

152-B-1

City of Portland Health Inspection Report

Establishment Name WOK-INN		No. of Risk Factor/Intervention Violations	Date 03 March 09
License/Est. ID# 863		No. of Repeat Risk Factor/Intervention Violations	Time In
Address 1209 Forest Avenue		Score (optional) 85	Time Out
City/State Portland ME		Zip Code 04104	Telephone 797-9052
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name Wok-INN	Purpose of Inspection Annual	Est. Type RS w/prep
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	Description
Supervision			
51	IN		PIC present, demonstrates knowledge, and performs duties
Employee Health			
52	IN		Management awareness; policy present
53	IN		Proper use of reporting, restriction & Exclusion
Good Hygienic Practices			
54	IN		Proper eating, tasting, drinking, or tobacco use
55	IN		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
56	IN		Hands clean & properly washed
27	IN		No bare hand contact with RTE foods or approved alternate method properly followed
58	IN		Adequate handwashing facilities supplied & accessible
Approved Source			
59	IN		Food obtained from approved source
510	IN		Food received at proper temperature
511	IN		Food in good condition, safe, & unadulterated
112	IN		Required records available: shellstock tags, parasite destruction
Protection from Contamination			
13	IN		Food separated & protected <i>uncleaned</i>
214	IN		Food-contact surfaces: cleaned & sanitized
515	IN		Proper disposition of returned, previously served, reconditioned, & unsafe food

Compliance Status	COS	R	Description
Potentially Hazardous Food Time/Temperature			
516	IN		Proper cooking time & temperatures
517	IN		Proper reheating procedures for hot holding
518	IN		Proper cooling time & temperature
519	IN		Proper hot holding temperatures
520	IN		Proper cold holding temperatures
521	IN		Proper date marking & disposition
522	IN		Time as a public health control: procedures & record
Consumer Advisory			
523	IN		Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations			
524	IN		Pasteurized foods used; prohibited foods not offered
Chemical			
525	IN		Food additives: approved & properly used
526	IN		Toxic substances properly identified, stored, & used
Conformance with Approved Procedures			
527	IN		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	Description
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	Description
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) *[Signature]*
 Health Inspector (Signature) *[Signature]*

Date: **03 March 09**

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

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Establishment Name <u>Wok-Inn</u>	As Authorized by 22 MRSA § 2496	Date <u>03 Mar 09</u>
License/EST. ID #	Address <u>1209 Forest Ave</u>	City/State <u>Portland ME</u>
	Zip Code <u>04104</u>	Telephone <u>797-9052</u>

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Cooler</u>	<u>38°F</u>	<u>Beef strips</u>	<u>42°F</u>		
<u>Freezer</u>	<u>0°F</u>				
<u>Pork on line</u>	<u>40°F</u>				
<u>Wok chicken TS</u>	<u>52°F</u>				

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. |
|-------------|--|
| ① | <u>No one present has knowledge of temps or some safe trained</u> |
| ⑬ | <u>Food uncovered in cooler</u> |
| 20 | <u>Some vegetables on line over temp 52°F</u> |
| 21 | <u>Items in cooler not date marked</u> |

Person in Charge (Signature) 	Date <u>03 March 09</u>
Health Inspector (Signature) 	Date <u>03 March 09</u>