## 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. I	Last Insp.
11/18/2002	YOSAKU	Arthur Rowe		I 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 DANFORTH ST	1	040 B028001	80 Re-Inspect 30 Day	05/18/06	12/09/08
04/18/2006	YOSAKU	Arthur Rowe	Jonathan Reed	1 DANFORTH ST	1	040 B028001	80 Re-Inspect 30 Day	05/18/06	12/09/08
01/11/2007	YOSAKU	Arthur Rowe	Suzanne Hunt	1 DANFORTH ST	1	040 B028001	77 Re-Inspect 10 Day	01/22/07	12/09/08
01/11/2007	YOSAKU	Arthur Rowe	Suzanne Hunt	1 DANFORTH ST	1	040 B028001	77 Re-Inspect 10 Day	01/22/07	12/09/08
01/22/2008	YOSAKU	Suzanne Hunt	Jon Rioux	1 DANFORTH ST		040 B028001	80 Re-Inspect 30 Day	02/21/08	12/09/08
01/22/2008	YOSAKU	Suzanne Hunt	Jon Rioux	I DANFORTH ST		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

Suzanne Hunt Support Staff

Odor / dumpster behind restruant smells and is disturbing tenants in area. Dumsper has Category/Complaint:

Census 3.00

been moved to create more parking now it is disturbing to abbutters.

Date And Time: 08/10/2009

1:25 PM

Status: Closed

Complaint No: 14255

Parcel ID 040 B028001

Prop Addr:

1 DANFORTH ST

Complainant:

Addr:

Best Time To Reach:

Response to Complainant:

Food Service / Compalintant Lisa Weiss @ 318-0243 got sick from the measu soup. Category/Complaint: 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

Best Time To Reach:

Parcel ID 040 B028001

Prop Addr:

1 DANFORTH ST

Complainant:

Mood:

Mood:

Addr: Response to Complainant:

Inspection Outcome

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

					040-1	8028	_	
City of Portland	Н	eal	th I	n	spection I	Report	Page of 2	
Establishment Name	No.	of R	lisk Fa	ecto	or/Intervention Viol	ations	Date Nov2	4-1
· · · · · · · · · · · · · · · · · · ·	No.	of R	epeat	Ris	sk Factor/Intervent	ion Violations	Time In	
XA YOSAKU							Time Out	
License/Est. ID# Address			0:4/	04-		11		
License/Est. ID# Address  1 Danjungus			City/	f C	te	Zip Code	Telephone	
License Posted Owner Name			Purp	ose	of Inspection	Est. Type	Risk Category	
[] Yes [] No	410		Ca	np	Edleur,			
FOODBORNE ILLNESS RISK FA	CTC	)RS	ΔND	-		NTERVENTIONS	Market 1	
Circle designated compliance status (IN, OUT, N/O, N/A)							riate box for COS and	Vor B
IN= in compliance OUT=not in compliance N/O=not observed							pection R=repeat vid	
Compliance Status	COSF	3	Cor	npl	iance Status	3	Englishment of the state of the	cos
Supervision			- 50,		Potentially Ha	zardous Food Tim		003
5 1 (IN OUT PIC present, demonstrates knowledge, and			5 16	11	OUTN/A NO Prop	per cooking time & te	mperatures	
performs duties			5 17	11	N OUTN/A Prop	per reheating procedu	ires for hot holding	
Employee Health 5 2 LHY OUT   Management awareness; policy present	-	_	5 1 9	11	OUT N/A N/O Pro	per cooling time $\frac{1}{8}$ ten	nperature	-
5 3 UPOUT Proper use of reporting, restriction & Exclusion		-	5 20	T		per not holding temper per cold holding temp		
Good Hygienic Practices			5 21	de	DOUTN/A N/O Proj	per date marking & di		
5 4 IN OUT N/O Proper eating, tasting, drinking, or tobacco use			5 22	1	The second secon	e as a public health o	ontrol: procedures	
5   IN OUT N/O No discharge from eyes, nose, and mouth	$\vdash$		Ш.			ecord Consumer Advisor		
Preventing Contamination by Hands  5 6 CONT N/O   Hands clean & properly washed	-		5 23	1 +1		sumer advisory provide		
2 7 NOUTN/A N/O No bare hand contact with RTE foods or				+		ercooked foods		
approved alternate method properly followed						/ Susceptible Popu		
5 8 Adequate handwashing facilities supplied &			5 24	II	X 11	teurized foods used;	prohibited foods not	
accessible Approved Source		$\dashv$			offe	Chemical		+-+
5 9 (IN OUT   Food obtained form approved source	+	-	5 25	IA	OUT N/A Foo	d additives: approved	& properly used	+
5 10 IN OUT N/A N/O Food received at proper temperature						ic substances properl		
5 11 (N OUT Food in good condition, safe, & unadulterated			(	-	& u			
1 12 IN OUTN/A WO Required records available: shellstock			5107			ce with Approved		
tags, parasite destruction  Protection from Contamination	-	-	321	6		npliance with variance cess, & HACCP plan	e, specialized	
2 13  NOUT N/A   Food separated & protected		-						1
2 14 IN OUT N/A Food-contact surfaces: cleaned & sanitized							ures identified as the ss or injury. Public Hea	
5 15 IN OUT Proper disposition of returned, previously							foodborne illness or in	
served, reconditioned, & unsafe food	OPE	TAI			TICES	1 M 12 1522 19 In Section 1	2	, ,
Good Retail Practices are preventative measures to c			_			s and physical phicet	s into foods	_
Mark "X" in box if numbered item is <b>not</b> in compliance Mark "X" in ap								lation
	cos							cos
Safe Food and Water	+-	$\square$	2 4	4.	In-use utensils: prop	Proper Use of Utens	sils	$\vdash$
5 28 Pasteurized eggs used where required 5 29 Water & ice from approved source	+-	$\vdash$	2 42			& linens: properly sto	ored dried & handled	+ +
30 Variance obtained for specialized processing	+		2 43			service articles: prope		+ +
Food Temperature Control			2 4		Gloves used proper	iy		
5 31 Proper cooling methods used; adequate equipment for			0 7			il, Equipment and		
temperature control 5 32 Plant food properly cooked for hot holding	-	$\vdash$	2 4	5	designed, construct	ontact surfaces cleans ed & used	able, properly	1
5 33 Approved thawing methods used		$\vdash$	1 46	6			ed, & used; test strips	
1 34 Thermometers provided & accurate	1		1 4	7	Non-food contact si			
Food Identification				I		Physical Facilitles		
1 35 Food properly labeled; original container	-		5 4			vailable; adequate pre proper backflow device		-
Prevention of Food Contamination 4 36 Insects, rodents, & animals not present	+-	$\vdash$	5 50			ater properly disposed		
2 37 Contamination prevented during food preparation, storage & displa	ay		2 5	1		perly constructed, sup		
5 38 Personal cleanliness			2 5			properly disposed; fac	A STATE OF THE STA	
1 39 Wiping cloths: properly used & stored			1 5	100		stalled, maintained, & n & lighting; designat		
1 Washing fruits & vegetables			1 3	4	Adequate ventilation	n & lighting, designat	eu areas useu	1
Minan Fat						11 24	- //	
Person in Charge (Signature)			_		Date:	11-27	10	
1 11								
( //								
Health Inspector (Signature) 13. HVNJ			Follo	w-u	p: YES NO (cj)	cle ore) Follow-u	ıp Date:	
				_	$\overline{}$	/		

Establishment Name	City of Portlar	As Authorized by 22 MRSA § 24	_	Page of
icense/EST. ID#	Address	City/State	Zip Code	Telephone
Item/Location	Temp Disput	Item/Location Ter  Sur & 1007  Leacus sancrise/Six 3	nn Item/Loc	Temporal Meur a 4/
		ATIONS AND CORRECTIVE	ACTIONS	
Item	Soy Bean fa Soy Bean fa Scielions Bea Week -	within the time frames below, or as significant within the time frames below.	\$6411 - 1095	YAmaki Co C
	Bun uses Sponger Minoru Yaha	By werewase Advive I	Ha person	
Conplain	v Inspecti	on re sock	-	June 16-27-19

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C	ity of Portland	H	ea	Itl	h l	In	spec	ctio	n F	Report		Pageof	
Establishment Name		No.	. of	Ris	k F	act	tor/Interve	ention	Viola	tions	16	Date 1-22	1-08
V 1		No.	. of	Rep	oeat	R	isk Facto	r/Inter	ventio	on Violations	4	Time In	
Yosaku									Scor	re (optional)	46	Time Out	
License/Est. ID#	Address			C	City/	Sta	ate			Zip Code	00	Telephone	
830	1 Day forth St Owner Name Sato Searle En				Po	i t	land,	NE				207 180-0	880
License Posted	Owner Name	1		P	urp	os	e of Insp	ection		Est. Type		Risk Category	
Yes []No	Sato searle E1	te/j	pris	2.2			Anna	a ! _					
FOODBO	ORNE ILLNESS RISK FA	CTO	ORS	3 A	ND	PI	UBLIC F	HEAL.	THIN	TERVENTI	ONS		
	e status (IN, OUT, N/O, N/A)											ate box for COS and	
IN= in compliance OUT=not in cor Compliance Status		cos		t ap					rrecte	a on-site during	g insp	ection R=repeat vi	
Superv	vision	000		1	Co	mp	oliance St Pot		у Наг	zardous Food	Time	/Temperature	COSR
	emonstrates knowledge, and		-		5 1 7	3 1	IN OUTN/	ANO	Prope	er cooking time	& tem	peratures	
performs duties  Employee				- 1	5 18	3 1	IN OUT NA	/A M/O	Prope	er reneating pro er cooling time	& tem	es for hot holding perature	
5 2   IN OUT   Management av	vareness; policy present	/			5 19	9 1	IN OUTN/	ANO	Prope	er hot holding to	emper	atures	
5 3 IN OUT Proper use of re Good Hygien	eporting, restriction & Exclusion ic Practices	/			5 21		IN OUT N			er cold holding er date marking			
5 4 IN OUT NO Proper eating, t	asting, drinking, or tobacco use				5 22		IN OUTN/		Time	as a public hea		ntrol: procedures	
5   IN OUT   Mo discharge from Preventing Contam	om eyes, nose, and mouth				$\perp$				& rec	ord Consumer Adv	isorv		
5 6   IN OUT NO Hands clean &	properly washed			1	5 23	3	TUQ NI	N/A	Cons	umer advisory p			
2 7 IN OUTN/A NO No bare hand c	ontact with RTE foods or ate method properly followed			-				-		rcooked foods Susceptible F	Popula	ations	
5 8 IN OUT Adequate hand	washing facilities supplied &				5 24	1 1	IN OUT		Paste	eurized foods us		rohibited foods not	
Approved	Source								offer	ed Chemical			
5 9   IN OUT Food obtained	form approved source						IN OUT	WA		additives: appr	roved 8	& properly used	
5 10 IN OUT N/A N/O Food received a	at proper temperature ondition, safe, & unadulterated				5 26		IN)OUT		Toxic	The All Address of the Control of th	operly	identified, stored,	
7	ds available: shellstock							Confo		e with Appro	ved F	Procedures	
tags, parasite d				4	5 27		IN OUT	N/A		pliance with variess, & HACCP p			./
Protection from 2 13 IN OUT N/A Food separated				1	-							140	X
	urfaces: cleaned & sanitized									The same and the s		res identified as the sor injury. Public Hea	
	on of returned, previously tioned, & unsafe food	X										odborne illness or i	
	GOOI	RE	TA	IL	PR	AC	CTICES						
Good Retail Practices  Mark "X" in box if numbered item is no	are preventative measures to co												lation
Mark A III box II numbered item is no	till compliance iwark x in api	cos		JOX	ior c		3 and/or n	003					COS R
Safe Food 5 28 Pasteurized eggs used where r		-	-		2 4	1	In-use I	ıtansile:		oper Use of Lerly stored	Jtensi	Is	
5 29 Water & ice from approved sour					2 4	2	Utensils	, equip	ment 8	& linens: proper		ed, dried & handled	
30 Variance obtained for specialize Food Temper		-			2 4		Single-u Gloves		-		proper	ly stored & used	
5 31 Proper cooling methods used;		-		1	_ 4	+		U	tensil	, Equipment a			
temperature control 5 32 Plant food properly cooked for	hot holding				2 4	5				ntact surfaces c d, & used	leanat	ole, properly	
5 33 Approved thawing methods use	ed				1 4		-	17.104		and the control of	intaine	d, & used; test strips	
1 34 Thermometers provided & accu					1 4	7	Non-foo	d conta		faces clean  Physical Faci	litiaa		
1 35 Food properly labeled; original				1	4 4	8	Hot & c	old wat		ailable; adequate		sure	
Prevention of Foo					<ul><li>5</li><li>4</li><li>5</li><li>5</li></ul>			-		roper backflow ter properly disp		S	
4 36 Insects, rodents, & animals not 2 37 X Contamination prevented during f		ıy	+-		2 5	1				erly constructed,		lied, & cleaned	
5 38 Personal cleanliness		Ι.,			2 5					operly disposed			
1 39 Wiping cloths: properly used & Washing fruits & vegetables	SIOTEG	×	+	1	1 5 1 5	3				talled, maintaine & lighting; desi			
				L									
1	Se N. 1									1	1		
Person in Charge (Signature)	(rugain)			_				Date	e:	01/2:	2/0	8	
	// ///												
Hardh Jacobs (Oleran)	// //				Eolle		VEO	) NO	/c:=-	lo 202)	lou.	Data	
Health Inspector (Signature)		_			Follo	W-1	up: YES	NO	(CIFC	le one) Foll	iow-up	Date:	

040 B 028

Susan = owner

C	ity of Portla	and Health Ins	pection Re	eport	Page ∂ of 2
Establishment Name		As Authorized by 22 M	IRSA § 2496		Date
Yosaku					Jan 22-08
License/EST. ID #	Address	El City/State	Portland ME	Zip Code	Telephone
855			The second secon		A CONTRACTOR OF THE PARTY
Item/Location	Temp	Item/Location		Item/Lo	ocation Temp
DA Goola fly display 3 -	1 400	SHWASHER - CHALOR BAS- ANDWASIA -		Pasit.	
		VATIONS AND CORRE		THE RESERVE AND ADDRESS OF THE PERSON NAMED IN COLUMN 2 AND ADDRES	
Item Number	report must be correcte	ed within the time frames belo	w, or as stated in se	ctions 8-405.11	and 8-406.11 of the Food Code.
37 ICE U  Paper t  hAnssin  39 NO Spm  37 Suparite  Paper tow  HA CCP	sen as  well ten  k for  ges on  FISH  els neen  Cross con  Plan	ranivata requires s Must 1 measure	thanes  have  have  have  only  cross  cross  RES  Must 1  on 5  Be the	hoses C.OS. Mace Comman Be Acce ite	BURNES OR ) MINISTE (4 Cool  10 + to  155151e-
Person in Charge (Signature)  Health Inspector (Signature)	Path usga D				Date 1, 22 0 8

								04	0 13028	
v 9	C	ity of Portland	He	alt	h I	n	spection	Report	Page / of 2	
Establishment Nam	e		No. c	of Ris	sk Fa	act	tor/Intervention V	/iolations	Date 12/09/	00
V .			No. c	of Re	peat	Ri	isk Factor/Interv	ention Violations	Time In	
Yosak	O)						-	Score (optional)	T)me Out	
License/Est. ID#		Address		(	City/	Sta		Telephone		
8	155	1 Daylorth S Owner Named Sato Scale Gal.	St		_	- 0	land, ME	207. 780.088	0	
License Posted		Owner Name		1			e of Inspection	Est. Type	Risk Category	
[Jes []No		Sato Scarle Gal.			•	Aη	Isin			
	FOODBO	ORNE ILLNESS RISK FA		RS A	ND	Pl	UBLIC HEALT	HINTERVENTION	ONS	
Circle desig	nated compliance	e status (IN, OUT, N/O, N/A) f	or eac	h nur	nbere	ed			propriate box for COS and	
		npliance N/O=not observed		not ap	oplica	able	e COS=corr	ected on-site during	g inspection R=repeat vi	olation
Compliance Status			COS R	-	Cor	np	oliance Status	Hanavdaus Fasa	T	COSR
5 1 NOUT	Superv PIC present, de	monstrates knowledge, and		-	5 16			Proper cooking time	Time/Temperature & temperatures	
	performs duties				5 17	T	IN OUTN/A MO F	Proper reheating pro	cedures for hot holding	
SIG INT	Employee				5 18	1	IN OUT N/A M/O	Proper cooling time	& temperature	
5 2 OUT 5 3 OV OUT		vareness; policy present eporting, restriction & Exclusion	-	-	5 20	5	NOUT N/A F	Proper hot holding to Proper cold holding	emperatures temperatures	
5 6 6 6	Good Hygien		_		5 21	T	IN OUT MANO F	Proper date marking		
5 4 IN OUT NO	Proper eating, ta	asting, drinking, or tobacco use			5 22	1			alth control: procedures	
		om eyes, nose, and mouth	-	-	Ц.			& record  Consumer Adv	ileon	and the later
5/6 INOUT N/O	The second secon		-	- 1	5 23	1	NOUT NATO	Consumer advisory p		
2 7 N OUTN/A N/O		ontact with RTE foods or		-			1	undercooked foods	Corrected	
		ate method properly followed		4	5 24	1		hly Susceptible F	Populations sed; prohibited foods not	
S N EUT	accessible	washing facilities supplied &			3 24	C		offered	sed, promoted loods not	
7 - 7 - 7 - 7	Approved	Source					_	Chemical	Aleganistan .	
5 9 OUT OUT N/A N/C	Food obtained f	orm approved source							oved & properly used	
5 11 OUT N/A N/C		at proper temperature ondition, safe, & unadulterated	-	4	5 26	C		Toxic substances pri & used	operly identified, stored,	
1 12 IN OUTN/A N/O	Required record	Is available: shellstock	-	$\dashv$	-	1_		nance with Appro	ved Procedures	1. 44.
	tags, parasite d				5 27	TI	IN OUT N/A	Compliance with vari	iance, specialized	
	Protection from			_	$\sqcup$	L		process, & HACCP p	olan Soli:	
2 13 CM OUT N/A 2 14 IN OUT N/A		infaces: cleaned & sanitized	+	-	Ris	sk	factors are impro	per practices or pre	ocedures identified as the	most
5 15 IN OUT		on of returned, previously							illness or injury. Public Heavent foodborne illness or in	
	served, recondit	tioned, & unsafe food	DET	Α 11		_	CTICES	or measures to prev		ijury.
Good	Retail Practices	are preventative measures to co			_	_		icals and physical o	hiects into foods	_
		t in compliance Mark "X" in app								lation
	0-4-5		COS	1				D		COSR
5 28 Pasteurized e	Safe Food aggs used where re		+		2 4	1	In-use utensils:	Proper Use of L	Jiensiis	
	om approved sour				2 42				ly stored, dried & handled	
	ined for specialize				2 43				properly stored & used	
5 31 Proper cooling	Food Temper	ature Control adequate equipment for	+ +	-	2 4	4	Gloves used pro	pperly ensil, Equipment a	and Vending	
temperature of		adadamo adaibilioni ini	++	-	2 4	5		d contact surfaces c		- 1 2 2
5 32 Plant food pro	perly cooked for I					1	designed, consti	ructed, & used	The second secon	
	wing methods use provided & accur		+		1 46	_		cilities: installed, mai et surfaces clean	ntained, & used; test strips	-
1 34 Thermometers	Food Ider		+	-	114	+	Non-1000 contac	Physical Faci	litles	
	labeled; original				4 48			r available; adequate	e pressure	
		od Contamination			5 49	_		ed; proper backflow		
	nts, & animals not	present ood preparation, storage & displa	4	$\dashv$	2 5			e water properly disp properly constructed.	supplied, & cleaned	-
5 38 Personal clea	nliness				2 52				; facilities maintained	
	properly used & :	stored			1 5:	_		s installed, maintaine		
1 40 Washing fruits	s & vegetables	<del></del>			1 5	4	Adequate ventila	ation & lighting; desi	ignated areas used	
D		1-1	7				Date	11 -1-	,	
Person in Charge (S	gnature	VI N	/			_	Date:	12/09/00	<u> </u>	
				-				~ ' '		
Hoolth Income (O'	matura\	/ //		-	Follo	\A.	UD: VEC AIO	(Jrolo 222) [-"	low up Data:	
Health Inspector (Sig	griature)	· · · · · · · · · · · · · · · · · · ·	_		1 0110	v∨-(	up: YES NO	(circle one) Foll	low-up Date:	
						_				

24. U	Location  Are vas her  tions cited in this	Temp SO-100 PPM  oreport must be or	Item/Loc Ualk-In Freces	ND CORRECT	Temp  Yo of O Jo for as stated in s	NS ections 8-405.11	Telephone  ocation  and 8-406.11 of the Fo	
m Viola	tions cited in this	Temp SO-100 PPM OB	Item/Loc  Ualk-In  Frace  SERVATIONS A  corrected within the tir	ND CORRECT	Temp  40°  0 J°  TVE ACTIO  or as stated in s	NS ections 8-405.11	Seshi 33	yo!
m Viola	tions cited in this	SO-100 PPM	Ualk-In Freces  BSERVATIONS A corrected within the tir	ND CORRECT	YO ° F O J° F IVE ACTIO or as stated in s	NS ections 8-405.11	Seshi 33	yo k
m ber	tions cited in this	PPA  OB  report must be o	SERVATIONS A corrected within the tire	ND CORRECT	IVE ACTIO	<b>NS</b> ections 8-405.11		
ber		report must be o	corrected within the tir	ne frames below, c	or as stated in s	ections 8-405.11	and 8-406.11 of the Fo	ood (
ber		report must be o	corrected within the tir	ne frames below, c	or as stated in s	ections 8-405.11	and 8-406.11 of the Fe	ood
ber		report must be o	corrected within the tir	ne frames below, c	or as stated in s	ections 8-405.11	and 8-406.11 of the Fo	·
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on in Cha	ne (Signature)	1 dry	- A	/	* *	es.	Date/	_

10 13-28	2) 3(1)
City of Portland	Health Inspection Report Pageof
Establishment Name	No. of Risk Factor/Intervention Violations Date 1/11/07
	No. of Repeat Risk Factor/Intervention Violations Time In
1 o saku	Score (optional) 77 Time Out
License/Est. ID# Address	City/State Zip Code Telephone
855 / Dantost	1 + Voith 1 54101
License Posted Owner Name	Purpose of Inspection Est. Type Risk Category
[Lyres [] No Igh Leade Ent	topasses Complet 01
FOODBORNE ILLNESS RISK FA	ACTORS 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	
Compliance Status Supervision	COS R Compliance Status COS R Potentially Hazardous Food Time/Temperature
5 1 IN OUT PIC present, demonstrates knowledge, and	5 16 IN OUTN/A N/O Proper cooking time & temperatures
performs duties  Employee Health	5 17 (NOUTN/A N/O Proper reheating procedures for hot holding 5 18 (NOUT N/A N/O Proper cooling time & temperature
5 2   IN OUT   Management awareness; policy present	5 19 NOUTN/A N/O Proper hot holding temperatures
5 3 IN QUT Proper use of reporting, restriction & Exclusion  Good Hygienic Practices	n 5 20 N OUT N/A Proper cold holding temperatures 5 21 N OUTN/A N/O Proper date marking & disposition
5 4   NO   Proper eating, tasting, drinking, or tobacco use	
5 NOUT N/O No discharge from eyes, nose, and mouth	& record  Consumer Advisory
Preventing Contamination by Hands    5 6   MOOUT   N/O   Hands clean & properly washed	5 23 NO OUT N/A Consumer advisory provided for raw or
2 7 NO OUTN/A N/O No bare hand contact with RTE foods or	undercooked foods
approved alternate method properly followed  5 8 NOUT Adequate handwashing facilities supplied &	Highly Susceptible Populations    5   24   (N) OUT   N/A   Pasteurized foods used; prohibited foods not
accessible	offered
Approved Source 5 9   N OUT   Food obtained form approved source	Chemical  5   25   IN OUT   N/A   Food additives: approved & properly used
5 10 OUT N/A N/O Food received at proper temperature	Toxic substances properly identified, stored,
5 11 NOUT Food in good condition, safe, & unadulterated 1 12 NOUTN/A N/O Required records available: shellstock	d & used  Conformance with Approved Procedures
tags, parasite destruction	5 27 IN OUT NA Compliance with variance, specialized
Protection from Contamination    2   3   NOUT   N/A   Food separated & protected	process, & HACCP plan
2/13 INOUT N/A Food separated & protected 2/14 NOUT N/A Food-contact surfaces: cleaned & sanitized	Risk factors are improper practices or procedures identified as the most
5 15 NOUT Proper disposition of returned, previously	prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.
served, reconditioned, & unsafe food	DD RETAIL PRACTICES
	control the addition of pathogens, chemicals, and physical objects into foods.
	ppropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation   COS R
Safe Food and Water	Proper Use of Utensils
5 28 Pasteurized eggs used where required 5 29 Water & ice from approved source	2 41 In-use utensils: properly stored 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 5 31 Proper cooling methods used; adequate equipment for	2 44 Gloves used properly  Utensil, Equipment and Vending
temperature control	2 45 Food & non-food contact surfaces cleanable, properly
5 32 Plant food properly cooked for hot holding 5 33 Approved thawing methods used	designed, constructed, & used
5 33 Approved thawing methods used 1 34 Thermometers provided & accurate	1 46 Warewashing facilities: installed, maintained, & used; test strips 1 47 Non-food contact surfaces clean
Food Identification	Physical Facilities
1 35 Food properly labeled; original container  Prevention of Food Contamination	4 48 Hot & cold water available; adequate pressure  (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 & displate 5 38 Personal cleanliness	2 51 Toilet facilities: properly constructed, supplied, & cleaned 2 52 Garbage & refuse properly disposed; facilities maintained
139 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: 1/11/07
. S. SS. II. S. III. 35 (S. G. G. III.)	11/5
Bo	
Health Inspector (Signature)	Follow-up: (YES) NO (circle one) Follow-up Date: //22/07

### 40-B-28

,	City	y of Portl	and Health Inst	pection F	Report	Page _	2 of 2
Establishm			As Authorized by 22 M			Date	107
License/ES		Address	O City/State	Port	Zip Code	Telephor	ne
			TEMPERATURE OBSER	VATIONS			
Bar	lem/Location  Oushwas lar  n Freezen  IKIN cooln	Temp / 80° Faul -/ 0 F 35°	Item/Location	Temp	Item/Loc	cation	Temp
		OBSE	RVATIONS AND CORRE	CTIVE ACTIO	NS		
Item Number	Violations cited in this re	A DESCRIPTION OF THE PERSON NAMED IN COLUMN 2 IN COLUM	cted within the time frames below	The state of the s	AND AND PERSONAL PROPERTY OF THE PERSON OF T	and 8-406.11 of	the Food Code.
49	Needs	Jac	curm been	Ken or	1 hos	e hy	
	diele	auch				,	
34	Needs	+	hermometers in terior door	12	Creeze	es/coo	lons.
47	Clea	W 11	vterior door	2 area	of ce	Ilan	
		e mac	en.				
26		A		strip.			
43	Don't S	tore o	ic pest:	~96 S	eniceas	Len u	-
	cellar.						
53	(6)	Seal	hohe.	in went	- to e	xtenio	n ·
47			ion walk-				
13	ave	wered	food in	walk-	in coole	1,	
39	) to.		oth used for	2 Wi	ping Co	nuters	ek
33	Don't	san +ha	w fish at	room	tempera	Lune.	
	Corpora	=					
					-		
							/
Person in	Charge (Signature)	6				Date / ///	67
Health Inc	nector (Signature)	///	1			Date / /	-

	-	-	1	NATE OF THE PARTY	202 =(	90)	The state of the s			ALL TO	-	No.	40	-B-28			
		-	0/	/	C	ity of Portland	Н	ea	ılt	h	lı	15			Pageof		
E	sta	bli	shment	Name	,								r/Intervention Viola		Date 4/18	100	/
					100.10		No	o. of	Re	pe	at I	Ris	k Factor/Intervention	on Violations	Time In		
													Sco	re (optional)	Time Out		
L	ce	nse	Est. II	P3	_	Address					y/S			Zip Code	Telephone		
				0 1	5	1 Jantorth	)	+	_	_			la d	04101			
	1	-	Poste			Owner Name	1			Pui			of Inspection	Est. Type	Risk Category		
L	1	es	[ ] No	0		Sato Soule En	-				-		egula-L	01			
						RNE ILLNESS RISK FA							Company of the contract of				
	IN	= ir				e status (IN, OUT, N/O, N/A) npliance N/O=not observed									iate box for COS and pection R=repeat vice		
(			iance		OOT-NOT IN COM	inpliance Tre-net observed	cos			-		_	ance Status	d on site during ins		cos	_
					Superv						0111	P.11		zardous Food Tim		003	-
5		IN	OUT		and the feet of the same of the same	monstrates knowledge, and								er cooking time & ter			
1	No.	100			performs duties  Employee	e Health		-						er reheating procedu er cooling time & ten			
5	2	IN	OUT		the state of the s	vareness; policy present			-	5	19	IN	OUTN/A N/O Prop	er hot holding tempe			
5	3	IN	OUT			eporting, restriction & Exclusion			5)1					er cold holding temp			Ī
57.	1	IN	OUT	N/O	Good Hygien Proper eating to	asting, drinking, or tobacco use	N. F.	1						er date marking & di- as a public health c			
5	-		OUT	N/O	No discharge fro	om eyes, nose, and mouth							& red		procedures		
						ination by Hands		NE.		-14	001	IN		consumer Advisor		HAP.	
5	7	-	OUTN	N/O	Hands clean &	properly washed ontact with RTE foods or			-	5	23	4		umer advisory provid	ed for raw or		
			- 7	7,100	The same of the sa	ate method properly followed	197							Susceptible Popu	lations	28/16-7	
5	3	IN	OUT			washing facilities supplied &				5	24	IN		eurized foods used;	prohibited foods not		Ī
1					accessible Approved	Source		-		Н			offer	Chemical			
51	)	IIN	OUT			orm approved source				5	25	IN	OUT N/A Food	additives: approved	& properly used		-
-	10	IN	OUTN	I/A N/O	Food received a	at proper temperature				5	26		OUT Toxic	substances properly		111111	Ī
	11		OUTN	INNIC		ondition, safe, & unadulterated				Ш			& us		Dropoduros		-
1	2	111	OUTN	AINO	tags, parasite d	ls available: shellstock estruction				5	27	IN		ce with Approved pliance with variance			
11		115	_	P	The state of the s	Contamination								ess, & HACCP plan			
- 1		- Maria	OUT	V ACTOR	Food separated					F	Ris	< fa	actors are improper	practices or proced	ures identified as the	most	t
_	- 5 4	14500m2	OUT	N/A		on of returned, previously			-	F	orev	ale	ent contributing factor	s of foodborne illnes	s or injury. Public Hea	alth	
		ت	,		TO A CARL TO THE TOTAL TO THE	lioned, & unsafe food						rve	ntions are control m	easures to prevent	oodborne illness or in	njury.	
					- 物	G00	DR	ET/	<b>VIL</b>	PF	RA	CT	TICES				
			m			are preventative measures to c											
	Ma	ark	X In Do	ox if nun	nbered item is no	t in compliance Mark "X" in ap	-	SR	DOX	Tor	CC	)5	and/or H COS=corre	cted on-site during in	spection <b>H</b> =repeat viol	cos	F
	W.	HS.			Safe Food			7						roper Use of Utens	ils		
5	28 29		The state of the s		gs used where remains approved sour						41		In-use utensils: propert		red, dried & handled		
2	30	-			ned for specialize		+			2	43		Single-use & single-s				
					Food Tempera	ature Control	9 10				44		Gloves used properly	/			
5	31					adequate equipment for	-		0	2	45	U	Food & non-food cor	, Equipment and \		ALSE!	-
5	32			ature co	perly cooked for I	hot holding	+	+	3	2	45	4	designed, constructe		ble, properly		
5	33		Approv	ed thaw	ing methods use	ed			0	1	46		Warewashing facilitie	s: installed, maintain	ed, & used; test strips		
1	34	K	Thermo	meters	Food Ider	William Control of the Control of th			U	1	47	K	Non-food contact su	faces clean  Physical Facilities			-
1	35		Food p	roperly	labeled; original			+	1	4	48		Hot & cold water ava				-
				Pre	evention of Foo	od Contamination				5	49		Plumbing installed; p	roper backflow device	es		
1	36 37	-			s, & animals not	present ood preparation, storage & displa	av	-			50 51		Sewage & waste wa Toilet facilities: prope				-
5	38	-		al clean		oud preparation, storage & displa	Т		1		52		Garbage & refuse pr		The state of the s		1
1	39	X	Wiping	cloths:	properly used & :	stored			-	1	53		Physical facilities ins	talled, maintained, &	clean		-
1	40		Washin	g fruits	& vegetables			1	11)	1	54	5	Adequate ventilation	& lighting; designate	ed areas used		L
					. 6									1 1			
-			i- 0'	(0)		day &							Date:	4/18/06			
۲	ers	on	in Chai	ge (510	nature)		-	-					Date:	11/1/0/0			

Health Inspector (Signature)

Follow-up: YES

Follow-up Date:

NO (circle one)



# CITY OF PORTLAND PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

## FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Date 4/18/06	
Sanitarian	110

SUPPLEMENTAL SHEET NO		91	VERI)//1	Lowe.
Owner's Name	Establis	hment Name	AKU	
Establishment Address		Zip	TRIC	
Hm Cox TEMP.		<u> </u>	Lac	Temp?
MISC FRZN 17ª		WASh	3 BAY	64
String Pap 44°		Jani	3 BH1/	
Salmen 49°		* WASh	DW	1100
		* Jani	DW	O PPI
		WASh	Dw2	1200
		TANI	DW 2	1800
wiping cloth wet o pam 3.	304:14			
Hood System - Dirty 3-	305-111			
REFRIS No Thenmometer		4-204.12		
Micro Very Dirty Inside	4-601.11	A		
HANDWASH I INACCESSE 50				
Bulk Bins Dirty 424-601	.11A			
FAN COVERS DIRTY- WAIKINGSON	of 3-3	15.14		
OPER FOOD WORKING				
Light Shield Bont 6-202.11				
No Ph Meter.				
No CONSUMER ACTUSORY-SUST	1 3-60	3-11		
Justin RICE - NO HAARP &	-103.12			
Co2 Chnistr- Not Sucured				
REVIEW CHAPTEL 2 V				172,123
Mon-Handley Scoops Sources	D 4-201.	1/		

#### 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

Supervision	Protection from Contamination	
1. 2-101.11 Assignment *	14. 4-501.111 Manual Warewashing, Hot Water Sanitization *	
2-102.11 Demonstration *	4-501.112 Mechanical Warewashing, Hot Water	
2-103.11 Person-In-Charge (PIC) Duties	Sanitization	
	4-501.113 Mechanical Warewashing, Sanitization Pressure	
Employee Health	4-501.114 Chemical Sanitization-Temp, pH, Concentration,	
2. 2-201.11 Responsibility of PIC, Conditional & Food	Hardness *	
Employees *	4-501.115 Manual Warewashing Eq, Detergent Sanitizers	
3. 2-201.12 Exclusions & Restrictions *	4-601.11(A) Food Contact Surface Clean to Sight & Touch *	
2-201.13 Removal of Exclusions& Restrictions	4-602.11 Food Contact Surface-Cleaning Frequency *	
	4-602.12 Cooking & Baking Equipment	
Good Hygienic Practices	4-702.11 Before Use After Cleaning *	
4. 2-401.11 Eating, Drinking, or Using Tobacco *	4-703.11 Hot Water and Chemical	
3-301.12 Preventing Contamination when Tasting *	15. 3-306.14 Returned Food & Re-service of Food *	
5. 2-401.12 Discharges from the Eyes, Nose, and Mouth *	3-701.11 Discarding/Reconditioning Adulterated Food *	
Detections Food (Time Formation		
Control of Hands as a Vehicle of Contamination	Potentially Hazardous Food (Time/Temperature	
6. 2-301.11 Clean condition *	Control for Safety Food)	
2-301.12 Cleaning Procedure *	16. 3-401.11 Cooking Raw Animal Foods *	
2-301.14 When to Wash *	3-401.12 Microwave Cooking *	
2-301.15 Where to Wash	17. 3-403.11 Reheating for Hot Holding * 18. 3-501.14 Cooling *	
2-301.16 Hand Antiseptics	19. 3-501.14 Cooling *	
7. 3-301.11 Preventing Contamination from Hands *	20. 3-501.16 Cold Holding *	
8. 5-203.11 Handwashing Sinks (nos./capacities) * 5-204.11 Handwashing Sinks (loc./placement) *	21. 3-501.17 RTE PHF (TCS Food), Date Marking *	
5-204.11 Handwashing Sinks (loc./placement) * 5-205.11 Using a Handwashing Sink	3-501.18 RTE PHF (TCS Food), Disposition *	
6-301.11 Handwashing Cleanser, Availability	22. 3-501.19 Time as a Public Health Control *	
6-301.12 Hand Drying Provision	22. 3-301.19 Time as a Fubilic Fleatill Control	
6-301.13 Handwashing Aids & Devices, Use Restrictions	Canaumar Advisons	
6-301.14 Handwashing Signage	Consumer Advisory	
6-501.18 Maintaining & Using Handwashing Sinks	23. 3-603.11 Consumer Advisory for Raw/ Undercooked Food *	
	1 000	
Approved Source	Highly Susceptible Populations	
9. 3-201.11 Compliance with Food Law *	24. 3-801.11 Pasteurized Foods & Prohibited Food *	
3-201.12 Food in Hermetically Sealed Container*		
3-201.13 Fluid Milk & Milk Products *	Chemical	
3-201.14 Fish *	25. 3-202.12 Approved Additives *	
3-201.15 Molluscan Shellfish * 3-201.16 Wild Mushrooms *	3-302.14 Protection from Unapproved Additives *	
3-201.17 Game Animals *	26. 7-101.11 Identifying Information*	
3-202.13 Eggs *	7-102.11 Common Name, Working Containers *	
3-202.14 Eggs & Milk Products, Pasteurized *	7-201.11 Separation, Storage *	
3-202.110 Prepackaged Juice-Treated	7.202.11 Restriction *	
5-101.13 Bottled Drinking Water *	7-202.12 Conditions of use *	
10. 3-202.11 Temperature *	7-203.11 Poisonous or Toxic Material Containers *	
11. 3-101.11 Safe, Unadulterated & Honestly Presented *	7-204.11 Sanitizers, Criteria *	
3-202.15 Package Integrity *	7-204.12 Chemicals for Washing Fruits & Vegetables *	
40 0 000 40 01-11-1-11-11-11-11-11	7 204 13 Boiler Water Additives *	
12. 3-202.18 Shellstock Identification *	7-204.13 Boiler Water Additives *	
3-203.12 Shellstock, Maintaining Identification *	7-204,14 Drying Agents *	
3-203.12 Shellstock, Maintaining Identification * 3-402.11 Parasite Destruction *	7-204,14 Drying Agents * 7-205.11 Incidental Food Contact, Criteria*	
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3-203.12 Shellstock, Maintaining Identification * 3-402.11 Parasite Destruction * 3-402.12 Records, Creation, & Retention  Protection from Contamination  13. 3-302.11 Separation, Packaging, & Segregation *	7-204,14 Drying Agents * 7-205.11 Incidental Food Contact, Criteria* 7-206.11 Restricted Use Pesticides * 7-206.12 Rodent Bait Stations * 7-206.13 Tacking Powders, Pest Control & Monitoring * 7-207.11 Restriction & Storage; medicines * 7-207.12 Refrigerated Medicines, Storage *	
3-203.12 Shellstock, Maintaining Identification * 3-402.11 Parasite Destruction * 3-402.12 Records, Creation, & Retention  Protection from Contamination  13. 3-302.11 Separation, Packaging, & Segregation * 3-304.11 Food Contact with Equipment & Utensils *	7-204,14 Drying Agents * 7-205.11 Incidental Food Contact, Criteria* 7-206.11 Restricted Use Pesticides * 7-206.12 Rodent Bait Stations * 7-206.13 Tacking Powders, Pest Control & Monitoring * 7-207.11 Restriction & Storage; medicines * 7-207.12 Refrigerated Medicines, Storage * 7-208.11 Storage-First Aid Supplies *	
3-203.12 Shellstock, Maintaining Identification * 3-402.11 Parasite Destruction * 3-402.12 Records, Creation, & Retention  Protection from Contamination  13. 3-302.11 Separation, Packaging, & Segregation *	7-204,14 Drying Agents * 7-205.11 Incidental Food Contact, Criteria * 7-206.11 Restricted Use Pesticides * 7-206.12 Rodent Bait Stations * 7-206.13 Tacking Powders, Pest Control & Monitoring * 7-207.11 Restriction & Storage; medicines * 7-207.12 Refrigerated Medicines, Storage * 7-208.11 Storage-First Aid Supplies * 7-209.11 Storage-Personal Care Items	
3-203.12 Shellstock, Maintaining Identification * 3-402.11 Parasite Destruction * 3-402.12 Records, Creation, & Retention  Protection from Contamination  13. 3-302.11 Separation, Packaging, & Segregation * 3-304.11 Food Contact with Equipment & Utensils *	7-204,14 Drying Agents * 7-205.11 Incidental Food Contact, Criteria* 7-206.11 Restricted Use Pesticides * 7-206.12 Rodent Bait Stations * 7-206.13 Tacking Powders, Pest Control & Monitoring * 7-207.11 Restriction & Storage; medicines * 7-207.12 Refrigerated Medicines, Storage * 7-208.11 Storage-First Aid Supplies *	
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3-203.12 Shellstock, Maintaining Identification * 3-402.11 Parasite Destruction * 3-402.12 Records, Creation, & Retention  Protection from Contamination  13. 3-302.11 Separation, Packaging, & Segregation * 3-304.11 Food Contact with Equipment & Utensils *	7-204,14 Drying Agents * 7-205.11 Incidental Food Contact, Criteria * 7-206.11 Restricted Use Pesticides * 7-206.12 Rodent Bait Stations * 7-206.13 Tacking Powders, Pest Control & Monitoring * 7-207.11 Restriction & Storage; medicines * 7-207.12 Refrigerated Medicines, Storage * 7-208.11 Storage-First Aid Supplies * 7-209.11 Storage-Personal Care Items 7-301.11 Separation for Retail Sale *  Conformance with Approved Procedures 27. 8-103.12 Compliance with Variance and HACCP Plan * 3-502.11 Variance Requirement *	
3-203.12 Shellstock, Maintaining Identification * 3-402.11 Parasite Destruction * 3-402.12 Records, Creation, & Retention  Protection from Contamination  13. 3-302.11 Separation, Packaging, & Segregation * 3-304.11 Food Contact with Equipment & Utensils *	7-204,14 Drying Agents * 7-205.11 Incidental Food Contact, Criteria * 7-206.11 Restricted Use Pesticides * 7-206.12 Rodent Bait Stations * 7-206.13 Tacking Powders, Pest Control & Monitoring * 7-207.11 Restriction & Storage; medicines * 7-207.12 Refrigerated Medicines, Storage * 7-208.11 Storage-First Aid Supplies * 7-209.11 Storage-Personal Care Items 7-301.11 Separation for Retail Sale *  Conformance with Approved Procedures 27. 8-103.12 Compliance with Variance and HACCP Plan * 3-502.11 Variance Requirement * 3-502.12 Reduced Oxygen Packaging, Criteria * 3-404.11 Treating Juice	

Internal Cooking Temperature Specification
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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.