

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name CANTON WOK	As Authorized by 22 MRSA § 2496	Critical Violations	8	Date	2/6/2019
		Non-Critical Violations	12	Time In	1:10 PM
		Certified Food Protection Manager	Y	Time Out	4:00 PM

License Expiry Date/EST. ID# 6/12/2019 / 7893	Address 920 LISBON ST	City LEWISTON	Zip Code 04240-6128	Telephone 207-777-3003
License Type MUN - EATING PLACE	Owner Name DONGS GARDEN INC	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	Compliance Status		COS	R	
Supervision					Potentially Hazardous Food Time/Temperature				
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					17	OUT	Proper reheating procedures for hot holding	x	
2	IN	Management awareness: policy present			18	IN	Proper cooling time & temperatures		
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures		
Good Hygienic Practices					20	OUT	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	OUT	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
Preventing Contamination by Hands					Consumer Advisory				
6	OUT	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations				
8	OUT	Adequate handwashing facilities supplied & accessible		x	24	IN	Pasteurized foods used; prohibited foods not offered		
Approved Source					Chemical				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	OUT	Toxic substances properly identified, stored & used	x	
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination					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.				
13	OUT	Food separated & protected		x					
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	x	
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	X	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
32	IN	Plant food properly cooked for hot holding			45	X	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		
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	X	Contamination prevented during food preparation, storage & display			51	X	Toilet facilities: properly constructed, supplied, & cleaned		
38	X	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)

XZV & DONG

Date: 2/6/2019

Health Inspector (Signature)

Louis Lachance

LOUIS LACHANCE

Follow-up: YES NO Date of Follow-up: 2/8/2019

State of Maine Health Inspection Report

Establishment Name CANTON WOK		As Authorized by 22 MRSA § 2496		Date <u>2/6/2019</u>
License Expiry Date/EST. ID# 6/12/2019 / 7893	Address 920 LISBON ST	City / State LEWISTON / ME	Zip Code 04240-6128	Telephone 207-777-3003

Temperature Observations

Location	Temperature	Notes
Egg roll	133*	Plated for service, instructed to reheat to 165*
Hot water	108*	3 bay sink
Chicken fingers	47*	Cold holding, discarded
Water	66*	handwash sink
Fried rice	144*	Hot holding
Cut cabbage	42*	Wok line refrigerator unit
Garlic and oil	34*	basement refrigerator
Cooked chicken	40*	Single door cooler
Cooked chicken wings	53*	Cooling process, refrigerator unit
BBQ Pork	63*	Cooling process, 3 hours

Person in Charge (Signature)



Date: 2/6/2019

Health Inspector (Signature)
LOUIS LACHANCE



State of Maine Health Inspection Report

Page 3 of 6

Establishment Name

CANTON WOK

Date 2/6/2019

License Expiry Date/EST. ID#
6/12/2019 / 7893

Address
920 LISBON ST

City / State
LEWISTON ME

Zip Code
04240-6128

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

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: CFPM could not answer common questions associated with food safety or the big 5 foodborne illnesses.

6: 2-301.12: C: Food employees are not following proper hand cleaning procedures.

INSPECTOR NOTES: Foodservice personel not washing hands inbetween tasks as required.

8: 5-202.12: N: Hand washing facility not properly equipped/installed with hot water of at least 100 F.

INSPECTOR NOTES: Handwash sink does not have supply of hot water. Hire licensed plumber to repares neccessary to achieve 100* or more water.

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

INSPECTOR NOTES: **REPEAT** Handwash sink has sauce pot in it. Handwash sink only used to wash hands.

13: 3-302.11.(A).(2): C: Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.

INSPECTOR NOTES: Raw chicken stored over raw beef. Raw chicken must be stored below beef. *COS

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

INSPECTOR NOTES: BBQ pork roaster has large accumulation of old food. Wok utensils in direct contact with unsanitized surfaces.

17: 3-403.11.(A): C: PHF not properly reheated to 165 F for 15 seconds for hot holding.

INSPECTOR NOTES: Eggroll plated for service reheated to 133 degrees. Egg roll must be reheated to a minimum of 165*. *COS

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

INSPECTOR NOTES: Chicken fingers in refrigerator elevated in temperature. PHF's must be kept at 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: No prepared foods held for storage are date marked. Label all prepared foods in storage with prepared date and discard date.

26: 7-204.11: C: Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.

INSPECTOR NOTES: Bleach used at establishment not germicidal. Purchase approved sanitizer that is listed as killing bacteria and germs. *COS

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

INSPECTOR NOTES: Cooked foods are being cooled in deep plastic containers. Use shallow pans to cool.

Person in Charge (Signature)



Date: 2/6/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 4 of 6

Establishment Name

CANTON WOK

Date 2/6/2019

License Expiry Date/EST. ID#
6/12/2019 / 7893

Address
920 LISBON ST

City / State
LEWISTON ME

Zip Code
04240-6128

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

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

INSPECTOR NOTES: Working Food probe thermometer not found. Purchase multiple thermometers to ensure proper cooking.

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

INSPECTOR NOTES: Uncovered containers of cooked foods stacked on top of each other posing a problem of cross contamination.

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

INSPECTOR NOTES: PIC not wearing hair restraints. Wear cap or hairnet to protect food from hair.

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: Dirty wiping cloths found throughout establishment and on working surfaces. Cloths must be held in chemical sanitizer.

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

INSPECTOR NOTES: In use utensils stored in water at 70*. In use utensils must remain in water at 135* or more or on a sanitized surface. *COS

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

INSPECTOR NOTES: Multiple door handles to refrigeration units are broken.

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

INSPECTOR NOTES: All shelving and items on shelves, above food, are dirty. All refrigeration surfaces in need of cleaning and sanitizing. Clean more often.

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

INSPECTOR NOTES: No covered receptacle in employee restroom. Purchase trash receptacle that has a cover.

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

INSPECTOR NOTES: Sheet metal counter used in meat cutting room is broken and filled with old food. Resurface equipment to be smooth and easily cleanable.

Person in Charge (Signature)



Date: 2/6/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 5 of 6

Establishment Name

CANTON WOK

Date 2/6/2019

License Expiry Date/EST. ID#
6/12/2019 / 7893

Address
920 LISBON ST

City / State
LEWISTON

ME

Zip Code
04240-6128

Inspection Notes

**Imminent Health Hazard issued. Will reinspect 2/8/19

**Owner was asked if he needed an interpreter. He has requested interpreter for Mandarin Chinese.

Certified Food Protection Manager: Zing Dengue Dong exp. 4/8/20

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 at the time of a new eating establishment opening or within 60 days of 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 Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@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 has 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>

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. * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. * 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 Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at llachance@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. 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:

Person in Charge (Signature)



Date: 2/6/2019

Health Inspector (Signature)



LOUIS LACHANCE

State of Maine Health Inspection Report

Page 6 of 6

Establishment Name

CANTON WOK

Date 2/6/2019

License Expiry Date/EST. ID#
6/12/2019 / 7893

Address
920 LISBON ST

City / State
LEWISTON

ME

Zip Code
04240-6128

Inspection Notes

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.

Person in Charge (Signature)



Date: 2/6/2019

Health Inspector (Signature)

LOUIS LACHANCE

