

Failed Closed IHH

State of Maine Health Inspection Report

| | | | | | |
|--|---------------------------------|-----------------------------------|---|----------|-----------|
| Establishment Name C & J BUDDHA ASIAN BISTRO | As Authorized by 22 MRSA § 2496 | Critical Violations | 0 | Date | 7/17/2019 |
| | | Non-Critical Violations | 0 | Time In | 4:00 PM |
| | | Certified Food Protection Manager | Y | Time Out | 5:15 PM |

| | | | | |
|--|-----------------------------|--|------------------------|---------------------------|
| License Expiry Date/EST. ID# 3/1/2020 / 18646 | Address 736 SABATTUS ST | City LEWISTON | Zip Code 04240-3832 | Telephone 207-783-8883 |
| License Type MUN - EATING PLACE | Owner Name YANG, CUI MEI | Purpose of Inspection Special Investigation | License Posted Yes | Risk Category |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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 | |
|--|----|--|-----|---|---|----|---|---|--|
| Supervision | | | | | Potentially Hazardous Food Time/Temperature | | | | |
| 1 | IN | PIC present, demonstrates knowledge, and performs duties | | | 16 | IN | Proper cooking time & temperatures | | |
| Employee Health | | | | | Consumer Advisory | | | | |
| 2 | IN | Management awareness: policy present | | | 23 | IN | Consumer advisory provided for raw or undercooked foods | | |
| 3 | IN | Proper use of reporting, restriction & exclusion | | | Highly Susceptible Populations | | | | |
| Good Hygienic Practices | | | | | Chemical | | | | |
| 4 | IN | Proper eating, tasting, drinking, or tobacco use | | | 25 | IN | Food additives: approved & properly used | | |
| 5 | IN | No discharge from eyes, nose, and mouth | | | 26 | IN | Toxic substances properly identified, stored & used | | |
| Preventing Contamination by Hands | | | | | Conformance with Approved Procedures | | | | |
| 6 | IN | Hands clean & properly washed | | | 27 | IN | Compliance with variance, specialized process, & HACCP plan | | |
| 7 | IN | No bare hand contact with RTE foods or approved alternate method properly followed | | | 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. | | | | |
| 8 | IN | Adequate handwashing facilities supplied & accessible | | | | | | | |
| Approved Source | | | | | | | | | |
| 9 | IN | Food obtained from approved source | | | | | | | |
| 10 | IN | Food received at proper temperature | | | | | | | |
| 11 | IN | Food in good condition, safe, & unadulterated | | | | | | | |
| 12 | IN | Required records available: shellstock tags parasite destruction | | | | | | | |
| Protection from Contamination | | | | | | | | | |
| 13 | IN | Food separated & protected | | | | | | | |
| 14 | IN | Food-contact surfaces: cleaned and sanitized | | | | | | | |
| 15 | IN | 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 | | | | |
| 28 | IN | Pasteurized eggs used where required | | | 41 | IN | In-use utensils: properly stored | | |
| 29 | IN | Water & ice from approved source | | | 42 | IN | Utensils, equipment, & linens: properly stored, dried, & handled | | |
| 30 | IN | Variance obtained for specialized processing methods | | | 43 | IN | Single-use & single-service articles: properly stored & used | | |
| Food Temperature Control | | | | | Utensils, Equipment and Vending | | | | |
| 31 | IN | Proper cooling methods used; adequate equipment for temperature control | | | 45 | IN | Food & non-food contact surfaces cleanable, properly designed, constructed, & used | | |
| 32 | IN | Plant food properly cooked for hot holding | | | 46 | IN | Warewashing facilities: installed, maintained, & used; test strips | | |
| 33 | IN | Approved thawing methods used | | | 47 | IN | Non-food contact surfaces clean | | |
| 34 | IN | Thermometers provided and accurate | | | Physical Facilities | | | | |
| Food Identification | | | | | 48 | IN | Hot & cold water available; adequate pressure | | |
| 35 | IN | Food properly labeled; original container | | | 49 | IN | Plumbing installed; proper backflow devices | | |
| Prevention of Food Contamination | | | | | 50 | IN | Sewage & waste water properly disposed | | |
| 36 | IN | Insects, rodents, & animals not present | | | 51 | IN | Toilet facilities: properly constructed, supplied, & cleaned | | |
| 37 | IN | Contamination prevented during food preparation, storage & display | | | 52 | IN | Garbage & refuse properly disposed; facilities maintained | | |
| 38 | IN | Personal cleanliness | | | 53 | IN | Physical facilities installed, maintained, & clean | | |
| 39 | IN | Wiping cloths: properly used & stored | | | 54 | IN | Adequate ventilation & lighting; designated areas used | | |
| 40 | IN | Washing fruits & vegetables | | | | | | | |

| | |
|---|---|
| Person in Charge (Signature) <i>M. N. Yang Chang</i> | Date: 7/17/2019 |
| Health Inspector (Signature) LOUIS LACHANCE | Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up: |

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| | | | | |
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Temperature Observations

Location Temperature Notes

Person in Charge (Signature)



Date: 7/17/2019

Health Inspector (Signature)

LOUIS LACHANCE



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Address
736 SABATTUS ST

City / State
LEWISTON ME

Zip Code
04240-3832

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

Person in Charge (Signature)



Date: 7/17/2019

Health Inspector (Signature)

LOUIS LACHANCE



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Inspection Notes

**IHH being issued due to physical damage to building structure, required mop sink and required women's restroom.
**The manager called me to report that a vehicle accidently struck the building leaving no protection from outdoors and without the required restroom. City of Lewiston's Building Inspector, Tom Maynard and I investigated and required the temporary closure. The restaurant owner will contact me when the job is complete. All permits for the necessary work are in place.
Certified Food Protection Manager:

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves employment. For a list of CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>
Please provide a copy of this certification(s) to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@maine.gov or faxing to 207-287-3165.
Please include the name of your establishment and the establishment ID# with your certification(s).

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

2013 Maine Food Code Adoption:

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes: * No Bare Hand Contact with Ready-To-Eat Food. * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. * Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe:

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at llachance@lewistonmaine.gov. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation:

“Critical violation” means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection Fee:

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Document Retention/Posting:

Person in Charge (Signature)



Date: 7/17/2019

Health Inspector (Signature)



LOUIS LACHANCE

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Inspection Notes

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



Date: 7/17/2019

Health Inspector (Signature)

LOUIS LACHANCE



