

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name CANTON WOK	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	1/14/2020
		Non-Critical Violations	2	Time In	1:00 PM
		Certified Food Protection Manager	Y	Time Out	2:30 PM

License Expiry Date/EST. ID# 6/12/2020 / 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 Full Follow-up	License Posted Yes	Risk Category High

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								
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN		
Employee Health								
2	IN	Management awareness: policy present			17	IN		
3	IN	Proper use of reporting, restriction & exclusion			18	IN		
Good Hygienic Practices								
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN		
5	IN	No discharge from eyes, nose, and mouth			20	OUT		
Preventing Contamination by Hands								
6	IN	Hands clean & properly washed			21	IN		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			22	IN		
8	IN	Adequate handwashing facilities supplied & accessible			Consumer Advisory			
Approved Source								
9	IN	Food obtained from approved source			23	IN		
10	IN	Food received at proper temperature			Highly Susceptible Populations			
11	IN	Food in good condition, safe, & unadulterated			24	IN		
12	IN	Required records available: shellstock tags parasite destruction			Chemical			
Protection from Contamination								
13	IN	Food separated & protected			25	IN		
14	IN	Food-contact surfaces: cleaned and sanitized			26	IN		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures			
<div style="border: 1px solid black; padding: 5px;"> <p>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.</p> </div>								

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	Compliance Status		COS	R
Safe Food and Water								
28	IN	Pasteurized eggs used where required			Proper Use of Utensils			
29	IN	Water & ice from approved source			41	IN		
30	IN	Variance obtained for specialized processing methods			42	IN		
Food Temperature Control								
31	IN	Proper cooling methods used; adequate equipment for temperature control			43	IN		
32	IN	Plant food properly cooked for hot holding			44	IN		
33	IN	Approved thawing methods used			Utensils, Equipment and Vending			
34	IN	Thermometers provided and accurate			45	IN		
Food Identification								
35	IN	Food properly labeled; original container			46	IN		
Prevention of Food Contamination								
36	IN	Insects, rodents, & animals not present			47	IN		
37	IN	Contamination prevented during food preparation, storage & display			Physical Facilities			
38	X	Personal cleanliness		X	48	IN		
39	IN	Wiping cloths: properly used & stored			49	IN		
40	IN	Washing fruits & vegetables			50	IN		
<div style="border: 1px solid black; padding: 5px;"> <p>Person in Charge (Signature) <i>[Signature]</i> Date: 1/14/2020</p> <p>Health Inspector (Signature) <i>[Signature]</i></p> <p>LOUIS LACHANCE</p> </div>								

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

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Temperature Observations

Location	Temperature	Notes
Chicken finger	40*	Pepsi cooler
Fried rice	55*	2 door cooler, discarded
Water	111*	Handwash sink
Noodles	39*	Water cooler
Water	118*	3 bay sink
Raw pork	34*	Basement cooler
Bean sprout	41*	Reach in unit

Person in Charge (Signature)



Date: 1/14/2020

Health Inspector (Signature)
LOUIS LACHANCE



State of Maine Health Inspection Report

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CANTON WOK

Date 1/14/2020

License Expiry Date/EST. ID#
6/12/2020 /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: **REPEAT** Young child permitted to run around kitchen area during preparation and production hours. Omit the child from the operations. *COS

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: Rice cooked on previous day found elevated in temperature. Cooler reading 50 degrees. Product discarded and a service call was made to refrigeration professional.

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

INSPECTOR NOTES: **REPEAT** Cooks are wearing soiled, stained aprons. Launder outer clothing daily or replace with clean clothing.

Person in Charge (Signature)



Date: 1/14/2020

Health Inspector (Signature)

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920 LISBON ST

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Inspection Notes

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 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: 1/14/2020

Health Inspector (Signature)



LOUIS LACHANCE