

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name BUA THAI-SUSHI RESTAURANT	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	7/13/2016
		Non-Critical Violations	8	Time In	10:45 AM
		Certified Food Protection Manager	Y	Time Out	11:30 AM

License Expiry Date/EST. ID# 5/17/2017 / 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	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		X	24	IN	Pasteurized foods used; prohibited foods not offered	
5	IN	No discharge from eyes, nose, and mouth			Conformance with Approved Procedures			
Preventing Contamination by Hands					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.			
6	IN	Hands clean & properly washed			25	IN	Food additives: approved & properly used	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			26	IN	Toxic substances properly identified, stored & used	
8	OUT	Adequate handwashing facilities supplied & accessible		X	GOOD RETAIL PRACTICES			
Approved Source					Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
9	IN	Food obtained from approved source			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			
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						

Safe Food and Water			COS	R	Proper Use of Utensils		COS	R
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	X	Thermometers provided and accurate			47	X	Non-food contact surfaces clean	X
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	IN	Contamination prevented during food preparation, storage & display			51	X	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		X	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: 7/13/2016

Health Inspector (Signature)

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

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Temperature Observations

Location	Temperature	Notes
hot water	110 plus	
sandwich bar	40	
beer cooler	39	
rice	152	hot holding
fish	39	sushi bar

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Establishment Name

BUA THAI-SUSHI RESTAURANT

Date **7/13/2016**

License Expiry Date/EST. ID#
5/17/2017 /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

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: no eating in the kitchen drinks need covers and straw-cos

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

INSPECTOR NOTES: need handwashing signage hand sink bar area

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

INSPECTOR NOTES: need date marking procedure

34: 4-203.12.(A): N: Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)

INSPECTOR NOTES: need working thermometer

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 must be held in sanitizer buckets cos

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 trash cans-clean refrigeration units-clean refrigeration door seals

51: 5-501.17: N: Covered receptacle not provided. (Female use)

INSPECTOR NOTES: install waste can with cover womens restroom

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: install cove base where missing

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

INSPECTOR NOTES: clean floors and walls

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

INSPECTOR NOTES: mops need to be air dried

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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.

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: Jennifer Jia Pong exp 4/22/2018

Person in Charge (Signature)



Date: 7/13/2016

Health Inspector (Signature)

