

152-Boo 1

City of Portland Health Inspection Report

Establishment Name Wok Inn		No. of Risk Factor/Intervention Violations 27	Score (optional) (64)	Date
License/Est. ID# 863		No. of Repeat Risk Factor/Intervention Violations 9	City/State PH. ME	Time In
Address 1209 Forest St		Zip Code 04103	Telephone	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name Rek Wok Inc.	Purpose of Inspection Compliance	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											
5 1	IN OUT			5 16	IN OUT N/A N/O						
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures							
Employee Health											
5 2	IN OUT			5 17	IN OUT N/A N/O						
Management awareness; policy present				Proper reheating procedures for hot holding							
5 3	IN OUT			5 18	IN OUT N/A N/O						
Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature							
Good Hygienic Practices											
5 4	IN OUT			5 19	IN OUT N/A N/O						
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures							
5 5	IN OUT			5 20	IN OUT N/A						
No discharge from eyes, nose, and mouth				Proper cold holding temperatures							
Preventing Contamination by Hands											
5 6	IN OUT			5 21	IN OUT N/A N/O						
Hands clean & properly washed				Proper date marking & disposition							
2 7	IN OUT N/A N/O			Time as a public health control: procedures & record							
No bare hand contact with RTE foods or approved alternate method properly followed				Consumer Advisory							
5 8	IN OUT			5 23	IN OUT						
Adequate handwashing facilities supplied & accessible				Consumer advisory provided for raw or undercooked foods							
Approved Source											
5 9	IN OUT			Highly Susceptible Populations							
Food obtained from approved source				5 24	IN OUT						
5 10	IN OUT N/A N/O			Pasteurized foods used; prohibited foods not offered							
Food received at proper temperature				Chemical							
5 11	IN OUT			5 25	IN OUT						
Food in good condition, safe, & unadulterated				Food additives: approved & properly used							
1 12	IN OUT N/A N/O			5 26	IN OUT						
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, & used							
Protection from Contamination											
2 13	IN OUT			Conformance with Approved Procedures							
Food separated & protected				5 27	IN OUT						
2 14	IN OUT			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.							
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

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

Person in Charge (Signature) **JOSEPH TANG**

Date: **7-10-09**

Health Inspector (Signature) **Suzanna**

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

City of Portland Health Inspection Report

Establishment Name Wok Inn		As Authorized by 22 MRSA § 2496		Date Sep 10-09	
License/EST. ID # 863	Address	City/State AL Me	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken cooler 1	40°			cooler 1	40°
chicken 2 cooler 2	40			cooler 2	40°
meat mix cooler 2	40°				

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	Corrective Actions
⑤ 19	boneless chicken on line 80° - 90° ✓	Disposed
⑤ 20	CRAB RAYON on line waiting to be cooked 60° (on draining before cooking)	Dispose
20	chicken prep / can pest / cook / on line waiting to be re-cooked - 80°	Disposed
⑤ 22	hazardous food must be dated -	
⑤ 8	Hand sink / hand line not accessible being used for food prep -	
② 37	Food prep / drain counter / food not protected	
① 39	wet wiping clothes to be kept in Buckets -	
⑤ 31	handle in correct in Purchase Food TEMP Thermometers - Post Handwash Sign	
⑤ 21	Date all hazardous food -	
① 53	All dips must be repaired	
53	All sinks must have plugs -	
② 14	no sanitarian bucket on line NOT proper mix	
53	clean walls in prep area + All surfaces that are not sanitary -	

Person in Charge (Signature)	Date
Health Inspector (Signature) <i>Seg Hour</i>	Date