

Failed  Closed  IHH

# State of Maine Health Inspection Report

|  |                                 |                                   |   |          |           |
|--|---------------------------------|-----------------------------------|---|----------|-----------|
| Establishment Name<br><b>BUA THAI-SUSHI RESTAURANT</b> | As Authorized by 22 MRSA § 2496 | Critical Violations               | 1 | Date     | 12/7/2018 |
|  |                                 | Non-Critical Violations           | 3 | Time In  | 1:00 PM   |
|  |                                 | Certified Food Protection Manager | Y | Time Out | 2:45 PM   |

|  |                                    |                       |                        |                           |
|--|------------------------------------|-----------------------|------------------------|---------------------------|
| License Expiry Date/EST. ID#<br>5/17/2019 / 8413 | Address<br>703 SABATTUS ST         | City<br>LEWISTON      | Zip Code<br>04240-3833 | Telephone<br>207-376-4810 |
| License Type<br>MUN - EATING PLACE               | Owner Name<br>MICHAREUNE, SAISUNEE | Purpose of Inspection | License Posted<br>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  | Proper cooking time & temperatures                          |   |
| <b>Employee Health</b>                   |    |  |     |   | 17  | IN  | Proper reheating procedures for hot holding                 |   |
| 2  | IN | Management awareness: policy present   |     |   | 18  | IN  | Proper cooling time & temperatures                          |   |
| 3  | IN | Proper use of reporting, restriction & exclusion                                   |     |   | 19  | IN  | Proper hot holding temperatures                             |   |
| <b>Good Hygienic Practices</b>           |    |  |     |   | 20  | OUT | Proper cold holding temperatures                            | X |
| 4  | IN | Proper eating, tasting, drinking, or tobacco use                                   |     |   | 21  | IN  | Proper date marking & disposition                           |   |
| 5  | IN | No discharge from eyes, nose, and mouth  |     |   | 22  | IN  | Time as a public health control: procedures & record        |   |
| <b>Preventing Contamination by Hands</b> |    |  |     |   | <b>Consumer Advisory</b>  |     |   |   |
| 6  | IN | Hands clean & properly washed  |     |   | 23  | IN  | Consumer advisory provided for raw or undercooked foods     |   |
| 7  | IN | No bare hand contact with RTE foods or approved alternate method properly followed |     |   | <b>Highly Susceptible Populations</b>   |     |   |   |
| 8  | IN | Adequate handwashing facilities supplied & accessible                              |     |   | 24  | IN  | Pasteurized foods used; prohibited foods not offered        |   |
| <b>Approved Source</b>                   |    |  |     |   | <b>Chemical</b>   |     |   |   |
| 9  | IN | Food obtained from approved source   |     |   | 25  | IN  | Food additives: approved & properly used                    |   |
| 10                                       | IN | Food received at proper temperature  |     |   | 26  | IN  | Toxic substances properly identified, stored & used         |   |
| 11                                       | IN | Food in good condition, safe, & unadulterated                                      |     |   | <b>Conformance with Approved Procedures</b>   |     |   |   |
| 12                                       | IN | Required records available: shellstock tags parasite destruction                   |     |   | 27  | IN  | Compliance with variance, specialized process, & HACCP plan |   |
| <b>Protection from Contamination</b>     |    |  |     |   | <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. |     |   |   |
| 13                                       | IN | Food separated & protected   |     |   |   |     |   |   |
| 14                                       | IN | 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

| Safe Food and Water                     |    |   | COS | R | Proper Use of Utensils                 |    | COS  | R |
|---|----|---|-----|---|--|----|--|---|
| 28                                      | IN | Pasteurized eggs used where required                                    |     |   | 41                                     | IN | In-use utensils: properly stored   |   |
| 29                                      | IN | Water & ice from approved source  |     |   | 42                                     | IN | Utensils, equipment, & linens: properly stored, dried, & handled                   |   |
| 30                                      | IN | Variance obtained for specialized processing methods                    |     |   | 43                                     | IN | Single-use & single-service articles: properly stored & used                       |   |
| <b>Food Temperature Control</b>         |    |   |     |   | 44                                     | IN | Gloves used properly   |   |
| 31                                      | IN | Proper cooling methods used; adequate equipment for temperature control |     |   | <b>Utensils, Equipment and Vending</b> |    |  |   |
| 32                                      | IN | Plant food properly cooked for hot holding                              |     |   | 45                                     | X  | Food & non-food contact surfaces cleanable, properly designed, constructed, & used | X |
| 33                                      | IN | Approved thawing methods used   |     |   | 46                                     | IN | Warewashing facilities: installed, maintained, & used; test strips                 |   |
| 34                                      | IN | Thermometers provided and accurate                                      |     |   | 47                                     | X  | Non-food contact surfaces clean  | X |
| <b>Food Identification</b>              |    |   |     |   | <b>Physical Facilities</b>             |    |  |   |
| 35                                      | IN | Food properly labeled; original container                               |     |   | 48                                     | IN | Hot & cold water available; adequate pressure                                      |   |
| <b>Prevention of Food Contamination</b> |    |   |     |   | 49                                     | IN | Plumbing installed; proper backflow devices  |   |
| 36                                      | IN | Insects, rodents, & animals not present                                 |     |   | 50                                     | IN | Sewage & waste water properly disposed   |   |
| 37                                      | X  | Contamination prevented during food preparation, storage & display      | X   |   | 51                                     | IN | Toilet facilities: properly constructed, supplied, & cleaned                       |   |
| 38                                      | IN | Personal cleanliness  |     |   | 52                                     | IN | Garbage & refuse properly disposed; facilities maintained                          |   |
| 39                                      | IN | Wiping cloths: properly used & stored                                   |     |   | 53                                     | IN | Physical facilities installed, maintained, & clean                                 |   |
| 40                                      | IN | Washing fruits & vegetables   |     |   | 54                                     | IN | Adequate ventilation & lighting; designated areas used                             |   |

|  |   |
|--|---|
| Person in Charge (Signature)<br><i>Jennifer Siapong</i>              | Date: 12/7/2018   |
| Health Inspector (Signature)<br>LOUIS LACHANCE <i>Louis Lachance</i> | Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up: |

# State of Maine Health Inspection Report

|   |                                   |                                      |                               |                                  |
|---|-----------------------------------|--------------------------------------|-------------------------------|----------------------------------|
| Establishment Name<br><b>BUA THAI-SUSHI RESTAURANT</b>  |                                   | As Authorized by 22 MRSA § 2496      |                               | Date <b>12/7/2018</b>            |
| License Expiry Date/EST. ID#<br><b>5/17/2019 / 8413</b> | Address<br><b>703 SABATTUS ST</b> | City / State<br><b>LEWISTON / ME</b> | Zip Code<br><b>04240-3833</b> | Telephone<br><b>207-376-4810</b> |

## Temperature Observations

| Location                  | Temperature | Notes                         |
|---------------------------|-------------|-------------------------------|
| White rice                | 148*        | Hot holding                   |
| Raw chicken               | 42*         | Kitchen refrigerator          |
| Spring roll filling       | 38*         | Walk in cooler                |
| Fried rice                | 175*        | Plated for service            |
| Raw shrimp                | 39*         | Deli refrigerator unit        |
| Raw beef                  | 42*         | Kitchen refrigerator          |
| Miso soup                 | 170*        | Hot holding                   |
| Sushi rice (with vinegar) | 110*        | Holding, cooked at 10:30 a.m. |
| Raw salmon                | 36*         | Sushi cooler                  |

Person in Charge (Signature)

*Jennifer Jaipong*  
Jennifer Jaipong

Date: 12/7/2018

Health Inspector (Signature)  
LOUIS LACHANCE

*Louis Lachance*  
Louis Lachance

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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

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

INSPECTOR NOTES: Raw chicken and beef elevated in temperature. Adjust cooler settings or call service technician to lower temperature to 41\* or below. PHF moved to colder location. \*COS

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

INSPECTOR NOTES: Onions stored on floor of walk in cooler. Food must have 6 inch separation from floor. \*COS

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 in walk in cooler. Remove cardboard as it is not made of nonabsorbant, cleanable material. \*COS

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: \*\*REPEAT\*\* Shelving in walk in cooler, plastic storage bins in Sushi preparation area need cleaning.

Person in Charge (Signature)

 Jennifer Siapong

Date: 12/7/2018

Health Inspector (Signature)

LOUIS LACHANCE

 Louis Lachance

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## Inspection Notes

Establishment using time as the control for Sushi rice. Written documentation kept.

Certified Food Protection Manager: Jennifer Jiapong exp. 5/8/23

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](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

Person in Charge (Signature)

 Jennifer Jiapong

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certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)

 Jennifer Siapong

Date: 12/7/2018

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