

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name GOLDEN CITY RESTAURANT	As Authorized by 22 MRSA § 2496	Critical Violations	5	Date	5/18/2022
		Non-Critical Violations	4	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	1:30 PM

License Expiry Date/EST. ID# 12/3/2022 / 7273	Address 20 EAST AVE UNIT 44	City LEWISTON	Zip Code 04240	Telephone 207-777-7037
License Type MUN - EATING PLACE	Owner Name Y & C INC	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	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	OUT	Proper cooling time & temperatures	X
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 discharge 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	X	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	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	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	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	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) <i>STU Faby L/H 2/14</i>	Date: 5/18/2022
Health Inspector (Signature) LOUIS LACHANCE <i>Louis Lachance</i>	Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO Date of Follow-up: 6/1/2022

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Temperature Observations

Location	Temperature	Notes
Hand wash sink	124*	
Walk in cooler	36*	celery/water
3 bay	250 + ppm	chlorine bleach solution
Hot holding	173*	white rice
Reach in	56*	cooked rice
Walk in cooler	37*	cooked rice

Person in Charge (Signature)



Date: 5/18/2022

Health Inspector (Signature)

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Page 3 of 4

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City / State
LEWISTON ME

Zip Code
04240

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).(B): N: Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: Loosly covered roast pork stored under raw shrimp. Raw shrimp cannot be stored over RTE or cooked foods. *COS, discarded.

13: 3-304.11: C: Food not contacting only clean equipment and utensils.

INSPECTOR NOTES: Cooked fried rice, stored in loosely wrapped colander in direct contact with dirty, unsanitized shelving. *COS, discarded.

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

INSPECTOR NOTES: Raw chicken, in loosely covered pans, overflowing raw chicken liquid onto shelving in cooler. Food pans, cooked utensils, woks are not clean. All equipment and surfaces need to be washed and sanitized.

14: 4-703.11: C: Manual and/or mechanical methods of sanitizing incomplete.

INSPECTOR NOTES: Dirty, food crusted food equipment not washed and rinsed but rather thrown in chlorine solution. All warewashing items need to be pre-cleaned, washed in soapy water, rinsed and then immersed in sanitizing solution.

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: Cooked fried rice, from prior day, held in sufficient cooling unit, elevated in temperature. Cooling process was not achieved correctly. COS, discarded.

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

INSPECTOR NOTES: Multiple food items are loosely covered or not at all. Protect all food items with tight fitting covers. Multiple food items stored directly on floor. All foods must be held 6 inches or more above floor.

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

INSPECTOR NOTES: Multiple telephones, door handles to coolers and cooking equipment, shelving in walk in cooler, shelving below prep tables all have an accumulation of old foods.

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

INSPECTOR NOTES: Water damaged and stained ceiling tiles above cooking line. Replace. Floors, coving and below equipment has large accumulation of old food, grease and dust. Clean hard to reach areas more often and as necessary.

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

INSPECTOR NOTES: Overhead return air system is covered in grease. Call HVAC company to determine how grease is allowed into system. Once repaired, replace all internal components that are covered in grease.

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Page 4 of 4

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Inspection Notes

*IHH issued due to grease build up and too many critical violations posing health risks. Lewiston Fire investigator called to scene to document as well. Establishment will remain closed until Health Inspector can reopen.

Certified Food Protection Manager: Siu Fong Cheung EXP. 11/25/2023

Every eating establishment must employ on its staff a Certified Food Protection Manager (CFPM). Some establishments are exempt from this requirement. A CFPM certificate must accompany the application for a new establishment and change of ownership. A CFPM must be hired within 60 days of the departure of the last CFPM leaving employment. Eating establishments must post in a conspicuous area the certification of the CFPM(s), and the certificate must be made available to the Department upon request. 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 Casandra Lavallee, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, casandra.lavallee@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 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 your inspector, Laurie Davis when the critical violation has been addressed at 207-592-5573 or laurie.davis@maine.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 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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