

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name BUA THAI-SUSHI RESTAURANT	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	1	Date	6/2/2015
		No. of Repeat Risk Factor/Intervention Groups Out	1	Time In	2:00 PM
		Certified Food Protection Manager	Y	Time Out	3:30 PM

License Expiry Date/EST. ID# 5/17/2016 / 8413	Address 703 SABATTUS ST	City LEWISTON	Zip Code 04240-3833	Telephone 207-376-4810
License Type MUN - EATING PLACE	Owner Name MICHAREUNE, SAISUNEE	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	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	OUT	Adequate handwashing facilities supplied & accessible		X
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	IN	Food-contact surfaces: cleaned and sanitized		
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	IN	Proper cold holding temperatures		
21	IN	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	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		
Food Identification				
35	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
38	IN	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	X	X
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		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		X

Person in Charge (Signature)  Date: 6/2/2015

Health Inspector (Signature)  Follow-up: YES NO Date of Follow-up:

State of Maine Health Inspection Report

Establishment Name BUA THAI-SUSHI RESTAURANT		As Authorized by 22 MRSA § 2496		Date <u>6/2/2015</u>
License Expiry Date/EST. ID# 5/17/2016 / 8413	Address 703 SABATTUS ST	City / State LEWISTON / ME	Zip Code 04240-3833	Telephone 207-376-4810

Temperature Observations

Location	Temperature	Notes
cooler	38	
hot water	120 plus	
sushi bar	37	
sand bar	38	

Person in Charge (Signature)



Date: 6/2/2015

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

BUA THAI-SUSHI RESTAURANT

Date **6/2/2015**

License Expiry Date/EST. ID#
5/17/2016 /8413

Address
703 SABATTUS ST

City / State
LEWISTON ME

Zip Code
04240-3833

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

8: 6-301.11: N: Hand cleanser not available at hand wash sink or lavatory.

INSPECTOR NOTES: corrected on site

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

INSPECTOR NOTES: needed bar area

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

INSPECTOR NOTES: needed all refrigeration units

39: 4-101.16: N: Unacceptable use of sponges.

INSPECTOR NOTES: corrected on site

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

INSPECTOR NOTES: keep-in use utensils for rice in crockpot maintain 35 degrees corrected on site

45: 4-202.15: N: Can openers improperly designed and constructed.

INSPECTOR NOTES: dirty-corrected on site

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

INSPECTOR NOTES: clean door seals refrigeration units

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: paint wall in back of sink-repair floor bar area

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

INSPECTOR NOTES: clean in back of all equipment floors and walls

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

INSPECTOR NOTES: clean range hood fire suppressant system

Person in Charge (Signature)

Date: 6/2/2015

Health Inspector (Signature)

State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

BUA THAI-SUSHI RESTAURANT

Date 6/2/2015

License Expiry Date/EST. ID#
5/17/2016 /8413

Address
703 SABATTUS ST

City / State
LEWISTON

ME

Zip Code
04240-3833

Inspection Notes

Certified Food Protection Manager

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 within 90 days of a new eating establishment opening or 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 your inspector [Susan Reny] by emailing to [sreny@lewistonmaine.gov] or faxing to 207-795-5071. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

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. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- " Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- " Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- " 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 the inspector when the critical violation has been addressed at 207-(513-3125 Ext 3224) or email (sreny@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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. 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.

Jennifer Jiapong is a CFPM exp 4/22/2015 CERT 9955755

Gave pic copy of fda Handbook-no bare hand contact-date marking-bodily fluid clean-up

Clean ice machine a minimum of quarterly

Person in Charge (Signature)

Date: 6/2/2015

Health Inspector (Signature)