry Date/EST. ID# 8/13/2019 / 22081	Address 45 DANFORTH ST	City PORTLAND	Zip Code 04101	Telephone 207-650-0337
License Type MUN - EATING PLACE	Owner Name ZEN CHINESE BISTRO	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 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					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	IN	Proper date marking & disposition		
5	IN	No discharging 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							
14	OUT	Food-contact surfaces: cleaned and sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

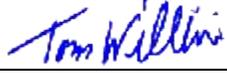
GOOD RETAIL PRACTICES

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	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		
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	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	IN	Thermometers provided and accurate			47	X	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	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	X	Physical facilities installed, maintained, & clean		X
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)  Date: 2/19/2019

Health Inspector (Signature) TOM WILLIAMS  Follow-up: YES NO Date of Follow-up:

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
WALKIN	40F	
SOUP	170F	HOLDING
DISH MACHINE	50-99 PPM	FINAL RINSE
CHICKEN	40F	LINE UNIT

REACHIN	40F	
BEEF	39F	LINE
HOT WATER	120F	HAND SINK

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Health Inspector (Signature)



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State of Maine Health Inspection Report

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Date 2/19/2019

License Expiry Date/EST. ID#
8/13/2019 / 22081

Address
45 DANFORTH 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

54: 6-202.12: N: Ventilation may cause food contamination.

INSPECTOR NOTES: HOODS ARE DRIPPING GREASE- NEED CLEANING.

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

INSPECTOR NOTES: **REPEAT** NEED TO CLEAN KITCHEN FLOOR UNDER LINE EQUIPMENT.

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

INSPECTOR NOTES: **REPEAT** BASEMENT IS CLUTTERED WITH UNUSED ITEMS AND TRASH.

53: 6-101.11.(A): N: Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.

INSPECTOR NOTES: FLOOR BEHIND BAR IS DETERIORATED AND NEEDS REPAIR.

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

INSPECTOR NOTES: LINE EQUIPMENT IS GREASY.

45: 4-101.11.(D): N: Utensils or equipment food contact surfaces not smooth / easily cleanable.

INSPECTOR NOTES: EXPO TABLE IN KITCHEN HAS OLD CHAULK IN CORNER AND IS NOT SMOOTH AND EASILY CLEANABLE. OLD 2X4'S USED TO MAKE SHELF OVER PREP SINK NEED TO BE REPLACED WITH A CUTTING BOARD OR SOMETHING THAT IS CLEANABLE.

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

INSPECTOR NOTES: SLICER BLADE AND GAURD NOT CLEAN- RECOMMENDED REPLACING SLICER SINCE IT IS NOT EASILY CLEANABLE.

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 CHICKEN STORED OVER READY TO EAT VEGETABLES IN WALKIN. CHICKEN SHOULD BE ON BOTTOM SHELF.

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State of Maine Health Inspection Report

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04101

Inspection Notes

Certified Food Protection Manager: Kemal Cigri exp 8/30/21 PIC: Yuan

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 Tom Williams by emailing tw@portlandmaine.gov or faxing to (207) 756-8111. 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 a violation has been addressed at 874-8772. 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: 2/19/2019

Health Inspector (Signature)

TOM WILLIAMS

