

Failed Closed IHH

State of Maine Health Inspection Report

| | | | | | |
|--|---------------------------------|-----------------------------------|----|----------|-----------|
| Establishment Name JADE GARDEN | As Authorized by 22 MRSA § 2496 | Critical Violations | 8 | Date | 5/12/2023 |
| | | Non-Critical Violations | 18 | Time In | 11:30 AM |
| | | Certified Food Protection Manager | Y | Time Out | 3:00 PM |

| | | | | |
|--|------------------------|------------------|------------------------|---------------------------|
| License Expiry Date/EST. ID# 12/1/2023 / 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 |
|--|-----|--|--|-----|---|
| 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 | OUT | Proper eating, tasting, drinking, or tobacco use | | | |
| 5 | IN | No discharge from eyes, nose, and mouth | | | |
| Preventing Contamination by Hands | | | | | |
| 6 | OUT | Hands clean & properly washed | | | |
| 7 | IN | No bare hand contact with RTE foods or approved alternate method properly followed | | | |
| 8 | OUT | 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 | |
| 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 | OUT | Proper date marking & disposition | | | |
| 22 | IN | Time as a public health control: procedures & record | | | |
| 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 | X | 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 | | | |
| Food Identification | | | | | |
| 35 | X | Food properly labeled; original container | | | |
| Prevention of Food Contamination | | | | | |
| 36 | X | Insects, rodents, & animals not present | | | |
| 37 | X | Contamination prevented during food preparation, storage & display | | | |
| 38 | X | Personal cleanliness | | | |
| 39 | X | Wiping cloths: properly used & stored | | X | |
| 40 | IN | Washing fruits & vegetables | | | |

| Compliance Status | | | | COS | R |
|--|----|--|--|-----|---|
| Proper Use of Utensils | | | | | |
| 41 | X | In-use utensils: properly stored | | | |
| 42 | X | Utensils, equipment, & linens: properly stored, dried, & handled | | | |
| 43 | X | 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 | | | |
| 46 | X | Warewashing facilities: installed, maintained, & used; test strips | | | |
| 47 | X | Non-food contact surfaces clean | | | X |
| 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 | | | |

Person in Charge (Signature)

REN QIN LIN

Date: 5/12/2023

Health Inspector (Signature)

Louis Lachance

LOUIS LACHANCE

Follow-up: YES NO

Date of Follow-up: 5/17/2023

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Temperature Observations

| Location | Temperature | Notes |
|----------------------|-------------|--------------------------|
| Hand wash | 110* | water |
| Ambient temp holding | 47* | chicken on cooking line |
| Single door cooler | 39* | egg roll |
| Hot hold | 173* | rice |
| Low temp dish | 0 ppm | chlorine solution |
| Ambient temp holding | 90* | crab rangoon |
| Walk in cooler | 45* | rangoon filling |
| Ambient temp holding | 100* | chicken (cooling 1 hour) |
| Single door cooler | 37* | pork rib |
| Plated | 170* | cooked chicken |

Person in Charge (Signature) REN QIN LIN

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Health Inspector (Signature) Louis Lachance
LOUIS LACHANCE

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Page 3 of 6

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12/1/2023 / 7466

Address
675 MAIN ST

City / State
LEWISTON ME

Zip Code
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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

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

INSPECTOR NOTES: Kitchen exhaust is dripping with grease. Clean the exhaust system so grease does not accumulate.

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: Soiled mop head held directly on floor. Hang mop to allow for air drying.

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

INSPECTOR NOTES: Kitchen floors and especially in hard to reach areas are unclean. Wash floors daily and remove food waste from floors.

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: Areas of floors are damaged and missing tiles. Ceiling tile has been removed and needs to be replaced. All surfaces need to be smooth, sealed and easily cleanable.

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

INSPECTOR NOTES: **REPEAT** Shelving in walk in cooler unclean. Shelving on cooking line unclean. Exterior of automatic dish machine unclean. Wok cooking line has build up of grease and old foods. Clean and sanitize all surfaces daily and as needed.

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: Automatic dishwasher unclean and has large build up of old foods and biological growth. Clean and sanitize auto dish machine daily.

46: 4-301.12.(A): N: A manual ware washing sink with at least three compartments not provided.

INSPECTOR NOTES: Establishment does not have required 3 bay sink. Upon renovation or owner change, the establishment must install 3 bay sink.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: Shelving below cooking line is not sealed and can easily absorb foods and moisture. Reseal or replace to be smooth, sealed and easily cleanable.

43: 4-903.11.(A).(C): N: Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.

INSPECTOR NOTES: Take out containers stored so they can be contaminated, Store take out containers inverted or keep in sealed storage.

42: 4-903.11.(B): N: Clean equipment and utensils not stored by being covered/ inverted/ or self draining.

INSPECTOR NOTES: Food containers not inverted and allowed to accumulate dust dirt and splash from sink area. Store clean containers upside down to protect from contamination.

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Page 4 of 6

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

INSPECTOR NOTES: Utensils used to plate foods held in unclean bucket of water. Hold in use utensils on clean surfaces or in hot water (crock pot) measuring at 135 * or more. Food container without handle used to scoop hot rice. Use clean utensils with handles to minimize contact with foods.

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: **REPEAT** Multiple soiled wiping cloths held on counters. Make chlorine solution and keep all in use towels in bleach solution.

38: 2-402.11: N: Food Employees not wearing effective hair restraints.

INSPECTOR NOTES: Multiple food handlers not wearing hats or hairnets. Wear hair restraints to protect food.

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

INSPECTOR NOTES: Multiple food items in coolers uncovered or covered ineffectively. Sauce buckets held in kitchen not covered properly. All food items need tight fitting covers to protect from contamination.

36: 6-501.11.(C): C: Pests found on premises due to not using proper methods to control them.

INSPECTOR NOTES: Old mouse feces found in kitchen. Hire pest control company to treat establishment for mice and provide report of severity. Provide proof of this service to health inspector before reopening.

35: 3-302.12: N: Food/ingredients containers not properly labeled.

INSPECTOR NOTES: Items stored in cold holding do not have identification. Label foods to identify.

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

INSPECTOR NOTES: Cold holding equipment do not have thermometers. Acquire thermometers and place in all cold holding equipment.

31: 4-301.11: N: Insufficient hot holding and/or cold holding equipment.

INSPECTOR NOTES: The establishment does not have enough cold holding space or equipment. It is recommended that additional cold holding equipment is acquired.

31: 3-501.15: N: Cooked foods improperly cooled.

INSPECTOR NOTES: Multiple cooked items cooling in thick plastic containers and filled too much to cool properly. Use metal containers and only cool foods in a shallow manner to promote air circulation.

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 dates on prepared food items. Mark made date and discard date on all foods.

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Page 5 of 6

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

INSPECTOR NOTES: Multiple items in walk in cooler elevated in temperature. Items discarded. *COS

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

INSPECTOR NOTES: Low temp dishwasher is not dispensing chlorine solution. Machine must automatically dispense chlorine solution to measure at 50-100 ppm.

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

INSPECTOR NOTES: Multiple clean knives held in unclean knife racks. Multiple clean and not in use food containers have food remnants. Clean equipment containers and utensils can only contact clean surfaces.

8: 6-301.14: N: Hand wash signage not provided for employee hand sink or lavatory.

INSPECTOR NOTES: Restroom does not have the required employee hand wash signage. Install.

6: 2-301.14: C: Food employees are not cleaning their hands and exposed portions of their arms as required.

INSPECTOR NOTES: Employees not washing hands when changing tasks that require hand wash. Wash hands when changing tasks.

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: Employee tea cup in food prep area. All personal drinks need to be in a covered container and away from food contact surfaces.

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Inspection Notes

**IHH issued due to excessive amounts of critical violations in an unsanitary establishment. Establishment to remain closed until Health Inspector can reopen. No food can be prepared until health inspector gives approval.

Certified Food Protection Manager: Renqin Lin EXP. 08/29/2027

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 Joanne Lavallee, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, joanne.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 Administration and Enforcement of Establishments Regulated by the Health Inspection Program, licenses, conditional licenses, inspection reports, certificates or other notices issued by the Department must be displayed in a place readily visible to customers or other persons using a licensed establishment. If you have received your inspection report via email, please print and retain onsite.

Person in Charge (Signature)

REN QIN LIN

Date: 5/12/2023

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance