

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name SOUTH SEA RESTAURANT	As Authorized by 22 MRSA § 2496	Critical Violations	0	Date	10/25/2019
		Non-Critical Violations	3	Time In	2:30 PM
		Certified Food Protection Manager	Y	Time Out	3:30 PM

License Expiry Date/EST. ID# 3/7/2020 / 9038	Address 260 EAST AVE	City LEWISTON	Zip Code 04240-5406	Telephone 207-777-3337
License Type MUN - EATING PLACE	Owner Name SOUTH SEA CHINESE RESTAU	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
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				24	IN	Pasteurized foods used; prohibited foods not offered			
5	IN	No discharge from eyes, nose, and mouth				Conformance with Approved Procedures					
Preventing Contamination by Hands						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.					
6	IN	Hands clean & properly washed				25	IN	Food additives: approved & properly used			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed				26	IN	Toxic substances properly identified, stored & used			
8	IN	Adequate handwashing facilities supplied & accessible				GOOD RETAIL PRACTICES					
Approved Source						Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
9	IN	Food obtained from approved source				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					
10	IN	Food received at proper temperature				Safe Food and Water					
11	IN	Food in good condition, safe, & unadulterated				28	IN	Pasteurized eggs used where required			
12	IN	Required records available: shellstock tags parasite destruction				29	IN	Water & ice from approved source			
Protection from Contamination						Food Temperature Control					
13	IN	Food separated & protected				30	IN	Variance obtained for specialized processing methods			
14	IN	Food-contact surfaces: cleaned and sanitized				Food Identification					
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food				31	IN	Proper cooling methods used; adequate equipment for temperature control			
GOOD RETAIL PRACTICES						Prevention of Food Contamination					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						32	IN	Plant food properly cooked for hot holding			
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						33	IN	Approved thawing methods used			
Safe Food and Water						34	IN	Thermometers provided and accurate			
28	IN	Pasteurized eggs used where required				Physical Facilities					
29	IN	Water & ice from approved source				41	X	In-use utensils: properly stored			
30	IN	Variance obtained for specialized processing methods				42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			
Food Temperature Control						43	IN	Single-use & single-service articles: properly stored & used			
31	IN	Proper cooling methods used; adequate equipment for temperature control				44	IN	Gloves used properly			
32	IN	Plant food properly cooked for hot holding				Utensils, Equipment and Vending					
33	IN	Approved thawing methods used				45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
34	IN	Thermometers provided and accurate				46	IN	Warewashing facilities: installed, maintained, & used; test strips			
Food Identification						47	IN	Non-food contact surfaces clean			
35	IN	Food properly labeled; original container				Physical Facilities					
Prevention of Food Contamination						48	IN	Hot & cold water available; adequate pressure			
36	IN	Insects, rodents, & animals not present				49	IN	Plumbing installed; proper backflow devices			
37	IN	Contamination prevented during food preparation, storage & display				50	IN	Sewage & waste water properly disposed			
38	IN	Personal cleanliness				51	IN	Toilet facilities: properly constructed, supplied, & cleaned			
39	X	Wiping cloths: properly used & stored			x	52	IN	Garbage & refuse properly disposed; facilities maintained			
40	IN	Washing fruits & vegetables				53	IN	Physical facilities installed, maintained, & clean			
						54	X	Adequate ventilation & lighting; designated areas used			x

Person in Charge (Signature) 	Date: 10/25/2019
Health Inspector (Signature) LOUIS LACHANCE	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
White rice	180*	Hot holding
Chicken finger	33*	Reach in unit (bottom)
Water	120*	Hand wash sink
Noodle	36*	Walk in cooler
Water chestnut	37*	Reach in unit (top)
Bleach solution	50-99 ppm	Sanitizer bucket
Sping roll	216*	Out for service

Person in Charge (Signature)



Date: 10/25/2019

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Page 3 of 4

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LEWISTON ME

Zip Code
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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

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: Multiple soiled wiping cloths held on counters. All towels used for wiping surfaces need to be held in sanitizer solution. *COS

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: Scoop for dishing rice held in water measured at 73*. Keep water and utensil below 42* or above 135*.

54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: Accessory light held above cooking line has no shield or shatter-proof bulb. Lights must be protected. *COS

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Page 4 of 4

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Inspection Notes

Certified Food Protection Manager: Linh Trinh exp. 4/2/23

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:

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)



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