

Establishment Name ZEN CHINESE BISTRO	As Authorized by 22 MRSA § 2496	Critical Violations	5	Date	6/11/2019
		Non-Critical Violations	10	Time In	11:30 AM
		Certified Food Protection Manager	Y	Time Out	1:30 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
 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
Supervision				
1	IN	PIC present, demonstrates knowledge, and performs duties		
Employee Health				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	IN	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN	Adequate handwashing facilities supplied & accessible		
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 parasite destruction		
Protection from Contamination				
13	IN	Food separated & protected		
14	OUT	Food-contact surfaces: cleaned and sanitized	X	X
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			cos	R
Potentially Hazardous Food Time/Temperature				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	OUT	Proper cold holding temperatures		X
21	IN	Proper date marking & disposition		
22	OUT	Time as a public health control: procedures & record		X
Consumer Advisory				
23	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	IN	Pasteurized foods used; prohibited foods not offered		
Chemical				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
Conformance with Approved Procedures				
27	IN	Compliance with variance, specialized process, & HACCP plan		

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.

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

Compliance Status			cos	R
Safe Food and Water				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	X	Thermometers provided and accurate	X	
Food Identification				
35	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	X	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	X	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

Compliance Status			cos	R
Proper Use of Utensils				
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	IN	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		X
54	X	Adequate ventilation & lighting; designated areas used		X

Person in Charge (Signature)		Date: 6/11/2019
Health Inspector (Signature)	TOM WILLIAMS	Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO Date of Follow-up: 6/25/2019

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
DISH MACHINE	0 PPM	AT BAR DOWNSTAIRS
2 DOOR REACHIN	40F	
CHICKEN	39F	LINE UNIT
WALKIN	38F	
RICE	157F	HOLDING IN COOKER.
RAW PORK	76F	MARINATING IN BUCKETS AT ROOM TEMPERATURE. PIC DISCARDED.
SOUP	190F	HOLDING

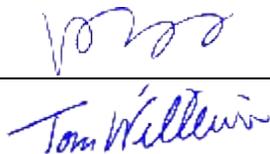
HOT WATER	113F	HAND SINK
SANITIZER BUCKET	50-99 PPM	BY DISH
BEEF	41F	LINE UNIT 2
DISH MACHINE	50-99 PPM	UPSTAIRS

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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

14: 4-501.114.(A).(1): C: Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.

INSPECTOR NOTES: BAR GLASS WASHER IS NOT SANITIZING. (0PPM) NO CHEMICAL IS BEING ADDED TO RINSE CYCLE. INSIDE OF MACHINE AND RACK IS COVERED IN BLACK MOLD. NEED TO CALL ECOLAB AND USE UPSTAIRS MACHINE UNTIL FIXED.

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

INSPECTOR NOTES: **REPEAT** 1) SLICER USED TO CUT RAW CHICKEN BREAST IS NOT CLEANED PROPERLY AFTER USE, FOOD DEBRIS IS PRESENT ON BLADE & BLADE GAURD. THIS SLICER NEEDS TO BE REPLACED WITH A NEWER MODEL THAT HAS A REMOVEABLE BLADE. 2) SODA GUNS AT BAR NEED CLEANING.

14: 4-602.11.(E): N: Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.

INSPECTOR NOTES: **CORRECTED** 1) ICE SCOOP HOLDER AT BAR IS DIRTY. 2) BAR REACHIN DOOR AND GASKET NEED CLEANING.

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

INSPECTOR NOTES: **CORRECTED** SEE TEMP LOG. PORK WAS STORED AT ROOM TEMPERATURE TO MARINATE (76F). PIC DISCARDED.

22: 3-501.19.(C).(1).(2).(3): C: Cold Food held without temperature control not displayed with an initial temperature of 41 F or below, exceeds 70 F or is held beyond 6 hours.

INSPECTOR NOTES: **CORRECTED** BREADING USED ON RAW SHRIMP IS STORED AT ROOM TEMPERATURE FOR OVER 6 HOURS.

34: 4-204.112.(A): N: Temperature measuring device not properly located.

INSPECTOR NOTES: LINE UNITS DO NOT HAVE THERMOMETERS LOCATED IN THE FRONT NEAR THE DOOR.

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

INSPECTOR NOTES: SEVERAL FOOD CONTAINERS ARE STORED DIRECTLY ON THE FLOOR. NEED TO BE AT LEAST 6" OFF FLOOR.

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: CLOTHS ARE NOT STORED IN ACTIVE SANITIZER BETWEEN USE.

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

INSPECTOR NOTES: **REPEAT** 1) CUTTING BOARDS THAT HAVE DEEP GROOVES NEED REPLACING. 2) EXPO TABLE IN KITCHEN HAS SHARP CORNERS THAT ARE NOT COVED TO BE EASILY CLEANABLE- NEEDS REPLACING.

45: 4-201.11: N: Equipment and/or utensils are not sufficiently durable.

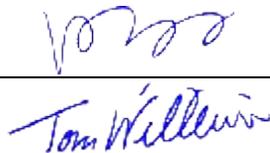
INSPECTOR NOTES: RUBBER SPATULAS THAT ARE MISSING PEICES OF RUBBER NEED REPLACING.

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Health Inspector (Signature)

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

INSPECTOR NOTES: **REPEAT** LINE EQUIPMENT IS GREASY.

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: **REPEAT** THE FLOOR BEHIND THE BAR IS DETERIORATED AND NEEDS REPAIR.

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 THAT ARE EXPOSED TO STANDING WATER AND ARE MOLDY.

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

INSPECTOR NOTES: **REPEAT** FLOOR IN KITCHEN IS VERY GREASY ESPECIALLY UNDER COOKING EQUIPMENT. WALKIN FLOOR NEEDS CLEANING.

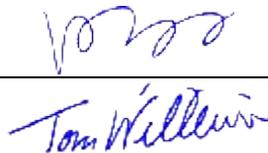
54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: **REPEAT** HOODS ARE VERY GREASY.

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Inspection Notes

Certified Food Protection Manager: Kemal Cigri exp 8/20/31 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)



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Health Inspector (Signature)



TOM WILLIAMS