

Failed  Closed  IHH

# State of Maine Health Inspection Report

Establishment Name <b>CHOPSTICKS RESTAURANT</b>	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	2/4/2019
		Non-Critical Violations	7	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	1:30 PM

License Expiry Date/EST. ID# 8/16/2019 / 5444	Address 37 PARK ST	City LEWISTON	Zip Code 04240-7195	Telephone 207-783-6300
License Type MUN - EATING PLACE	Owner Name CHANG INC	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	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					17	OUT	Proper reheating procedures for hot holding	X	
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	IN	Proper cold holding temperatures		
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	OUT	Food separated & protected		X					
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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	X	Warewashing facilities: installed, maintained, & used; test strips		
34	X	Thermometers provided and accurate			47	X	Non-food contact surfaces clean	X	
<b>Food Identification</b>					<b>Physical Facilities</b>				
35	X	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	X	Physical facilities installed, maintained, & clean	X	
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used	X	

Person in Charge (Signature) *Michael* Date: 2/4/2019  
 Health Inspector (Signature) *Louis Lachance*  
 LOUIS LACHANCE Follow-up:  YES  NO Date of Follow-up:

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License Expiry Date/EST. ID# 8/16/2019 / 5444	Address 37 PARK ST	City / State LEWISTON / ME	Zip Code 04240-7195	Telephone 207-783-6300

## Temperature Observations

Location	Temperature	Notes
Black beans	37*	Walk in cooler
White rice	187*	Hot holding (rice cooker)
Raw chicken wing	36*	Beverage air cooler
Water	121*	Hand sink
Garlic and oil	41*	Cold holding (ice)
Egg drop soup	178*	Hot holding
Cooked chicken finger	125*	Precooked, panned for buffet and sent. *COS, reheated to 170*
Low-temp dish machine		50 ppm rinse aquired
Chow mein	191*	Panned for buffet
Raw pork	37*	Meat refrigerator unit

Person in Charge (Signature)



Date: 2/4/2019

Health Inspector (Signature)  
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

1: 2-102.11.(C).(1).(4-16): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.

INSPECTOR NOTES: PIC could not state minimum internal temperature of cooked chicken and could not recite the big 5 foodborne illnesses. Red folder discussed and given to owners.

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: Raw chicken stored over Ready To Eat foods. Store any ready to eat food over raw chicken and other meats, fish. \*COS

17: 3-403.11.(A): C: PHF not properly reheated to 165 F for 15 seconds for hot holding.

INSPECTOR NOTES: Pre-cooked chicken fingers not reheated to 165\* or more. PHF must be reheated to 165\* or more before being served. \*COS

34: 4-302.12.(A): N: Inadequate number of food temperature measuring devices provided.

INSPECTOR NOTES: Establishment does not have a food thermometer. Purchase food probe thermometer immediately to ensure proper cooking of PHF's.

35: 3-601.12.(C): N: Food presented for consumption not honestly presented due to unidentified surimi.

INSPECTOR NOTES: Surimi product identified as crab in rangoons. Crab rangoons must be noted as "imitation crabmeat" to comply with Food Code.

37: 3-303.11: C: Ice used as exterior coolant being used as an ingredient.

INSPECTOR NOTES: Ice used for beverages used to cool condiments. Store condiments and ingredients in place other than ice used for consumption. \*COS

46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: No test kit for chlorine, needed for low temp dish machine. Call contracted service representative and acquire test strips.

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\*\* Dish machine, shelving for clean dishes, shelving used to store take out containers and electrical power strips are dirty. Clean more often and as necessary.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: \*\*REPEAT\*\* Floors under and behind equipment, walls behind food preparation area and sprinkler heads need more thorough cleaning.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: \*\*REPEAT\*\* Return air vents have a large accumulation of dust and dirt. Clean more often to prevent build up.

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## Inspection Notes

Certified Food Protection Manager: Michael Chang exp. 2/27/22

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

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