

Failed Closed IHH

State of Maine Health Inspection Report

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Facility Name XINS RESTAURANT
As Authorized by 22 MRSA § 2496

Critical Violations
Non-Critical Violations

Date: 4-18-17
Time In: 10:00
Time Out: 10:45

License # 145 Owner Name XINS RESTAURANT INC

Certified Food Protection Manager
Street Address 770 MAIN

City LEWISTON

License Expiration Date
License Posted
License Type FOOD SERVICE

Purpose of Inspection New
Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed
Compliance Status COS R

N/A=not applicable COS=corrected on-site R=repeat violation
Compliance Status COS R

Supervision

1 PIC present, demonstrates knowledge, and performs duties

Employee Health

2 Management awareness; policy present

3 Proper use of reporting, restriction and exclusion

Good Hygienic Practices

4 Proper eating, tasting, drinking, or tobacco use

5 No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

6 Hands clean and properly washed

7 No bare hand contact with RTE foods or approved alternate method properly followed

8 Adequate handwashing facilities supplied & accessible

Approved Source

9 Food obtained from approved source

10 Food received at proper temperature

11 Food in good condition, safe & unadulterated

12 Required records available; shellstock tags, parasite destruction

Protection from Contamination

13 Food separated & protected

14 Food-contact surfaces cleaned & sanitized

15 Proper disposition of returned, previously served, reconditioned & unsafe food

Potentially Hazardous Food Time/Temperature

16 Proper cooking time & temperatures

17 Proper reheating procedures for hot holding

18 Proper cooling time & temperatures

19 Proper hot holding temperatures

20 Proper cold holding temperatures

21 Proper date marking & disposition

22 Time as a public health control: procedures & records

Consumer Advisory

23 Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

24 Pasteurized foods used; prohibited foods not offered

Chemical

25 Food additives: approved & properly used

26 Toxic substances properly identified, stored, & used

Conformance with Approved Procedures

27 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 are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Compliance Status COS R

Compliance Status COS R

Safe Food and Water

28 Pasteurized eggs used where required

29 Water & ice from approved source

30 Variance obtained for specialized processing methods

Food Temperature Control

31 Proper cooling methods used; adequate equipment for temperature control

32 Plant food properly cooked for hot holding

33 Approved thawing methods used

34 Thermometers provided & accurate

Food Identification

35 Food properly labeled; original container

Prevention of Food Contamination

36 Insects, rodents & animals not present

37 Contamination prevented during food preparation, storage & display

38 Personal cleanliness

39 Wiping cloths properly used & stored

40 Washing fruits & vegetables

Proper Use of Utensils

41 In-use utensils properly stored

42 Utensils, equipment & linens properly stored, dried & handled

43 Single-use & single-service articles properly stored & used

44 Gloves used properly

Utensils, Equipment and Vending

45 Food & non-food contact surfaces cleanable, properly designed, constructed & used

46 Warewashing facilities installed, maintained & used; test strips

47 Non-food contact surfaces clean

Physical Facilities

48 Hot & cold water available; adequate pressure

49 Plumbing installed; proper backflow devices

50 Sewage & waste water properly disposed

51 Toilet facilities properly constructed, supplied & cleaned

52 Garbage & refuse properly disposed; facilities maintained

53 Physical facilities installed, maintained & clean

54 Adequate ventilation & lighting; designated areas used

Person in Charge (Signature) [Signature]

Date: 4-18-17

Health Inspector (Signature) [Signature]

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

State of Maine Health Inspection Report

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Establishment Name

As Authorized by 22 MRSA § 2496

Date 4-18-17

XINS RESTAURANT

License/EST. ID #

Address

City/State

Zip Code

Telephone

145

770 MAIN

LEWISTON

04240

207-440-3821

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

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.

DHHS BLURB ATTACHED

owner given the following: NO BARE HAND CONTACT BODILY FLUID RESPONSE + RECOVERY DATE MARKING - CONSUMER ADVISORY EMPLOYEE HEALTH POLICY (see folder)

CFPM: Xin Lee Cert # 14800967 EXP 2/27/2022

COOLER 400
TEMP: COOLER 38°
HOT WATER 120°
WASH CYCLE 150°
RINSE CYCLE 180°

49 Need INDIRECT DRAIN CULINARY SINK call me when completed.

note: DRY STORAGE IN BASEMENT NO FOOD PREPARATION

Person in Charge (Signature)

Date

4-8-17

Health Inspector (Signature)

Date

4-18-17