

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
KOI ASIAN CUISINE	REGULAR	2018-02-08	No	3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.15	Cooked foods improperly cooled.	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
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
KOI ASIAN CUISINE	REGULAR	2022-02-07	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.12	The physical facilities are not clean.	N
KOI ASIAN CUISINE	REGULAR	2022-07-22	Yes	2-103.11.(G)	The Person in Charge did not ensure that employees are cooking food properly.	N
				2-103.11.(C)	The Person in Charge did not ensure that all persons in the food areas comply with the State of Maine Food Code.	N
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				6-301.13	Sink other than hand wash sink provided with hand washing aids.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				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
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-202.11	There are Poisonous or toxic materials that are not required for the operation and maintenance of a food establishment present.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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
				3-501.12	Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-601.12.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	N
				3-601.12.(C)	Food presented for consumption not honestly presented due to unidentified surimi.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(2)	Wiping cloths not laundered daily.	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
				4-903.11.(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
				4-204.13.(A). (B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.17	Ware washing equipment does not contain proper cleaning agents.	N
				4-302.14	No chemical test kit available.	N
				4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-203.14	Backflow prevention device not installed when required.	C
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C

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				5-201.11	Plumbing improperly installed/maintained. (Unacceptable materials used)	C
				5-403.12	Non-sewage liquids not properly drained.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				5-502.11	Refuse, recyclables, and returnables not removed from the premises at a frequency that will minimize odors or attract or harbor insects and rodents.	N
				5-501.111	Areas, enclosures, and receptacles not in good repair.	N
				6-501.17	Absorbent materials being used on floors.	N
				6-501.16	Mops are not being properly stored.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N
				6-303.11	Insufficient lighting provided.	N
				6-202.11	Lights not shielded.	N
KOI ASIAN CUISINE	FOLLOW_UP_FULL	2022-08-22	Yes	5-202.14	Backflow prevention device does not meet the design standard.	C
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-501.11	The physical facilities are in disrepair.	N
				6-202.11	Lights not shielded.	N
				7-202.11	There are Poisonous or toxic materials that are not required for the operation and maintenance of a food establishment present.	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
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				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
KOI ASIAN CUISINE	REGULAR	2022-12-15	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N

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				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	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
KOI ASIAN CUISINE	FOLLOW_UP_FULL	2023-02-10	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
KOI ASIAN CUISINE	REGULAR	2023-05-09	No	5-205.11.(A)	Hand wash facility not accessible.	N
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-305.14	Unpackaged food not protected during preparation.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-204.13.(A).(B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
KOI ASIAN CUISINE	REGULAR	2023-10-11	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-501.112	Dead or trapped birds, rodents, or insects not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-101.16	Unacceptable use of sponges.	N
				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
				4-204.13.(A). (B).(C).(D)	Dispensing equipment is improperly designed and constructed.	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
				6-303.11	Insufficient lighting provided.	N
KOI ASIAN CUISINE	REGULAR	2024-01-17	No	3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	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