

Establishment Name ZEN CHINESE BISTRO	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	2/26/2020
		Non-Critical Violations	5	Time In	11:30 AM
		Certified Food Protection Manager	Y	Time Out	12:45 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
8/13/2020 / 22081	45 DANFORTH ST	PORTLAND	04101	207-650-0337
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	ZEN CHINESE BISTRO	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	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					Consumer Advisory				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					24	IN	Pasteurized foods used; prohibited foods not offered		
4	IN	Proper eating, tasting, drinking, or tobacco use			Chemical				
5	IN	No discharge from eyes, nose, and mouth			25	IN	Food additives: approved & properly used		
Preventing Contamination by Hands					26	IN	Toxic substances properly identified, stored & used		
6	IN	Hands clean & properly washed			Conformance with Approved Procedures				
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			27	IN	Compliance with variance, specialized process, & HACCP plan		
8	IN	Adequate handwashing facilities supplied & accessible			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.				
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 parasitic destruction							
Protection from Contamination									
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.

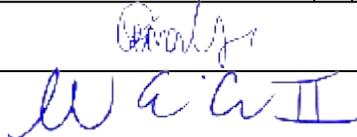
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

			cos	R			cos	R	
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	IN	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	IN	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	X	Contamination prevented during food preparation, storage & display		X	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		X

Person in Charge (Signature)

Date: 2/26/2020

Health Inspector (Signature)



ERIC COBB

Follow-up: YES

NO

Date of Follow-up:

State of Maine Health Inspection Report

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License Expiry Date/EST. ID# 8/13/2020 / 22081	Address 45 DANFORTH ST	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-650-0337

Temperature Observations

Location	Temperature	Notes
WALK-IN COOLER	38F	SHELL EGGS
HOT HOLD #1	162F	RICE
HOT HOLD #2	183F	SOUP
KITCHEN	131F	HOT WATER
COLD HOLD #1	41F	CHICKEN
COLD HOLD #2	38F	BEEF
KITCHEN	99 PPM	CHLORINE SANITIZER
KITCHEN	99 PPM	DISH MACHINE CHLORINE RINSE
COLD HOLD #3	38F	SHRIMP

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State of Maine Health Inspection Report

Page 3 of 4

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Date 2/26/2020

License Expiry Date/EST. ID#
8/13/2020 / 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

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 AND RAW BEEF ARE STORED ABOVE RAW READY-TO-EAT FOOD, PIC CORRECTED, DISCUSSED PROPER FOOD STORAGE.

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* BOWL OF RAW CHICKEN IS STORED ON TOP OF BOWL OF RAW BEEF, PIC CORRECTED.

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: NO PRODUCT/ DATE LABELING, PREPARED FOOD HELD LONGER THAN 24 HOURS NEEDS TO BE LABELED.

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 DOORS.

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

INSPECTOR NOTES: *CORRECTED* COOK OBSERVED RINSING FOOD IN THE 3-BAY SINK, NEED TO USE PREP SINK FOR FOOD AS DISCUSSED.

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

INSPECTOR NOTES: *REPEAT* KITCHEN FLOOR UNDER COOKING EQUIPMENT NEEDS TO BE DEEP CLEANED, HEAVY GREASE AND FOOD DEBRIS BUILDUP, NEED TO CLEAN SECOND FLOOR BAR FLOOR, SODA SYRUP

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

INSPECTOR NOTES: *REPEAT* HOOD SYSTEM NEEDS TO BE CLEANED, DRIPPING GREASE, PIC STATED THAT THE CLEANERS ARE COMING 3/1/2020, LAST CLEANED ON 10/1/2019.

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Page 4 of 4

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Inspection Notes

Certified Food Protection Manager: Kemil Cigri EXP. 8/30/2021 PIC & SIGNED BY- Kemil Cigri

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 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:

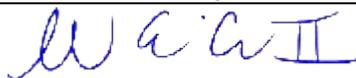
Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



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