



PORTLAND MAINE

Strengthening a Remarkable City, Building a Community for Life • www.portlandmaine.gov

Director of Planning and Urban Development
Penny St. Louis Littell

Inspection Services Director
Tammy Munson

December 17, 2008

Silver House Tavern
Attn: Nancy Greer
121 Commercial Street
Portland, ME 04101

RE: Silver House Tavern
CBL: 029 D002

Regular & Certified Mail # 7003 3110 0002 6063 7049

Dear Ms. Greer,

This letter serves as a follow up to the inspections performed at the above establishment. The annual health inspection was performed on November 20, 2008, with a score of 89. Per Section 11-37, this is a passing score. At that time, a test of the under counter dishwasher used for sanitizing all food/drink contact surfaces measured 0 ppm for chlorine. While on site, I directed you to clean and sanitize the 3-bay sink in order to properly sanitize surfaces until the dishwasher was functioning properly. You agreed to order the chemicals for the machine, and I informed you that a re-inspection would take place the following week. I contacted the business license administrator to issue your license.

Since that date, the following is a chronology of re-inspections for compliance:

- **11/25/08** – The PIC on duty informed me that the chemicals had been ordered, I reminded that the 3-bay sink must continue to be used for sanitizing in the interim.
- **12/03/08** – I met you, tested the machine, results were 0 ppm, even though the chlorine based sanitizer had the feed tube inserted. The test strips you provided were for Quat Ammonia, which cannot test chlorine. I advised to have the machine serviced and continue to use the 3-bay sink.
- **12/11/08** – I met you, tested the machine, results were well over 200 ppm, you showed me the Hobart service bill and I contacted them to inform. The mechanic (Tom Krause) promptly came and tried to re-adjust the chemical duration at the rinse cycle. The readings continued to be higher than allowed by code. Accurate amounts of sanitizer are required by code in order to

safely protect the public from contamination and illness, or potential toxicity. You, as the licensee, are responsible for maintenance of equipment and proper sanitizing methods of food contact surfaces. You are hereby ordered to secure a code compliant machine, or resort to approved manual ware washing techniques. A re-inspection will occur on December 24, 2008, at which time one of the above methods will be required to be accurately tested and approved.

Please be advised that pursuant to Section 15-12 of the Municipal Ordinance, a \$75.00 charge is assessed per re-inspection of Food Service Establishments.

Based on improper sanitizing levels, methods or techniques, your establishment has required re-inspections. You now owe the City of Portland re-inspection fees. This fee must be paid within 30 days. Failure to pay the re-inspection fee will cause this office to notify the City Clerk for action pursuant to Chapter 15, including withholding future License renewals. Please feel free to contact me at 874-8715, if you wish to discuss this matter.

Respectfully,

Jeanie Bourke
Code Enforcement Officer/Plan Reviewer