

City of Portland, Maine
Inspections Division
Food Service Inspection Schedule by Business or Contact

Insp. Date	Business/Contact	Inspector	Address	Dist#	Parcel	Score	Status	Next Insp.	Last Insp.
11/18/2002	YOSAKU	Arthur Rowe	1 DANFORTH ST	1	040 B028001	100	Passed	11/18/03	12/09/08
11/05/2004	YOSAKU	Arthur Rowe	1 DANFORTH ST	1	040 B028001	83	Re-Inspect 30 Day	12/06/04	12/09/08
02/01/2005	YOSAKU	Kevin Carroll	1 DANFORTH ST	1	040 B028001	90	Passed	02/01/06	12/09/08
04/18/2006	YOSAKU	Arthur Rowe	Jonathan Reed	1	040 B028001	80	Re-Inspect 30 Day	05/18/06	12/09/08
04/18/2006	YOSAKU	Arthur Rowe	Jonathan Reed	1	040 B028001	80	Re-Inspect 30 Day	05/18/06	12/09/08
01/11/2007	YOSAKU	Arthur Rowe	Suzanne Hunt	1	040 B028001	77	Re-Inspect 10 Day	01/22/07	12/09/08
01/11/2007	YOSAKU	Arthur Rowe	Suzanne Hunt	1	040 B028001	77	Re-Inspect 10 Day	01/22/07	12/09/08
01/22/2008	YOSAKU	Suzanne Hunt	Jon Rioux		040 B028001	80	Re-Inspect 30 Day	02/21/08	12/09/08
01/22/2008	YOSAKU	Suzanne Hunt	Jon Rioux		040 B028001	80	Re-Inspect 30 Day	02/21/08	12/09/08
09/08/2008	YOSAKU	Jon Rioux	1 DANFORTH ST		040 B028001	0			12/09/08
12/09/2008	YOSAKU	Jon Rioux	1 DANFORTH ST	2	040 B028001	95	Passed	12/09/09	12/09/08

Appointments Reported: 11

FOIA
Doc's

City of Portland, Maine
Inspections Division
Complaints Detail Report

Support Staff Suzanne Hunt

Category/Complaint: Odor / dumpster behind restruant smells and is disturbing tenants in area. Dumsper has been moved to create more parking now it is disturbing to abbutters. **Census** 3.00

Date And Time: 08/10/2009 1:25 PM **Status:** Closed **Complaint No:** 14255

Parcel ID 040 B028001 **Prop Addr:** 1 DANFORTH ST

Complainant:

Best Time To Reach:

Addr:

Mood:

Response to Complainant:

Category/Complaint: Food Service / Compalintant Lisa Weiss @ 318-0243 got sick from the measu soup. She said she has a circle of friends that have also gotten sick there in the past. lgg **Census** 3.00

Date And Time: 11/17/2010 11:59 A **Status:** Closed **Complaint No:** 15839

Parcel ID 040 B028001 **Prop Addr:** 1 DANFORTH ST

Complainant:

Best Time To Reach:

Addr:

Mood:

Response to Complainant:

Inspection Outcome	Date	Status	Next Insp Date	Comment
	11/24/2010	Passed	11/24/2011	met with PIC, Minoru Yahara, Reviewed Miso soup contents and how it is prepared. Miso soup is disposed of at each day. It is prepared form dried fish powder, soybean paste, and dry seas weed. Thse products come prepacked. It is mixed with tofu, scallions, at serving. Dishwater sanitation at correct level,. . Checked refrigeration and storage of fish. Smh call complainant and requested call back. Smh

Total Nbr Of Complaints Reported: 3

040-8028

City of Portland Health Inspection Report

Page 1 of 2

Establishment Name

YOSAKU

No. of Risk Factor/Intervention Violations

Date

Nov 24-10

No. of Repeat Risk Factor/Intervention Violations

Time In

Score (optional)

99

Time Out

License/Est. ID#

Address

1000 1st St

City/State

PTC

Zip Code

Telephone

License Posted

Owner Name

YOSAKU SATO

Purpose of Inspection

Compliance Follow-up

Est. Type

Risk Category

[] Yes [] No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
51	IN OUT			516	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
Employee Health							
52	IN OUT			517	IN OUT N/A N/O		
Management awareness; policy present				Proper reheating procedures for hot holding			
53	IN OUT			518	IN OUT N/A N/O		
Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature			
Good Hygienic Practices							
54	IN OUT N/O			519	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
55	IN OUT N/O			520	IN OUT N/A		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands							
56	IN OUT N/O			521	IN OUT N/A N/O		
Hands clean & properly washed				Proper date marking & disposition			
27	IN OUT N/A N/O			522	IN OUT N/A N/O		
No bare hand contact with RTE foods or approved alternate method properly followed				Time as a public health control: procedures & record			
58	IN OUT			Consumer Advisory			
Adequate handwashing facilities supplied & accessible				523	IN OUT N/A		
				Consumer advisory provided for raw or undercooked foods			
Approved Source							
59	IN OUT			Highly Susceptible Populations			
Food obtained from approved source				524	IN OUT N/A		
510	IN OUT N/A N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Chemical			
511	IN OUT			525	IN OUT N/A		
Food in good condition, safe, & unadulterated				Food additives: approved & properly used			
112	IN OUT N/A N/O			526	IN OUT		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, & used			
Protection from Contamination							
213	IN OUT N/A			Conformance with Approved Procedures			
Food separated & protected				527	IN OUT N/A		
214	IN OUT N/A			Compliance with variance, specialized process, & HACCP plan			
Food-contact surfaces: cleaned & sanitized				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.			
515	IN OUT						
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
528	Pasteurized eggs used where required			241	In-use utensils: properly stored		
529	Water & ice from approved source			242	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
Food Temperature Control							
531	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			Utensil, Equipment and Vending			
533	Approved thawing methods used			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	Thermometers provided & accurate			146	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
135	Food properly labeled; original container			147	Non-food contact surfaces clean		
Prevention of Food Contamination							
436	Insects, rodents, & animals not present			Physical Facilities			
237	Contamination prevented during food preparation, storage & display			448	Hot & cold water available; adequate pressure		
538	Personal cleanliness			549	Plumbing installed; proper backflow devices		
139	Wiping cloths: properly used & stored			550	Sewage & waste water properly disposed		
140	Washing fruits & vegetables			251	Toilet facilities: properly constructed, supplied, & cleaned		
				252	Garbage & refuse properly disposed; facilities maintained		
				153	Physical facilities installed, maintained, & clean		
				154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date:

11-24-10

Health Inspector (Signature)

Follow-up: YES NO (circle one)

Follow-up Date:

White copy - Inspections Office

Yellow copy - State

Pink copy - Customer

City of Portland Health Inspection Report

Page ____ of ____

Establishment Name

As Authorized by 22 MRSA § 2496

Date

License/EST. ID #

Address

City/State

Zip Code

Telephone

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Disposal @ 100°		Pest	
		Bleach sanitise/sk	50ppm	Red Raw Meat @	41°

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.

Item
Number

Miso Soup @ 160°
Miso Paste
Furikake / Dry Buckwheat 46911 - Yamaki Co Ltd
Soy Bean Paste 41KJ / 095
Scallions
Dry Sea Weed -
Tofu
Soup is made fresh daily + disposing

39 Sponges being used By Warewashed person
NO Sponges Allowed

Minoru Yahara

Complaint Inspection re sick for Miso Soup -
- NO ISSUES FOUND.
- Miso Soup is made fresh daily

Person in Charge (Signature)

Date 11-27-10

Health Inspector (Signature)

Sig Hau

Date

City of Portland Health Inspection Report

Page ____ of ____

Establishment Name

Yosaku

No. of Risk Factor/Intervention Violations

Date 1-22-08

No. of Repeat Risk Factor/Intervention Violations

Time In

Score (optional)

Time Out

License/Est. ID#

855

Address

1 Danforth St

City/State

Portland, ME

Zip Code

Telephone

207 980-0880

License Posted

[] Yes [] No

Owner Name

Sato Searle Enterprises

Purpose of Inspection

Annual

Est. Type

Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Potentially Hazardous Food Time/Temperature			
51	IN OUT			516	IN OUT N/A N/O		
	PIC present, demonstrates knowledge, and performs duties			517	IN OUT N/A N/O		
Employee Health				518	IN OUT N/A N/O		
52	IN OUT			519	IN OUT N/A N/O		
	Management awareness; policy present			520	IN OUT N/A		
53	IN OUT			521	IN OUT N/A N/O		
	Proper use of reporting, restriction & Exclusion			522	IN OUT N/A N/O		
Good Hygienic Practices				Consumer Advisory			
54	IN OUT			523	IN OUT N/A		
	Proper eating, tasting, drinking, or tobacco use				Consumer advisory provided for raw or undercooked foods		
55	IN OUT			Highly Susceptible Populations			
	No discharge from eyes, nose, and mouth			524	IN OUT N/A		
Preventing Contamination by Hands				Chemical			
56	IN OUT			525	IN OUT N/A		
	Hands clean & properly washed			526	IN OUT		
27	IN OUT N/A N/O				Toxic substances properly identified, stored, & used		
	No bare hand contact with RTE foods or approved alternate method properly followed			Conformance with Approved Procedures			
58	IN OUT			527	IN OUT N/A		
	Adequate handwashing facilities supplied & accessible				Compliance with variance, specialized process, & HACCP plan		
Approved Source				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.			
59	IN OUT						
	Food obtained from approved source						
510	IN OUT N/A N/O						
	Food received at proper temperature						
511	IN OUT						
	Food in good condition, safe, & unadulterated						
112	IN OUT N/A N/O						
	Required records available: shellstock tags, parasite destruction						
Protection from Contamination							
213	IN OUT N/A						
	Food separated & protected						
214	IN OUT N/A						
	Food-contact surfaces: cleaned & sanitized						
515	IN OUT						
	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
528	Pasteurized eggs used where required			241	In-use utensils: properly stored		
529	Water & ice from approved source			242	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
Food Temperature Control				244	Gloves used properly		
531	Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending			
532	Plant food properly cooked for hot holding			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
533	Approved thawing methods used			146	Warewashing facilities: installed, maintained, & used; test strips		
134	Thermometers provided & accurate			147	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
135	Food properly labeled; original container			448	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				549	Plumbing installed; proper backflow devices		
436	Insects, rodents, & animals not present			550	Sewage & waste water properly disposed		
237	Contamination prevented during food preparation, storage & display			251	Toilet facilities: properly constructed, supplied, & cleaned		
538	Personal cleanliness			252	Garbage & refuse properly disposed; facilities maintained		
139	Wiping cloths: properly used & stored			153	Physical facilities installed, maintained, & clean		
140	Washing fruits & vegetables			154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date:

01/22/08

Health Inspector (Signature)

Follow-up: YES NO (circle one)

Follow-up Date:

Susan - co owner

040 B 028

City of Portland Health Inspection Report

Page 2 of 2

Establishment Name Yosaku		As Authorized by 22 MRSA § 2496		Date Jan 22-08	
License/EST. ID # 855	Address 1 Denforth St	City/State Portland ME	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
DB Cooler Rm 1	40°				
display 2	48°	Dishwasher	75°F	Fish	40°
display 3	45°	3 Bags			
		handwash	104°		

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.

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.
53	clean the hose from beer overflow - Bar
37	ICE USED AS FOOD cannot have hoses in.
X	paper towel required at hand sink
X	hand sink for hand wash only C.O.S.
39	no sponges on food contact surfaces (DISHES OR BOARDS)
37	separate fish so as to not cross contaminate (in cooler)
8	paper towels need to be placed so as not to cross contaminate. Must be accessible -
X	HACCP PLAN REQUIRED on site
15	DEAD LOBSTERS MUST BE THROWN AWAY
	Tool to measure P.H. Level
12	TAGS REQUIRED on EACH FISH -

Person in Charge (Signature)		Date	1.22.08
Health Inspector (Signature)		Date	

City of Portland Health Inspection Report

Page 1 of 2

Establishment Name Yosaku	No. of Risk Factor/Intervention Violations	Date 12/09/08
License/Est. ID# 855	No. of Repeat Risk Factor/Intervention Violations	Time In
Address 1 Danforth St	Score (optional) 95	Time Out
City/State Portland, ME	Zip Code	Telephone 207.780.0880
License Posted [<input checked="" type="checkbox"/> Yes [] No	Owner Name Sato Seale Gal.	Purpose of Inspection Annual
	Est. Type	Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Potentially Hazardous Food Time/Temperature				
5 1	IN/OUT	PIC present, demonstrates knowledge, and performs duties			5 16	IN OUT N/A N/O	Proper cooking time & temperatures		
Employee Health					5 17	IN OUT N/A N/O	Proper reheating procedures for hot holding		
5 2	IN OUT	Management awareness; policy present			5 18	IN OUT N/A N/O	Proper cooling time & temperature		
5 3	IN OUT	Proper use of reporting, restriction & Exclusion			5 19	IN OUT N/A N/O	Proper hot holding temperatures		
Good Hygienic Practices					5 20	IN OUT N/A	Proper cold holding temperatures		
5 4	IN OUT	Proper eating, tasting, drinking, or tobacco use			5 21	IN OUT N/A N/O	Proper date marking & disposition		
5 5	IN OUT	No discharge from eyes, nose, and mouth			5 22	IN OUT N/A N/O	Time as a public health control: procedures & record		
Preventing Contamination by Hands					Consumer Advisory				
5 6	IN OUT	Hands clean & properly washed			5 23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
2 7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations				
5 8	IN OUT	Adequate handwashing facilities supplied & accessible			5 24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
Approved Source					Chemical				
5 9	IN OUT	Food obtained from approved source			5 25	IN OUT N/A	Food additives: approved & properly used		
5 10	IN OUT N/A N/O	Food received at proper temperature			5 26	IN OUT	Toxic substances properly identified, stored, & used		
5 11	IN OUT	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures				
1 12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			5 27	IN OUT N/A	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.				
2 13	IN OUT N/A	Food separated & protected							
2 14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized							
5 15	IN OUT	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

			COS	R				COS	R
Safe Food and Water					Proper Use of Utensils				
5 28		Pasteurized eggs used where required			2 41		In-use utensils: properly stored		
5 29		Water & ice from approved source			2 42		Utensils, equipment & linens: properly stored, dried & handled		
30		Variance obtained for specialized processing			2 43		Single-use & single-service articles: properly stored & used		
Food Temperature Control					2 44		Gloves used properly		
5 31		Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending				
5 32		Plant food properly cooked for hot holding			2 45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
5 33		Approved thawing methods used			1 46		Warewashing facilities: installed, maintained, & used; test strips		
1 34		Thermometers provided & accurate			1 47		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
1 35		Food properly labeled; original container			4 48		Hot & cold water available; adequate pressure		
Prevention of Food Contamination					5 49		Plumbing installed; proper backflow devices		
4 36		Insects, rodents, & animals not present			5 50		Sewage & waste water properly disposed		
2 37		Contamination prevented during food preparation, storage & display			2 51		Toilet facilities: properly constructed, supplied, & cleaned		
5 38		Personal cleanliness			2 52		Garbage & refuse properly disposed; facilities maintained		
1 39		Wiping cloths: properly used & stored			1 53		Physical facilities installed, maintained, & clean		
1 40		Washing fruits & vegetables			1 54		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date:

12/09/08

Health Inspector (Signature)

Follow-up: YES NO (circle one)

Follow-up Date:

City of Portland Health Inspection Report

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Establishment Name <u>Yosaku</u>	As Authorized by 22 MRSA § 2496	Date <u>12/09/08</u>
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License/EST. ID #	Address <u>1 Danforth St</u>	City/State <u>Portland ME</u>	Zip Code	Telephone
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
San. Urinalvator	50-100 PPM	Walk-In Freezer	40°F 0°F	Fish Sash	38°F

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.
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8 Handwash sink maintained using 5-2051-

Person in Charge (Signature)

Date

Health Inspector (Signature)

Date

40-13-28

-23 = (77)

City of Portland Health Inspection Report

Page 1 of 2

Establishment Name

Yosaku

No. of Risk Factor/Intervention Violations

Date

1/11/07

No. of Repeat Risk Factor/Intervention Violations

Time In

Score (optional)

Time Out

(77)

License/Est. ID#

855

Address

1 Danforth St Portland

City/State

Zip Code

97101

Telephone

License Posted

[X] Yes [] No

Owner Name

Sato Seate Enterprises Corp

Purpose of Inspection

Est. Type

01

Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on-site during inspection R=repeat violation

Compliance Status

COS R

Supervision

51 IN OUT PIC present, demonstrates knowledge, and performs duties

Employee Health

52 IN OUT Management awareness; policy present

53 IN OUT Proper use of reporting, restriction & Exclusion

Good Hygienic Practices

54 IN OUT N/O Proper eating, tasting, drinking, or tobacco use

55 IN OUT N/O No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

56 IN OUT N/O Hands clean & properly washed

27 IN OUT N/A N/O No bare hand contact with RTE foods or approved alternate method properly followed

58 IN OUT Adequate handwashing facilities supplied & accessible

Approved Source

59 IN OUT Food obtained from approved source

510 IN OUT N/A N/O Food received at proper temperature

511 IN OUT Food in good condition, safe, & unadulterated

112 IN OUT N/A N/O Required records available: shellstock tags, parasite destruction

Protection from Contamination

213 IN OUT N/A Food separated & protected

214 IN OUT N/A Food-contact surfaces: cleaned & sanitized

515 IN OUT Proper disposition of returned, previously served, reconditioned, & unsafe food

Compliance Status

COS R

Potentially Hazardous Food Time/Temperature

516 IN OUT N/A N/O Proper cooking time & temperatures

517 IN OUT N/A N/O Proper reheating procedures for hot holding

518 IN OUT N/A N/O Proper cooling time & temperature

519 IN OUT N/A N/O Proper hot holding temperatures

520 IN OUT N/A Proper cold holding temperatures

521 IN OUT N/A N/O Proper date marking & disposition

522 IN OUT N/A N/O Time as a public health control: procedures & record

Consumer Advisory

523 IN OUT N/A Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

524 IN OUT N/A Pasteurized foods used; prohibited foods not offered

Chemical

525 IN OUT N/A Food additives: approved & properly used

526 IN OUT Toxic substances properly identified, stored, & used

Conformance with Approved Procedures

527 IN OUT N/A 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

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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

528 Pasteurized eggs used where required

529 Water & ice from approved source

30 Variance obtained for specialized processing

Food Temperature Control

531 Proper cooling methods used; adequate equipment for temperature control

532 Plant food properly cooked for hot holding

533 X Approved thawing methods used

134 X Thermometers provided & accurate

Food Identification

135 Food properly labeled; original container

Prevention of Food Contamination

436 Insects, rodents, & animals not present

237 Contamination prevented during food preparation, storage & display

538 Personal cleanliness

139 X Wiping cloths: properly used & stored

140 Washing fruits & vegetables

Proper Use of Utensils

COS R

241 In-use utensils: properly stored

242 Utensils, equipment & linens: properly stored, dried & handled

243 X Single-use & single-service articles: properly stored & used

244 Gloves used properly

Utensil, Equipment and Vending

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

146 Warewashing facilities: installed, maintained, & used; test strips

147 X Non-food contact surfaces clean

Physical Facilities

448 Hot & cold water available; adequate pressure

549 X Plumbing installed; proper backflow devices

550 Sewage & waste water properly disposed

251 Toilet facilities: properly constructed, supplied, & cleaned

252 Garbage & refuse properly disposed; facilities maintained

153 X Physical facilities installed, maintained, & clean

154 Adequate ventilation & lighting; designated areas used

Person in Charge (Signature)

X [Signature]

Date:

1/11/07

Health Inspector (Signature)

A. Rowe

Follow-up: YES NO (circle one)

Follow-up Date:

1/22/07

City of Portland Health Inspection Report

Establishment Name

As Authorized by 22 MRSA § 2496

Date 1/14/07

License/EST. ID #

Address

City/State

Zip Code

Telephone

TEMPERATURE OBSERVATIONS

[illegible]

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.

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.
49	Needs vacuum breaker on hose by dishwasher
34	Needs thermometers in freezers/coolers.
47	Clean interior door area of cellar ice machine.
26	Discard toxic pest strip.
43	Don't store open food/single service item in cellar.
53	Seal Seal hole in vent to exterior.
47	Clean interior walk-in cooler.
13	Uncovered food in walk-in cooler.
39	Store cloth used for wiping counters, etc in a sanitizer.
33	Don't thaw fish at room temperature. Excess

Person in Charge (Signature)

Health Inspector (Signature)

Date _____

Date _____

City of Portland Health Inspection Report

Page ____ of ____

Establishment Name YOSAKU	No. of Risk Factor/Intervention Violations	Date 4/18/06
	No. of Repeat Risk Factor/Intervention Violations	Time In
	Score (optional)	Time Out
License/Est. ID# 855	Address 10 Danforth St	City/State Portland
	Zip Code 04101	Telephone
License Posted <input type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name Soto Sanku Entrep.	Purpose of Inspection Regular
	Est. Type 01	Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status	COS	R
Supervision				Potentially Hazardous Food Time/Temperature		
5 1	IN OUT			5 16	IN OUT N/A N/O	
PIC present, demonstrates knowledge, and performs duties				5 17	IN OUT N/A N/O	
Employee Health				5 18	IN OUT N/A N/O	
5 2	IN OUT			5 19	IN OUT N/A N/O	
Management awareness; policy present				5 20	IN OUT N/A	
5 3	IN OUT			5 21	IN OUT N/A N/O	
Proper use of reporting, restriction & Exclusion				5 22	IN OUT N/A N/O	
Good Hygienic Practices				Consumer Advisory		
5 4	IN OUT N/O			5 23	IN OUT N/A	
Proper eating, tasting, drinking, or tobacco use				Consumer advisory provided for raw or undercooked foods		
5 5	IN OUT N/O			Highly Susceptible Populations		
No discharge from eyes, nose, and mouth				5 24	IN OUT N/A	
Preventing Contamination by Hands				Pasteurized foods used; prohibited foods not offered		
5 6	IN OUT N/O			Chemical		
Hands clean & properly washed				5 25	IN OUT N/A	
2 7	IN OUT N/A N/O			Food additives: approved & properly used		
No bare hand contact with RTE foods or approved alternate method properly followed				5 26	IN OUT	
5 8	IN OUT			Toxic substances properly identified, stored, & used		
Adequate handwashing facilities supplied & accessible				Conformance with Approved Procedures		
Approved Source				5 27	IN OUT N/A	
5 9	IN OUT			Compliance with variance, specialized process, & HACCP plan		
Food obtained from approved source				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.		
5 10	IN OUT N/A N/O					
Food received at proper temperature						
5 11	IN OUT					
Food in good condition, safe, & unadulterated						
1 12	IN OUT N/A N/O					
Required records available: shellstock tags, parasite destruction						
Protection from Contamination						
2 13	IN OUT N/A					
Food separated & protected						
2 14	IN OUT N/A					
Food-contact surfaces: cleaned & sanitized						
5 15	IN OUT					
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

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
5 28	Pasteurized eggs used where required			2 41	In-use utensils: properly stored		
5 29	Water & ice from approved source			2 42	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			2 43	Single-use & single-service articles: properly stored & used		
Food Temperature Control				2 44	Gloves used properly		
5 31	Proper cooling methods used; adequate equipment for temperature control			Utensil, Equipment and Vending			
5 32	Plant food properly cooked for hot holding			2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
5 33	Approved thawing methods used			1 46	Warewashing facilities: installed, maintained, & used; test strips		
1 34	Thermometers provided & accurate			1 47	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
1 35	Food properly labeled; original container			4 48	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				5 49	Plumbing installed; proper backflow devices		
4 36	Insects, rodents, & animals not present			5 50	Sewage & waste water properly disposed		
2 37	Contamination prevented during food preparation, storage & display			2 51	Toilet facilities: properly constructed, supplied, & cleaned		
5 38	Personal cleanliness			2 52	Garbage & refuse properly disposed; facilities maintained		
1 39	Wiping cloths: properly used & stored			1 53	Physical facilities installed, maintained, & clean		
1 40	Washing fruits & vegetables			1 54	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *[Signature]*

Date: **4/18/06**

Health Inspector (Signature) *[Signature]*

Follow-up: YES NO (circle one) Follow-up Date:

White copy - Inspections Office

Yellow copy - State

Pink copy - Customer



CITY OF PORTLAND
PLANNING AND URBAN DEVELOPMENT
INSPECTION SERVICES DIVISION

FOOD SERVICE ESTABLISHMENT
INSPECTION REPORT

40-13-28

SUPPLEMENTAL SHEET NO. _____

Date

4/18/06

Sanitarian

J. REED / A. Rowe
40-13-28

Owner's Name

Establishment Name

YOSAKU

Establishment Address

Zip

Item	Loc	Temp.	Item	Loc	Temp.
MISC FRZN		17°	WASH	3 Bay	134°
Shrimp Prep		44°	Sani	3 Bay	
* Salmon		49°	* WASH	DW	110°
			* Sani	DW	0 ppm
			WASH	DW 2	120°
			Sani	DW 2	130°

Wiping Cloth Wet 0 ppm 3-304.11

Hood System - Dirty 3-305.11

REFRIG No Thermometer 3-306 4-204.12

MICRO Very Dirty Inside 4-601.11A

Handwash 1 Inaccessible 5-205.11

Bulk Bins Dirty 4-2 4-601.11A

Fan Covers Dirty - WALKIN (Bsm) 3-305.11

Open Food - Walkin

Light Shield - Bsm 6-202.11

No Ph Meter

No Consumer Advisory - Sushi 3-603.11

Sushi RICE - No HACCP 5-103.12

CO² Canister - Not Secured

Review Chapter 2 ✓

Non-Handled Scoops 5-103.12 4-201.11

City of Portland, Maine
Inspections Division
Complaints Detail Report

Support Staff Arthur Rowe

Category/Complaint: Food Service /

Census 3.00

Date And Time: 10/20/2004

8:43 AM

Status: Closed

Complaint No: 4247

Parcel ID 040 B028001

Prop Addr: 1 DANFORTH ST

Complainant:

Best Time To Reach:

Addr:

Mood: 0

Response to Complainant: 0

Inspection Outcome	Date	Status	Next Insp Date	Comment
	11/05/2004	Re-Inspect 30 Days	12/6/2004	

City of Portland, Maine
Inspections Division
Complaints Detail Report

Support Staff Suzanne Hunt

Category/Complaint: Odor / dumpster behind restruant smells and is disturbing tenants in area. Dumsper has been moved to create more parking now it is disturbing to abbutters. **Census** 3.00

Date And Time: 08/10/2009 1:25 PM **Status:** Closed **Complaint No:** 14255

Parcel ID 040 B028001 **Prop Addr:** 1 DANFORTH ST

Complainant:

Best Time To Reach:

Addr:

Mood: 0

Response to Complainant: 0

Category/Complaint: Food Service / Compalintant Lisa Weiss @ 318-0243 got sick from the measu soup. She said she has a circle of friends that have also gotten sick there in the past. /gg **Census** 3.00

Date And Time: 11/17/2010 11:59 AM **Status:** Closed **Complaint No:** 15839

Parcel ID 040 B028001 **Prop Addr:** 1 DANFORTH ST

Complainant:

Best Time To Reach:

Addr:

Mood: 0

Response to Complainant: 0

Inspection Outcome	Date	Status	Next Insp Date	Comment
	11/24/2010	Passed	11/24/2011	met with PIC, Minoru Yahara, Reviewed Miso soup contents and how it is prepared. Miso soup is disposed of at each day. It is prepared form dried fish powder, soybean paste, and dry seas weed. These products come prepacked. It is mixed with tofu, scallions, at serving. Dishwater sanitation at correct level, . Checked refrigeration and storage of fish. Smh call complainant and requested call back. Smh

Total Nbr Of Complaints Reported: 3

City of Portland, Maine
Inspections Division
Permit Log Report

Permit #	Status	Appl Dat	IssueDate	Owner Name	Contractor Name	EstimatedCost
Parcel Id 040 B028001 1 DANFORTH ST						
Permit Type: Electrical Permit - Electrical Miscellaneous						
20024997	Open	12/02/2002	12/02/2002	GIOBBI ARCHIE S &		\$0.00
Permit Type: Plumb Permit - New Plumbing						
20028373	Open	11/18/2002		Giobbi Archie S &	Giobbi Archie S &	\$0.00
Permit Type: Building Permit - Alterations - Commercial						
021291	Closed	11/15/2002	11/22/2002	Giobbi Archie S &	Install new ventalating / exhaust hood with fire system. Restaurant Equipement of Maine	\$9,800.00
Permit Type: Electrical Permit - Electrical Miscellaneous						
20024967	Open	11/15/2002	11/15/2002	GIOBBI ARCHIE S &		\$0.00
Permit Type: Building Permit - Alterations - Commercial						
021209	Closed	10/22/2002	11/01/2002	Giobbi Archie S &	Interior Renovations, including removal of walls. Jeremiah Ross III	\$10,000.00
Total Permits For Report Period: 5					Total Estimated Cost:	\$19,800.00