

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name CANTON WOK	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	3/11/2019
		Non-Critical Violations	9	Time In	1:00 PM
		Certified Food Protection Manager	Y	Time Out	4:15 PM

License Expiry Date/EST. ID# 6/12/2019 / 7893	Address 920 LISBON ST	City LEWISTON	Zip Code 04240-6128	Telephone 207-777-3003
License Type MUN - EATING PLACE	Owner Name DONGS GARDEN INC	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
Supervision					
1	OUT	PIC present, demonstrates knowledge, and performs duties			
Employee Health					
2	IN	Management awareness: policy present			
3	IN	Proper use of reporting, restriction & exclusion			
Good Hygienic Practices					
4	IN	Proper eating, tasting, drinking, or tobacco use			
5	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
6	IN	Hands clean & properly washed			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			
8	OUT	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			

Compliance Status				COS	R
Potentially Hazardous Food Time/Temperature					
16	IN	Proper cooking time & temperatures			
17	IN	Proper reheating procedures for hot holding			
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			
Consumer Advisory					
23	IN	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
24	IN	Pasteurized foods used; prohibited foods not offered			
Chemical					
25	IN	Food additives: approved & properly used			
26	IN	Toxic substances properly identified, stored & used			
Conformance with Approved Procedures					
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
Safe Food and Water					
28	IN	Pasteurized eggs used where required			
29	IN	Water & ice from approved source			
30	IN	Variance obtained for specialized processing methods			
Food Temperature Control					
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			
Food Identification					
35	IN	Food properly labeled; original container			
Prevention of Food Contamination					
36	X	Insects, rodents, & animals not present			
37	X	Contamination prevented during food preparation, storage & display	x		
38	X	Personal cleanliness			
39	IN	Wiping cloths: properly used & stored			
40	IN	Washing fruits & vegetables			

Compliance Status				COS	R
Proper Use of Utensils					
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			
Utensils, Equipment and Vending					
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			x
46	IN	Warewashing facilities: installed, maintained, & used; test strips			
47	X	Non-food contact surfaces clean			
Physical Facilities					
48	IN	Hot & cold water available; adequate pressure			
49	IN	Plumbing installed; proper backflow devices			
50	IN	Sewage & waste water properly disposed			
51	X	Toilet facilities: properly constructed, supplied, & cleaned			x
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)

Date: 3/11/2019

Health Inspector (Signature)
LOUIS LACHANCE

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

State of Maine Health Inspection Report

Page 2 of 6

Establishment Name CANTON WOK		As Authorized by 22 MRSA § 2496		Date 3/11/2019
License Expiry Date/EST. ID# 6/12/2019 / 7893	Address 920 LISBON ST	City / State LEWISTON / ME	Zip Code 04240-6128	Telephone 207-777-3003

Temperature Observations

Location

Temperature

Notes

Person in Charge (Signature)



Date: 3/11/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 3 of 6

Establishment Name

CANTON WOK

Date 3/11/2019

License Expiry Date/EST. ID#
6/12/2019 / 7893

Address
920 LISBON ST

City / State
LEWISTON

ME

Zip Code
04240-6128

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

1: 2-103.11.(B): N: The Person in Charge did not ensure that unnecessary persons were not in the food areas.

INSPECTOR NOTES: Child of owners able to walk throughout production areas. No persons except for trained, clean people should be in any production areas of establishment.

8: 5-204.11.(A): C: Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.

INSPECTOR NOTES: Handwash sink in dishwash area and cooking line inconvenient to use due to water shut off valve. Keep hot water assesable to sink at all times.

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: Multiple doors leading to exterior of property not sealed and tight fitting. Replace or repair to be a tight fit discouraging pests from entry.

36: 6-501.111.(C): C: Pests found on premises due to not using proper methods to control them.

INSPECTOR NOTES: No Pest Service Company to address evidence of cockroaches and mice present in room adjacent rooms to kitchen operations. Hire and submit proof of Pest Service Company contract.

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

INSPECTOR NOTES: Raw chicken wings in sealed bag in direct contact with floor. All recieved and stored goods must be lifted at least 6 inches off floor.

37: 3-305.12: N: Food being stored in prohibited area(s).

INSPECTOR NOTES: Duck sauce and fried wontons found in rear of apartment. Store food products in food service establishment. *COS

38: 2-304.11: N: Outer clothing not clean.

INSPECTOR NOTES: Cook's aprons soiled. Launder and replace aprons as needed and at least daily.

45: 4-101.19: N: Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.

INSPECTOR NOTES: Cardboard used over shelving and as seperation from cooking line to public view. Remove all cardboard as it is not cleanable and provides harborage and food for roaches.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: **REPEAT** Multiple door handles broken, handle to crock pot broken. Replace and/or repair to be sealed and functional.

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: Area under rice cookers, food shelving have an abundance of old food reminants. Clean and sanitize.

Person in Charge (Signature)



Date: 3/11/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 4 of 6

Establishment Name

CANTON WOK

Date 3/11/2019

License Expiry Date/EST. ID#
6/12/2019 /7893

Address
920 LISBON ST

City / State
LEWISTON ME

Zip Code
04240-6128

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

51: 5-501.17: N: Covered receptacle not provided. (Female use)

INSPECTOR NOTES: **REPEAT** Receptacle has no cover. Purchase trash receptacle with cover or replace missing cover.

51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: Restroom door does not self-close. Install hardware to achieve self-closing door.

Person in Charge (Signature)



Date: 3/11/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 5 of 6

Establishment Name

CANTON WOK

Date 3/11/2019

License Expiry Date/EST. ID#
6/12/2019 / 7893

Address
920 LISBON ST

City / State
LEWISTON

ME

Zip Code
04240-6128

Inspection Notes

**Special investigation report is being generated to document compliance needed to reopen establishment after the IHH was issued on March 11, 2019. A full follow up will be scheduled with owner to lift IHH when he is ready.

** Answers, observations and corrective actions are documented from inspection on March 11, 2019, due to complaint #3675.

**The following are requirements needed to reopen business and negate the IHH issued on 3/11/19:

- 1) Proof of initial treatment and and monthly service contract with a professional Pest Service Company.
- 2) Removal and sanitation of heavily effected area with dead/exoskeletal remains of cockroaches.
- 3) Cease child care and/or non-business activities in room adjacent to the kitchen and service area and prohibit unneeded personel in operational area.
- 4) Install self-closing door and/or hardware to achieve tight fit (sealed) and ability to be locked from restaurant side.
- 5) Quarterly inspections at the Establishment's cost going forward from reopening date.

Certified Food Protection Manager: Zing dengue Dong exp. 4/8/20

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

Person in Charge (Signature)



Date: 3/11/2019

Health Inspector (Signature)

LOUIS LACHANCE



State of Maine Health Inspection Report

Page 6 of 6

Establishment Name

CANTON WOK

Date 3/11/2019

License Expiry Date/EST. ID#
6/12/2019 / 7893

Address
920 LISBON ST

City / State
LEWISTON

ME

Zip Code
04240-6128

Inspection Notes

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)



Date: 3/11/2019

Health Inspector (Signature)

LOUIS LACHANCE

