

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
EMPIRE	REGULAR	2018-07-19	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.12	The physical facilities are not clean.	N
EMPIRE	REGULAR	2019-02-28	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
EMPIRE	REGULAR	2019-10-16	Yes	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				7-206.11	RESTRICTED USE PESTICIDES specified under 7-202.12.(C) do not meet the requirements specified in 22 MRS 1471-C (amended 2011) and 1471-D ( amended 2011).	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
EMPIRE	FOLLOW_UP_FULL	2019-10-30	No		No Violations	
EMPIRE CHINESE KITCHEN	REGULAR	2021-09-08	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N

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				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
EMPIRE CHINESE KITCHEN	NEWOWNER	2021-09-15	No		No Violations	
EMPIRE CHINESE KITCHEN	REGULAR	2022-04-20	No	7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-307.11	Food not protected from other sources of contamination.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
EMPIRE CHINESE KITCHEN	REGULAR	2023-04-27	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.11	Equipment in disrepair.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
EMPIRE CHINESE KITCHEN	REGULAR	2023-10-02	No	3-304.11	Food not contacting only clean equipment and utensils.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C

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				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N