

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>SEA ASIAN BISTRO</b>	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	3/7/2016
		Non-Critical Violations	8	Time In	10:45 AM
		Certified Food Protection Manager	Y	Time Out	12:15 PM

License Expiry Date/EST. ID# 2/9/2017 / 22784	Address 40 EAST AVE	City LEWISTON	Zip Code 04240	Telephone 207-408-4210
License Type MUN - EATING PLACE	Owner Name SEA ASIAN BISTRO	Purpose of Inspection Regular	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
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>			
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN		
<b>Employee Health</b>					<b>Consumer Advisory</b>			
2	IN	Management awareness; policy present			23	IN		
3	IN	Proper use of reporting, restriction & exclusion			<b>Highly Susceptible Populations</b>			
<b>Good Hygienic Practices</b>					<b>Chemical</b>			
4	OUT	Proper eating, tasting, drinking, or tobacco use	X	X	24	IN		
5	IN	No discharge from eyes, nose, and mouth			<b>Conformance with Approved Procedures</b>			
<b>Preventing Contamination by Hands</b>					27	IN		
6	IN	Hands clean & properly washed			Compliance with variance, specialized process, & HACCP plan			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Risk Factors</b> 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	OUT	Adequate handwashing facilities supplied & accessible	X					
<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				
14	OUT	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
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>			
28	IN	Pasteurized eggs used where required			41	IN		
29	IN	Water & ice from approved source			42	IN		
30	IN	Variance obtained for specialized processing methods			43	IN		
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>			
31	IN	Proper cooling methods used; adequate equipment for temperature control			45	IN		
32	IN	Plant food properly cooked for hot holding			46	IN		
33	IN	Approved thawing methods used			47	IN		
34	IN	Thermometers provided and accurate			<b>Physical Facilities</b>			
<b>Food Identification</b>					48	IN		
35	IN	Food properly labeled; original container			49	IN		
<b>Prevention of Food Contamination</b>					50	IN		
36	IN	Insects, rodents, & animals not present			51	IN		
37	X	Contamination prevented during food preparation, storage & display			52	IN		
38	IN	Personal cleanliness			53	X		X
39	X	Wiping cloths: properly used & stored			54	IN		
40	IN	Washing fruits & vegetables						

Person in Charge (Signature)

Date: 3/7/2016

Health Inspector (Signature)

Follow-up:  YES  NO Date of Follow-up:

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## Temperature Observations

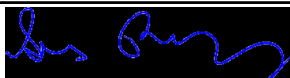
Location	Temperature	Notes
hot water	110 plus	
wash cycle	160 plus	
cooler	33	
dressings	40	
fish	39	
sandwich bar 1	39	
sandwich bar 2	40	
rinse cycle	180 plus	

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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

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: drinks need covers at all times corrected on site

8: 6-301.11: N: Hand cleanser not available at hand wash sink or lavatory.

INSPECTOR NOTES: corrected on site

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: corrected on site

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: corrected on site meat above produce

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: replace rusted screw inside ice machine

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

INSPECTOR NOTES: all food must be 6 inches of the floor

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: cloths must be held in sanitizer buckets

53: 6-101.11.(A): N: Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.

INSPECTOR NOTES: repair molding on walls kitchen-re-surface counter top bar area

53: 6-201.11: N: Floors, walls, and ceilings are not smooth and easily cleanable.

INSPECTOR NOTES: floors were re-done recently but started peeling again -re-surface again with a different product that will last

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: remove duct tape off equipment

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## Inspection Notes

### 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 within 90 days of a new eating establishment opening or 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 your inspector [ Susan Reny ] by emailing to [ [sreny@lewistonmaine.gov](mailto:sreny@lewistonmaine.gov) ] or faxing to 207-795-5071. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or [carol.gott@maine.gov](mailto:carol.gott@maine.gov).

Please include the name of your establishment and the establishment ID# with your certification(s).

### 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. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- 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 the inspector when the critical violation has been addressed at 207-( 513-3125 Ext 3224 ) or email ( [sreny@lewistonmaine.gov](mailto:sreny@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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. 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.

Chi Wai TAM CERT# 12/26/2019

Person in Charge (Signature)



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Health Inspector (Signature)

