

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name C & J BUDDHA ASIAN BISTRO	As Authorized by 22 MRSA § 2496	Critical Violations	6	Date	3/1/2019
		Non-Critical Violations	6	Time In	10:55 AM
		Certified Food Protection Manager	Y	Time Out	2:30 PM

License Expiry Date/EST. ID# 6/20/2019 / 18646	Address 736 SABATTUS ST	City LEWISTON	Zip Code 04240-3832	Telephone 207-783-8883
License Type MUN - EATING PLACE	Owner Name C & J BUDDHA	Purpose of Inspection Change of Ownership	License Posted No	Risk Category High

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					17	IN	Proper reheating procedures for hot holding		
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	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	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			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							
14	OUT	Food-contact surfaces: cleaned and sanitized		x					
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	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	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	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	X	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	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	IN	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Health Inspector (Signature)

LOUIS LACHANCE

Yue Ying Zhang
Louis Lachance

Date: 3/1/2019

Follow-up: YES NO Date of Follow-up: 3/8/2019

State of Maine Health Inspection Report

Establishment Name C & J BUDDHA ASIAN BISTRO		As Authorized by 22 MRSA § 2496		Date <u>3/1/2019</u>
License Expiry Date/EST. ID# 6/20/2019 / 18646	Address 736 SABATTUS ST	City / State LEWISTON / ME	Zip Code 04240-3832	Telephone 207-783-8883

Temperature Observations

Location	Temperature	Notes
Crabstick	41*	Sashimi cooler
Egg roll	40*	Appetizer cooler
Egg drop soup	185*	Hot holding
Bean sprouts	41*	Reach in cooler (top)
Orange juice	40*	Bar cooler
Tofu	41*	Sashimi cooler
Cooked chicken	39*	Walk in cooler
Fried rice	188*	Plated for service
Sushi rice	177*	Hot holding
Water	128*	Handwash
Raw chicken wing	39*	Appetizer cooler

Person in Charge (Signature)



Date: 3/1/2019

Health Inspector (Signature)
LOUIS LACHANCE



State of Maine Health Inspection Report

Page 3 of 6

Establishment Name

C & J BUDDHA ASIAN BISTRO

Date 3/1/2019

License Expiry Date/EST. ID#
6/20/2019 / 18646

Address
736 SABATTUS ST

City / State
LEWISTON ME

Zip Code
04240-3832

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

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

INSPECTOR NOTES: Food workers washing hands in 3 bay sink without soap and without hand drying device/towel. Wash hands properly in dedicated handwash sink.

8: 5-205.11.(A): N: Hand wash facility not accessible.

INSPECTOR NOTES: Handwash station on cooking line blocked by prep table and rice cooker. Acquire smaller table to allow easy access.

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: Multiple handwash sinks do not have means of drying hands. Refill hand towel dispenser.

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 with raw shrimp. Shrimp should be stored above raw chicken.

14: 4-501.114.(A).(1): C: Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.

INSPECTOR NOTES: Low temp dishwasher out of sanitizer. Replace sanitizer and rewash dishes/utensils. *COS

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

INSPECTOR NOTES: Automatic slicer and rice cooker have old food debris. Clean and sanitize.

26: 7-202.11: C: There are Poisonous or toxic materials that are not required for the operation and maintenance of a food establishment present.

INSPECTOR NOTES: Raid insect killer discovered in kitchen. Remove all pesticides and hire professional extermination company if a presence of insects or pests appear. *COS, discarded.

33: 3-501.12: N: Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.

INSPECTOR NOTES: Raw shrimp found in 3 bay sink thawing. Use proper methods to thaw PHF's.

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

INSPECTOR NOTES: Onions stored on floor, multiple items stored in walk in freezer with direct contact with floor. All foods must be stored 6 inches above floor.

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

INSPECTOR NOTES: Utensils used to serve cooked rice stored in room temperature water. In use utensils must be stored on clean surface or in water held above 135 degrees. *COS

Person in Charge (Signature)



Date: 3/1/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 4 of 6

Establishment Name

C & J BUDDHA ASIAN BISTRO

Date 3/1/2019

License Expiry Date/EST. ID#
6/20/2019 / 18646

Address
736 SABATTUS ST

City / State
LEWISTON ME

Zip Code
04240-3832

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

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

INSPECTOR NOTES: Shelving on hot food line has accumulation of dust and old food remnants. Clean and sanitize more often and as necessary.

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: Back room handwash sink not draining. Back room hot water system leaking in multiple areas creating pooling on floor. Hire licensed plumber to fix all plumbing problems.

Person in Charge (Signature)



Date: 3/1/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 5 of 6

Establishment Name

C & J BUDDHA ASIAN BISTRO

Date 3/1/2019

License Expiry Date/EST. ID#
6/20/2019 / 18646

Address
736 SABATTUS ST

City / State
LEWISTON

ME

Zip Code
04240-3832

Inspection Notes

**OK to issue 10 day conditional license with expected corrections to take place by the next Health Inspection occurring within 10 days.

Certified Food Protection Manager: Zhen Hui Zhang exp. 4/25/21 cert. no. 13560972

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:

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be

Person in Charge (Signature)



Date: 3/1/2019

Health Inspector (Signature)



LOUIS LACHANCE

State of Maine Health Inspection Report

Page 6 of 6

Establishment Name

C & J BUDDHA ASIAN BISTRO

Date 3/1/2019

License Expiry Date/EST. ID#
6/20/2019 / 18646

Address
736 SABATTUS ST

City / State
LEWISTON

ME

Zip Code
04240-3832

Inspection Notes

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: 3/1/2019

Health Inspector (Signature)

LOUIS LACHANCE

