

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name HIBACHI SUPER BUFFET	As Authorized by 22 MRSA § 2496	Critical Violations	8	Date	6/2/2016
		Non-Critical Violations	11	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	3:45 PM

License Expiry Date/EST. ID# 4/4/2017 / 18143	Address 40 EAST AVE	City LEWISTON	Zip Code 04240-6615	Telephone 207-753-6868
License Type MUN - EATING PLACE	Owner Name HIBACHI SUPER BUFFET	Purpose of Inspection Complaint Inspection	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	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures	
Employee Health					Consumer Advisory			
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods	
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations			
Good Hygienic Practices					Chemical			
4	OUT	Proper eating, tasting, drinking, or tobacco use			25	IN	Food additives: approved & properly used	
5	IN	No discharge from eyes, nose, and mouth			26	IN	Toxic substances properly identified, stored & used	
Preventing Contamination by Hands					Conformance with Approved Procedures			
6	IN	Hands clean & properly washed			27	IN	Compliance with variance, specialized process, & HACCP plan	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			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.			
8	OUT	Adequate handwashing facilities supplied & accessible						
Approved Source								
9	IN	Food obtained from approved source						
10	IN	Food received at proper temperature						
11	OUT	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						
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

Safe Food and Water			COS	R	Proper Use of Utensils		COS	R
28	IN	Pasteurized eggs used where required			41	X	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	X	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	X	Hot & cold water available; adequate pressure	
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices	
36	X	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	
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature)

Date: 6/2/2016

Health Inspector (Signature)

Follow-up: YES NO Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
chicken fingers	124	hh buffet line
boneless chicken	90	hh buffet line
raw chicken	49+	walk-in several containers boneless and wings
Rice on counter	68	discarded
Walk-in cooler	55+	
chicken wings	119	hh buffet line

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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

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: Employees eating & drinking in kitchen

8: 5-205.11.(B): N: Hand washing facility being used for other than hand washing.

INSPECTOR NOTES: dishes in handsink

11: 3-202.15: C: Food packages are not in good condition and do not protect the integrity of the contents.

INSPECTOR NOTES: food stored in original cans(metal cans)

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

INSPECTOR NOTES: knives stored away dirty-clean interior of ice machine

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

INSPECTOR NOTES: several food items 49 and above must be 41 or below

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: many products have no date marking

22: 3-501.19.(A): C: No written procedures maintained or available at the facility for food to be held with time as the only control.

INSPECTOR NOTES: need log for buffet line if time is to be used as public health control

33: 3-501.13: N: Improper thawing.

INSPECTOR NOTES: raw schrimp in sink no cold water running to thaw product

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

INSPECTOR NOTES: some thermometers missing

36: 6-202.13: N: Insect control devices are improperly designed and constructed / located.

INSPECTOR NOTES: large 6" gap below screen door(door opened)

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

INSPECTOR NOTES: food stored on floor-food not covered in cooler and freezer

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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: wiping cloths(wet on counters)need sanitizer buckets

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

INSPECTOR NOTES: knives stored between sandwich bars

46: 4-501.116: N: Chemical sanitizer concentration was not accurately determined by using a test kit or other device.

INSPECTOR NOTES: no sanitizer reading

47: 4-601.11.(B): C: Food contact surfaces of cooking equipment not clean.

INSPECTOR NOTES: clean cooking equipment

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 exterior of storage containers-clean sandwich bar door seals

48: 5-103.11.(B): C: Insufficient hot water supply.

INSPECTOR NOTES: hot water hand sink 95 degrees

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

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

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

INSPECTOR NOTES: hang mops to air dry

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Inspection Notes

DHHS Blurb attached 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.

Note: Nadeau Refrigeration company technician told me that there is a very bad ice build-up on the compressor unit which is causing the problem with maintaining temperature

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.

CFPM: Zeng Zuivo liv exp 12/26/2019 cert# 11843823

Imminent Health Hazard issued. cannot re-open until inspection is done.

note: all food in walk-in cooler discarded and denatured.

Person in Charge (Signature)



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