

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name JADE GARDEN	As Authorized by 22 MRSA § 2496	Critical Violations	11	Date	2/20/2019
		Non-Critical Violations	8	Time In	10:40 AM
		Certified Food Protection Manager	Y	Time Out	2:30 PM

License Expiry Date/EST. ID# 12/1/2019 / 7466	Address 675 MAIN ST	City LEWISTON	Zip Code 04240-5802	Telephone 207-783-1818
License Type MUN - EATING PLACE	Owner Name YAN QIN LLC	Purpose of Inspection Regular	License Posted Yes	Risk Category

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	OUT	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	OUT	Proper cooling time & temperatures		
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures		
Good Hygienic Practices					20	OUT	Proper cold holding temperatures		X
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	OUT	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
Preventing Contamination by Hands					Consumer Advisory				
6	OUT	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations				
8	OUT	Adequate handwashing facilities supplied & accessible	X		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	OUT	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		X					
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	X	In-use utensils: properly stored	X	
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	X	Warewashing facilities: installed, maintained, & used; test strips		
34	X	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	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			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: 2/20/2019
Health Inspector (Signature) LOUIS LACHANCE 	Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO Date of Follow-up: 2/22/2019

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Temperature Observations

Location	Temperature	Notes
Water	141*	Handwash sink
Fried rice	145*	Hot holding
Crab rangoon	39*	Appetizer line cooling unit
Tofu	46*	Single door cooler, discarded
Chlorine saintizer	10ppm	Lo temp dish machine
Cooked pork	47*	Single door cooler, discarded
BBQ pork	138*	Hot holding
Cooked chicken finger	168*	Plated for service
Raw beef	38*	Reach in unit (top)
Cooked fish	46*	Single door cooler, discarded
Cooked white rice	51*	Walk in cooler, discarded
Cooked egg roll	38*	Walk in cooler

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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

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: PIC could not provide minimum internal temperature of cooked chicken, correct cooling process for PHF's, big five foodborne illnesses.

5: 2-401.12: C: Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth are working with exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped single service or single use articles.

INSPECTOR NOTES: Two foodservice workers have runny noses while cooking and preparing food. Food handlers with such symptoms must be omitted from food preparation area.

6: 2-301.12: C: Food employees are not following proper hand cleaning procedures.

INSPECTOR NOTES: Employee washing hands without soap or drying aid. Use dedicated handsink with soap, hot water and disposable hand towel.

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

INSPECTOR NOTES: Food worker handling cooked crab rangoons with bare hands. Use utensils or clean, single use gloves to handle RTE foods.

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: No hand towels for hand sink. Provide disposable, single use towels. *COS

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: Raw pork (and its juice) stored in same container of raw squid, cooked ham and cooked shrimp. *COS, denatured and discarded

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

INSPECTOR NOTES: Low temperature dish machine only sanitizing at 10 ppm. Call service technician to fix immediately.

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

INSPECTOR NOTES: BBQ pork roasted has a large accumulation of grease, food build up in direct contact with roasting meat.

14: 4-602.11.(A): C: Food contact surfaces are not cleaned between uses.

INSPECTOR NOTES: Rice cooker not washed, rinsed sanitized since use the day prior. Was, rinse and sanitize after every use.

18: 3-501.14.(A): C: Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.

INSPECTOR NOTES: White rice temperature at 51* over 18 hours after initial cook. Use the proper techniques to acquire 41* or less within 6 hours of product falling below 135*.

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

INSPECTOR NOTES: Cooked pork, fish and tofu all above 45* in cold storage. Keep all PHF's at or below 41*. *COS Product denatured and disposed of.

26: 7-204.11: C: Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.

INSPECTOR NOTES: Laundry grade bleach used to sanitize all equipment and surfaces. Purchase germicidal sanitizer to disinfect.

34: 4-302.12.(A): N: Inadequate number of food temperature measuring devices provided.

INSPECTOR NOTES: No probe style thermometer to measure internal temperature of foods. Purchase immediately to ensure proper temperatures.

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

INSPECTOR NOTES: Foods in walk in cooler not seperated 6 inches or more from floor, numerous prepared items left uncovered in storage and many RTE foods held in perforated containers exposed to unclean surfaces.

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: Multiple wiping cloths not held in chemical sanitizer inbetween use. All towels used to clean surfaces must be held in sanitizer solution.

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: Serving /preperation utensils stored in unclean, room temperature water. Utensils can be in contact with clean surfaces or water held at 135* or above. *COS

46: 4-501.14: N: Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.

INSPECTOR NOTES: Dish machine has heavy build up of biological matter. Dish machine must be prpoerly cleaned and sanitized daily.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: Shelving below service line, shelving in walk in cooler and single door cooler unclean. Clean and sanitize more regularly to prevent build up.

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

INSPECTOR NOTES: **REPEAT**Floors, walls and coving have a large build up of grease and dirt. Clean regularly and more thoroughly.

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Inspection Notes

****Imminent Health Hazard issued.** Establishment will cease any kitchen production, sales and preparation of foods until Sanitarian lifts IHH.

Certified Food Protection Manager: Ren Qin Lin exp.8/7/22

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 Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at llachance@lewistonmaine.gov. 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

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Inspection Notes

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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