

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

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. /gg **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. 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

040-3028

City of Portland Health Inspection Report

Page 1 of 2

Establishment Name

YOSAKU

No. of Risk Factor/Intervention Violations

No. of Repeat Risk Factor/Intervention Violations

Score (optional) 99

Date

Nov 24-10

Time In

Time Out

License/Est. ID#

Address

1 Rangensu

City/State

HIC

Zip Code

Telephone

License Posted

[] Yes [] No

Owner Name

YOSAKU SATO

Purpose of Inspection

Compliance Follow-up

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
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

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
Safe Food and Water			
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	Approved thawing methods used		
134	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	Wiping cloths: properly used & stored		
140	Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
241	In-use utensils: properly stored		
242	Utensils, equipment & linens: properly stored, dried & handled		
243	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	Non-food contact surfaces clean		
Physical Facilities			
448	Hot & cold water available; adequate pressure		
549	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	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
		Disinfectant @ 100°F		Perk	
		Bleach sanitizer/sk	50ppm	Red Bull Menu @	41°F

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

Miss Soup @ 160°
 Miss Perk
 Fish paste / Dry Bacteria 46411 - Yamaki Co L75
 Soy Bean Paste 41KJ / 095
 Scallions
 Dry Sea Weeds -
 Tofu
 Soup is made fresh daily + disposing of

39 Sponges being used By Warewasher person
 NO Sponges Allowed

Minoru Yahara

Complaint Inspection re sack for Miss Soup -
 - NO ISSUES FOUND.
 - Miss Soup is made fresh daily

Person in Charge (Signature)

Date 11-27-10

Health Inspector (Signature)

Seg Han

Date

City of Portland Health Inspection Report

Page ____ of ____

Establishment Name Yosaku		No. of Risk Factor/Intervention Violations 16		Date 1-22-08
License/Est. ID# 855		No. of Repeat Risk Factor/Intervention Violations 4		Time In
Address 1 Danforth St		Score (optional) 96		Time Out
City/State Portland, ME		Zip Code		Telephone 207 980-0880
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name Sato Searle Enterprises		Est. Type Annual
		Purpose of Inspection		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					Proper cooking time & temperatures				
Employee Health					517 IN OUT N/A N/O Proper reheating procedures for hot holding				
52	IN	OUT			518	IN	OUT	N/A	N/O
Management awareness; policy present					Proper cooling time & temperature				
53	IN	OUT			519	IN	OUT	N/A	N/O
Proper use of reporting, restriction & Exclusion					Proper hot holding temperatures				
Good Hygienic Practices					520 IN OUT N/A Proper cold holding temperatures				
54	IN	OUT			521	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Proper date marking & disposition				
55	IN	OUT			522	IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth					Time as a public health control: procedures & record				
Preventing Contamination by Hands					Consumer Advisory				
56	IN	OUT			523	IN	OUT		N/A
Hands clean & properly washed					Consumer advisory provided for raw or undercooked foods				
27	IN	OUT	N/A	N/O	Highly Susceptible Populations				
No bare hand contact with RTE foods or approved alternate method properly followed					524	IN	OUT		N/A
58	IN	OUT			Pasteurized foods used; prohibited foods not offered				
Adequate handwashing facilities supplied & accessible					Chemical				
Approved Source					525	IN	OUT		N/A
59	IN	OUT			Food additives: approved & properly used				
510	IN	OUT	N/A	N/O	526	IN	OUT		
Food received at proper temperature					Toxic substances properly identified, stored, & used				
511	IN	OUT			Conformance with Approved Procedures				
512	IN	OUT	N/A	N/O	527	IN	OUT		N/A
Food in good condition, safe, & unadulterated					Compliance with variance, specialized process, & HACCP plan				
112	IN	OUT	N/A	N/O	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.				
Required records available: shellstock tags, parasite destruction									
Protection from Contamination									
213	IN	OUT							
Food separated & protected									
214	IN	OUT							
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	X	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	X	Wiping cloths: properly used & stored			153	X	Physical facilities installed, maintained, & clean		
140		Washing fruits & vegetables			154		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date:

Health Inspector (Signature)

Follow-up:

YES

NO

(circle one)

Follow-up Date:

Susan - co owner

040 B 028

City of Portland Health Inspection Report

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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°			FISH	40°
display 2	48°	Dishwasher	75°F		
display 3	45°	3 Bays			
		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 rest at hand sink
X	hand sink for hand wash only C.O.S.
39	no sponges on Food contact surfaces (DISHES ON 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)

[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		Address 1 Danforth St		City/State Portland, ME	
License Posted [<input checked="" type="checkbox"/> Yes [] No		Owner Name Sato Seale Gal.		Purpose of Inspection Annual	
		No. of Repeat Risk Factor/Intervention Violations		Score (optional) 95	
		Zip Code		Telephone 207. 780.0880	
		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							
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			519	IN OUT/N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
55	IN OUT			520	IN OUT N/A		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands							
56	IN OUT			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 Corrected			
Approved Source							
59	IN OUT			Highly Susceptible Populations			
Food obtained from approved source				524	IN OUT		
510	IN OUT N/A N/O			N/A Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Chemical			
511	IN OUT			525	IN OUT		
Food in good condition, safe, & unadulterated				N/A 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			Conformance with Approved Procedures			
N/A Food separated & protected				527	IN OUT		
214	IN OUT			N/A Compliance with variance, specialized process, & HACCP plan See			
515	IN OUT			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.			
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							
528	Pasteurized eggs used where required			Proper Use of Utensils			
529	Water & ice from approved source			241	In-use utensils: properly stored		
30	Variance obtained for specialized processing			242	Utensils, equipment & linens: properly stored, dried & handled		
Food Temperature Control							
531	Proper cooling methods used; adequate equipment for temperature control			243	Single-use & single-service articles: properly stored & used		
532	Plant food properly cooked for hot holding			244	Gloves used properly		
533	Approved thawing methods used			Utensil, Equipment and Vending			
134	Thermometers provided & accurate			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Food Identification							
135	Food properly labeled; original container			146	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
436	Insects, rodents, & animals not present			147	Non-food contact surfaces clean		
237	Contamination prevented during food preparation, storage & display			Physical Facilities			
538	Personal cleanliness			448	Hot & cold water available; adequate pressure		
139	Wiping cloths: properly used & stored			549	Plumbing installed; proper backflow devices		
140	Washing fruits & vegetables			550	Sewage & waste water properly disposed		
				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:

12/09/08

Health Inspector (Signature)

Follow-up: YES

NO (circle one)

Follow-up Date:

Establishment Name <i>Yosaku</i>		As Authorized by 22 MRSA § 2496		Date <i>12/09/08</i>	
License/EST. ID #	Address <i>1 Day North St</i>	City/State <i>Bethland ME</i>	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
San. Urinewasher	50-100 PPM	Walk-In Freezer	40°F 0°F	Fish Slicer	-8°F

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Person in Charge (Signature)

Health Inspector (Signature)

Date _____

Date _____

40-13-28

-23 = (77)

City of Portland Health Inspection Report

Page 1 of 2

Establishment Name <i>Yosaku</i>		No. of Risk Factor/Intervention Violations		Date <i>4/11/07</i>	
License/Est. ID# <i>8555</i>		Address <i>1 Danforth St Portland</i>		City/State <i>OR</i>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <i>Sgt. Sente Enterprises Corp</i>		Purpose of Inspection <i>01</i>	
Zip Code <i>97101</i>		Score (optional) <i>(77)</i>		Time In Time Out	
Telephone		Est. Type		Risk Category	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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 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			519	IN OUT N/A N/O	
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures		
55	IN OUT			520	IN OUT N/A	
No discharge from eyes, nose, and mouth				Proper cold holding temperatures		
Preventing Contamination by Hands						
56	IN OUT			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	
510	IN OUT N/A N/O			N/A Pasteurized foods used; prohibited foods not offered		
Food received at proper temperature				Chemical		
511	IN OUT			525	IN OUT	
Food in good condition, safe, & unadulterated				N/A 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			Conformance with Approved Procedures		
N/A Food separated & protected				527	IN OUT	
214	IN OUT			N/A Compliance with variance, specialized process, & HACCP plan		
N/A 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

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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

Compliance Status		COS	R	Compliance Status	COS	R
Safe Food and Water						
528				Proper Use of Utensils		
Pasteurized eggs used where required				241		
529				In-use utensils: properly stored		
Water & ice from approved source				242		
30				Utensils, equipment & linens: properly stored, dried & handled		
Variance obtained for specialized processing				243	X	
Food Temperature Control						
531				Single-use & single-service articles: properly stored & used		
Proper cooling methods used; adequate equipment for temperature control				244		
532				Gloves used properly		
Plant food properly cooked for hot holding				Utensil, Equipment and Vending		
533	X			245		
Approved thawing methods used				Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	X			146		
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips		
Food Identification						
135				147	X	
Food properly labeled; original container				Non-food contact surfaces clean		
Prevention of Food Contamination						
436				Physical Facilities		
Insects, rodents, & animals not present				448		
237				Hot & cold water available; adequate pressure		
Contamination prevented during food preparation, storage & display				549	X	
538				Plumbing installed; proper backflow devices		
Personal cleanliness				550		
139	X			Sewage & waste water properly disposed		
Wiping cloths: properly used & stored				251		
140				Toilet facilities: properly constructed, supplied, & cleaned		
Washing fruits & vegetables				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)

Date:

Health Inspector (Signature)

Follow-up: YES NO (circle one)

Follow-up Date:

Page 2 of 2

Date 11/14/07

Telephone

Temp

350

Don't thaw fish at room temperature.

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 1 Danforth St	City/State Portland	Zip Code 04101
License Posted [] Yes [] No	Owner Name Soto Sanku Entrep.	Purpose of Inspection Regular	Risk Category 01

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	X Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	X Thermometers provided & accurate			146	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
135	Food properly labeled; original container			147	X 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	X 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	X 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. BEEH / 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	180°

Wiping Cloth Wet 0 ppm 3-304.11

Food 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 WORKING

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 4-201.11

**State of Maine
Center for Disease Control
Eating and Lodging Program
Food Code References for Risk Factors/Interventions Specified
on the State of Maine Health Inspection Report**

<p>Supervision</p> <p>1. 2-101.11 Assignment *</p> <p>2-102.11 Demonstration *</p> <p>2-103.11 Person-In-Charge (PIC) Duties</p> <p>Employee Health</p> <p>2. 2-201.11 Responsibility of PIC, Conditional & Food Employees *</p> <p>3. 2-201.12 Exclusions & Restrictions *</p> <p>2-201.13 Removal of Exclusions& Restrictions</p> <p>Good Hygienic Practices</p> <p>4. 2-401.11 Eating, Drinking, or Using Tobacco *</p> <p>3-301.12 Preventing Contamination when Tasting *</p> <p>5. 2-401.12 Discharges from the Eyes, Nose, and Mouth *</p> <p>Control of Hands as a Vehicle of Contamination</p> <p>6. 2-301.11 Clean condition *</p> <p>2-301.12 Cleaning Procedure *</p> <p>2-301.14 When to Wash *</p> <p>2-301.15 Where to Wash</p> <p>2-301.16 Hand Antiseptics</p> <p>7. 3-301.11 Preventing Contamination from Hands *</p> <p>8. 5-203.11 Handwashing Sinks (nos./capacities) *</p> <p>5-204.11 Handwashing Sinks (loc./placement) *</p> <p>5-205.11 Using a Handwashing Sink</p> <p>6-301.11 Handwashing Cleanser, Availability</p> <p>6-301.12 Hand Drying Provision</p> <p>6-301.13 Handwashing Aids & Devices, Use Restrictions</p> <p>6-301.14 Handwashing Signage</p> <p>6-501.18 Maintaining & Using Handwashing Sinks</p> <p>Approved Source</p> <p>9. 3-201.11 Compliance with Food Law *</p> <p>3-201.12 Food in Hermetically Sealed Container *</p> <p>3-201.13 Fluid Milk & Milk Products *</p> <p>3-201.14 Fish *</p> <p>3-201.15 Molluscan Shellfish *</p> <p>3-201.16 Wild Mushrooms *</p> <p>3-201.17 Game Animals *</p> <p>3-202.13 Eggs *</p> <p>3-202.14 Eggs & Milk Products, Pasteurized *</p> <p>3-202.110 Prepackaged Juice-Treated</p> <p>5-101.13 Bottled Drinking Water *</p> <p>10. 3-202.11 Temperature *</p> <p>11. 3-101.11 Safe, Unadulterated & Honestly Presented *</p> <p>3-202.15 Package Integrity *</p> <p>12. 3-202.18 Shellstock Identification *</p> <p>3-203.12 Shellstock, Maintaining Identification *</p> <p>3-402.11 Parasite Destruction *</p> <p>3-402.12 Records, Creation, & Retention</p> <p>Protection from Contamination</p> <p>13. 3-302.11 Separation, Packaging, & Segregation *</p> <p>3-304.11 Food Contact with Equipment & Utensils *</p> <p>3-306.13(A) Consumer Self Service Operations *</p>	<p>Protection from Contamination</p> <p>14. 4-501.111 Manual Warewashing, Hot Water Sanitization *</p> <p>4-501.112 Mechanical Warewashing, Hot Water Sanitization</p> <p>4-501.113 Mechanical Warewashing, Sanitization Pressure</p> <p>4-501.114 Chemical Sanitization-Temp, pH, Concentration, Hardness *</p> <p>4-501.115 Manual Warewashing Eq, Detergent Sanitizers</p> <p>4-601.11(A) Food Contact Surface Clean to Sight & Touch *</p> <p>4-602.11 Food Contact Surface-Cleaning Frequency *</p> <p>4-602.12 Cooking & Baking Equipment</p> <p>4-702.11 Before Use After Cleaning *</p> <p>4-703.11 Hot Water and Chemical *</p> <p>15. 3-306.14 Returned Food & Re-service of Food *</p> <p>3-701.11 Discarding/Reconditioning Adulterated Food *</p> <p>Potentially Hazardous Food (Time/Temperature Control for Safety Food)</p> <p>16. 3-401.11 Cooking Raw Animal Foods *</p> <p>3-401.12 Microwave Cooking *</p> <p>17. 3-403.11 Reheating for Hot Holding *</p> <p>18. 3-501.14 Cooling *</p> <p>19. 3-501.16 Hot Holding *</p> <p>20. 3-501.16 Cold Holding *</p> <p>21. 3-501.17 RTE PHF (TCS Food), Date Marking *</p> <p>3-501.18 RTE PHF (TCS Food), Disposition *</p> <p>22. 3-501.19 Time as a Public Health Control *</p> <p>Consumer Advisory</p> <p>23. 3-603.11 Consumer Advisory for Raw/ Undercooked Food *</p> <p>Highly Susceptible Populations</p> <p>24. 3-801.11 Pasteurized Foods & Prohibited Food *</p> <p>Chemical</p> <p>25. 3-202.12 Approved Additives *</p> <p>3-302.14 Protection from Unapproved Additives *</p> <p>26. 7-101.11 Identifying Information*</p> <p>7-102.11 Common Name, Working Containers *</p> <p>7-201.11 Separation, Storage *</p> <p>7-202.11 Restriction *</p> <p>7-202.12 Conditions of use *</p> <p>7-203.11 Poisonous or Toxic Material Containers *</p> <p>7-204.11 Sanitizers, Criteria *</p> <p>7-204.12 Chemicals for Washing Fruits & Vegetables *</p> <p>7-204.13 Boiler Water Additives *</p> <p>7-204.14 Drying Agents *</p> <p>7-205.11 Incidental Food Contact, Criteria*</p> <p>7-206.11 Restricted Use Pesticides *</p> <p>7-206.12 Rodent Bait Stations *</p> <p>7-206.13 Tacking Powders, Pest Control & Monitoring *</p> <p>7-207.11 Restriction & Storage; medicines *</p> <p>7-207.12 Refrigerated Medicines, Storage *</p> <p>7-208.11 Storage-First Aid Supplies *</p> <p>7-209.11 Storage-Personal Care Items</p> <p>7-301.11 Separation for Retail Sale *</p> <p>Conformance with Approved Procedures</p> <p>27. 8-103.12 Compliance with Variance and HACCP Plan *</p> <p>3-502.11 Variance Requirement *</p> <p>3-502.12 Reduced Oxygen Packaging, Criteria *</p> <p>3-404.11 Treating Juice</p>
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Internal Cooking Temperature Specifications

145°F for 15 seconds	Raw eggs cooked for immediate service Fish, except as listed below	Meat, except as listed below Commercially raised game animals, rabbits
155°F for 15 seconds:	Ratites (Ostrich, Rhea and Emu) Injected meats	Comminuted meat, fish, or commercially raised game animals
165°F for 15 seconds:	Wild game animals Poultry Raw eggs not for immediate service	Stuffed fish, meat, pork, pasta, ratites & poultry Stuffing containing fish, meat, ratites & poultry
Whole Roasts	Refer to cooking charts in the Food Code § 3-401.11(B)	

Asterisk (*) items are listed as critical items in the Food Code.