

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>PURE THAI KITCHEN</b>	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	8/8/2019
		Non-Critical Violations	2	Time In	10:30 AM
		Certified Food Protection Manager	Y	Time Out	12:00 PM

License Expiry Date/EST. ID# 5/21/2020 / 18659	Address 65 COLLEGE ST	City LEWISTON	Zip Code 04240	Telephone 207-376-4852
License Type MUN - EATING PLACE	Owner Name VATANASANG, PUN & NUNNA	Purpose of Inspection Full Follow-up	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
<b>Supervision</b>					
1	IN	PIC present, demonstrates knowledge, and performs duties			
<b>Employee Health</b>					
2	IN	Management awareness: policy present			
3	IN	Proper use of reporting, restriction & exclusion			
<b>Good Hygienic Practices</b>					
4	IN	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
6	IN	Hands clean & properly washed			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			
8	IN	Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>					
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			
<b>Protection from Contamination</b>					
13	OUT	Food separated & protected		X	X
14	OUT	Food-contact surfaces: cleaned and sanitized		X	
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

  

Compliance Status				COS	R
<b>Potentially Hazardous Food Time/Temperature</b>					
16	IN	Proper cooking time & temperatures			
17	OUT	Proper reheating procedures for hot holding			X
18	IN	Proper cooling time & temperatures			
19	IN	Proper hot holding temperatures			
20	IN	Proper cold holding temperatures			
21	IN	Proper date marking & disposition			
22	IN	Time as a public health control: procedures & record			
<b>Consumer Advisory</b>					
23	IN	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
24	IN	Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
<b>Conformance with Approved Procedures</b>					
27	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
<b>Safe Food and Water</b>					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
31	IN	Proper cooling methods used; adequate equipment for temperature control			
32	IN	Plant food properly cooked for hot holding			
33	IN	Approved thawing methods used			
34	IN	Thermometers provided and accurate			
<b>Food Identification</b>					
35	IN	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
36	IN	Insects, rodents, & animals not present			
37	X	Contamination prevented during food preparation, storage & display			X
38	IN	Personal cleanliness			
39	IN	Wiping cloths: properly used & stored			
40	IN	Washing fruits & vegetables			

  

Compliance Status				COS	R
<b>Proper Use of Utensils</b>					
41	IN	In-use utensils: properly stored			
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			
43	IN	Single-use & single-service articles: properly stored & used			
44	IN	Gloves used properly			
<b>Utensils, Equipment and Vending</b>					
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46	IN	Warewashing facilities: installed, maintained, & used; test strips			
47	IN	Non-food contact surfaces clean			
<b>Physical Facilities</b>					
48	IN	Hot & cold water available; adequate pressure			
49	IN	Plumbing installed; proper backflow devices			
50	IN	Sewage & waste water properly disposed			
51	IN	Toilet facilities: properly constructed, supplied, & cleaned			
52	IN	Garbage & refuse properly disposed; facilities maintained			
53	IN	Physical facilities installed, maintained, & clean			
54	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature) <i>Pun NUNNAPAT VATANASANG</i>	Date: 8/8/2019
Health Inspector (Signature) LOUIS LACHANCE <i>Louis Lachance</i>	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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## Temperature Observations

Location	Temperature	Notes
Cooked duck	35*	2 door upright cooler
Quat sanitizer	200 ppm	3 bay sink
Cabbage	38*	Deli unit cooler (bottom)
Curry chicken puff	130*	Plated for service, *COS Reheated to 165*
Bleach solution	50-99 ppm	Sanitizing spray bottle
Cooked chicken	51*	2 door upright cooler (cooling process, 3 hours)
Chicken fried rice	175*	Plated for service
Rice	60*	Reheating process (.5 hour)
Wedged tomato	37*	Deli unit cooler (top)

Person in Charge (Signature)

*Pin*  
*Phon. NUNNAPAT VITAKORONG*

Date: 8/8/2019

Health Inspector (Signature)

LOUIS LACHANCE

*Louis Lachance*

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LEWISTON ME

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## 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

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: \*\*REPEAT\*\* Raw beef steaks stored above RTE vegetables in deli unit. RTE foods must be stored above raw meats, eggs and seafood. \*COS

13: 3-302.11.(A).(2): C: Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.

INSPECTOR NOTES: Raw beef trimmings held over raw shrimp. Raw chicken and raw beef stored in same container. Separate all raw proteins and store in a manner that prevent cross contamination. \*COS

14: 4-703.11: C: Manual and/or mechanical methods of sanitizing incomplete.

INSPECTOR NOTES: Food employee did not sanitize knife after washing and rinsing. Follow Wash, Rinse, Sanitize method for all utensils, equipment food contact surfaces. \*COS

17: 3-403.11.(A): C: PHF not properly reheated to 165 F for 15 seconds for hot holding.

INSPECTOR NOTES: Curry puff improperly reheated to 130\*. Curry chicken puff needs to be reheated to a minimum internal temperature of 165\* or more.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: Multiple food pans stacked on top of each other without a protective barrier (NESTING). All foods must be covered to prevent accidental contamination.

Person in Charge (Signature)



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Health Inspector (Signature)

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## Inspection Notes

Certified Food Protection Manager: Munnapat Vatanasangpu exp. 2/15/22

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](mailto: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](mailto: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:

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)

 Munnapat Vatanasangpu

Date: 8/8/2019

Health Inspector (Signature)

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