

Inspection Services
Michael J. Nugent
Manager



Department of Urban Development
Joseph E. Gray, Jr.
Director

CITY OF PORTLAND BILLING NOTICE

September 13, 2000

Restaurants Inc.
6 Custom House Wharf
Portland, Maine 04101

Re: Gilberts Chowder House CBL: 030-A-001

Dear Sir or Madam:

The City Council passed the following amendment on May 17, 1999:

Sec 11-37. Inspection Performance Requirements.

All licensed Food Service Establishments shall be inspected annually on forms approved by the State of Maine Dept. of Health Engineering. Establishments which obtain a score between 79 and 84 may be inspected monthly until the establishment has achieved the score of 85 or above. Establishments with a score of 78 or less may be re-inspected within 10 days of the original unsatisfactory score.

Re-inspection fee for FSE \$75.00 per re-inspection

Since that date, the City of Portland Inspection Services Team has inspected the above Food Service Establishment on the following dates with the following results:

3/22/00 79 4/24/00 80 5/31/00 94

Based on this standard your establishment has been re-inspected 2 times. You now owe the City of Portland \$150.00 in 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 fee free to contact me at 874-8700, if you wish to discuss this.

Sincerely,

Mike Nugent
Manager of Inspection Services

389 Congress St Portland, Maine 04101 (207) 874-8700 FAX 874-8716 TTY 874-8936

Inspection Services
Michael J. Nugent
Manager



Department of Urban Development
Joseph E. Gray, Jr.
Director

CITY OF PORTLAND

October 21, 1999

Restaurants Inc.
Boone's Restaurant
PO Box 7360
6 Custom House Wharf
Portland, Maine 04112

RE: Boone's Restaurant
CBL: 030-A-001

Dear Sir/Madam:

A health inspection of your establishment was made on October 20, 1999.

Attached is a copy of the inspection report, if you have not already been provided with one, which indicated the sanitary condition of your establishment at the time of inspection was found to be unsatisfactory.

The next inspection of your establishment will be carried out within ten days, at which time I require that all operational and maintenance practices comply with the standards set forth in Chapter 11 of the City's Ordinance. If, upon re-inspection your establishment is graded unsatisfactory, the matter will be referred to the City's Corporation Counsel for action pursuant to Section 15.8 of the License Ordinance. Action may include license suspension or revocation and possible civil penalties pursuant to Section 1-15.

If you have any questions regarding this report, please do not hesitate to contact this office at 874-8708.

Sincerely,



Kevin Carroll
Code Enforcement Officer

Inspection Services
Michael J. Nugent
Manager



Department of Urban Development
Joseph E. Gray, Jr.
Director

CITY OF PORTLAND

September 16, 1999

Restaurants Inc.
6 Custom House Wharf
Portland ME 04102

RE: Boones
CBL: 030-A-001

Dear Sir/Madam:


A health inspection of your establishment was made on September 14, 1999.

Attached is a copy of the inspection report, if you have not already been provided with one, which indicated the sanitary condition of your establishment at the time of inspection was found to be unsatisfactory.

The next inspection of your establishment will be carried out within ten days, at which time I require that all operational and maintenance practices comply with the standards set forth in Chapter 11 of the City's Ordinance. If, upon reinspection your establishment is graded unsatisfactory, the matter will be referred to the City's Corporation Counsel for action pursuant to Section 15.8 of the License Ordinance. Action may include license suspension or revocation and possible civil penalties pursuant to Section 1-15.

If you have any questions regarding this report, please do not hesitate to contact this office.

Sincerely,


David Caddell
Code Enforcement Officer



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

030-11-001

12-2-88

Owner Name: 15-0090's Co-Ownership Establishment Name: Skinner

Address: 15-0090's Co-Ownership Zip Code: 04112 Location: 15-0090's Co-Ownership

MCD #: 05170 ESTAB # 15078 SANI # ROOMS SEATS YR. MO. DAY DATE

REGULAR FOLLOW-UP: 2 ESTAB TYPE: 01 Reinspection to be conducted within 12 days

COMPLAINT: 3 INVESTIGATION: 4 NEW/OTHER: 5 follow-up day letter of 1 DEMERITS

5 PT 2
4 PT 2
2 PT 3
1 PT 3

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 3 DEMERITS.
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found, leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERIT.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Rule 2.4.B.1. 2 DEMERITS. vegetables are not washed before being used and/or served.
- Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or heated, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions: Grost trays (s) not kept, not dated. Rule 10.2. 1/2 pint milk not retained, school milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was: °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F. or below: improper thawing. The measured temperature was: °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F. or above. The measured temperature was: °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F. or below. The measured temperature was: °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel: with dirty hands and/or smoking when preparing and serving food with poor hygienic practice, eating, drinking in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 3 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- Wiping cloths: dry, not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was: °F. Rule 5.1.C.5. 2 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was: °F. Rule 5.1.C.5.a. 4 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: ppm and the measured temperature was: °F. Rule 5.1.C.5.b. 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING

- Hot water sanitization. The wash-water temperature was not at least 140°F. The measured temperature was: °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was: °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 185°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was: °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was: °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility.
- Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the sinks: dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- Mobile food units: The water storage tank: does not have adequate storage. is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- Mobile food units: waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink utility sink, grease trap, drain, plumbing: is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater. water closets. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely unvented, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (baskets). Rules 6.5. 6.6. and 6.7. 2 DEMERITS.
- Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3. and 6.8. 4 DEMERITS.

RUBBISH

- Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERITS.
- Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair. priority surfaces. Rules 7.1.7.6. 1 DEMERIT.
- Lighting ventilation inadequate fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT.
- Premises cluttered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

LOADING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, underseal, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.

- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.

- Gas appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.

- Life safety code violations: Explain: Rule 11.1. 5 DEMERITS

ITEMS IN GRAY SHADED ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE NOTIFY DEPARTMENT WHEN CORRECTED - 874-8390 X 8703

20 - 20 - 15-0090's Co-Ownership

21 - 21 - 15-0090's Co-Ownership

22 - 22 - 15-0090's Co-Ownership

23 - 23 - 15-0090's Co-Ownership

24 - 24 - 15-0090's Co-Ownership

25 - 25 - 15-0090's Co-Ownership

26 - 26 - 15-0090's Co-Ownership

Code Enforcement Officer: [Signature]

Establishment Representative: [Signature]



30-A-001

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

Smith's Exp
City Lic # 583
Crossable

Owner Name: Copco Management Establishment Name: The Portland
Address: 700 Commercial Zip Code: 04101 Location: Portland

MCD # 05170 ESTAB # SAN # ROOMS SEATS DATE 05/08/19
LICENSE ISSUED YES NO YR. MO. DAY
LICENSE POSTED YES NO INVESTIGATION 4 FOLLOW-UP 2 REGULAR 1
PURPOSE: ESTAB. TYPE: REINSPECTION TO BE CONDUCTED 5 PT
COMPLAINT 4 WITHIN days 4 PT
NEWOTHER 5 day letter of 1 PT

FOOD SUPPLY AND SOURCE

- 1. Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- 2. Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4, 5 DEMERITS.
- 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- 4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- 5. Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- 6. Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERIT.
- 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- 8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS.
- 9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS.
- 10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- 11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- 12. Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- 13. Food not protected during storage/display, food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- 14. Institutions: Ghost trays, not kept, not dated. Rule 10.2. 1/2 pint milk not retained, schools: milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERITS.
- 15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- 16. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.I.1. 5 DEMERITS.
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- 18. Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
- 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.
- 20. Frozen food not being kept at 0°F. or below, improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.
- 21. Potentially hazardous hot food(s) not being stored at 140°F. or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- 22. Potentially hazardous cold food(s) not being stored at 45°F. or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
- 23. Covered refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1., and 2.3.D.2. 1 DEMERIT.

PERSONNEL

- 26. No certified food handler/manager. Rules 3.5.
- 27. Personnel with: communicable disease(s), boils, injected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- 28. Personnel with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- 30. Food/iron food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- 31. Single service articles: improperly stored, dispensed, handled, dirty, or stored. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- 32. Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- 33. Dishes/utensils not being: scraped, preflushed, 1 DEMERIT.
- 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.
- 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. 4 DEMERITS.
- 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured temperature was [] ppm and the measured temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- 40. Sustained 165°F hot water dishwashing machine. Rule 5.1.D.3.a. 4 DEMERITS.
- 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- 42. Sanitizing chemicals not automatically dispersed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 46. Gauges: not provided, inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- 47. Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS.

WATER SUPPLY

- 48. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- 49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
- 51. Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- 52. Mobile food units: The water storage tank does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- 55. Mobile food units: waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- 56. Kitchen sink, utility sink, grease trap, drain, plumbing: is not sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- 57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: faucet hose, hot water heater, water closets, other.

TOILET AND HANDWASH FACILITIES

- 58. Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (baldes). Rules 6.5. 6.6, and 6.7. 2 DEMERITS.
- 59. Inadequate number of male and/or female toilets. The number of toilets are: [] male and [] female. Rule 6.5. 1 DEMERIT.
- 60. Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided, common towel. Rules 6.3, and 6.8. 4 DEMERITS.

RUBBISH

- 61. Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- 62. Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERITS.
- 63. Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- 64. Files, rodents, live animals (other than security or guide dogs), wire found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.
- 65. Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- 66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- 67. Lighting, ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- 68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- 69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- 70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- 71. The toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3, and 12.9.D. 2 DEMERITS.
- 72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- 73. The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- 75. Gas Appliances: not water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- 76. Life safety code violations: E-Exit. Rule 11.1. 5 DEMERITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Officer: [Signature]
Establishment Representative: [Signature]
780 6533 Henrik



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

30-A-1
Inspected by: [Signature]
Date: [Signature]

Owner Name: Rockhounds Truck Establishment Name: Rockhounds Truck
Address: 66 Columbia Ave Zip Code: 04101 Location: Portland
MCD #: 05170 ESTAB #: 06073
LICENSE ISSUED: YES NO ROOMS: 5 SEATS: 100 YR. MO. DAY: 09 06 20
LICENSE POSTED: YES NO REGULAR FOLLOW-UP: 0 ESTAB. TYPE: 01 Reinspection to be conducted within days
PURPOSE: Investigation COMPLAINT INVESTIGATION: 4 NEWOTHER: 5 INVESTIGATION: 4 follow-up day letter of 1 PT 4

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
 - Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
 - Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
 - Institutions: Ghost trays, not kept, not dated. Rule 10.2. 1/2 pint milk not returned, school milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
 - Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
 - Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.
 - Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.
- FOOD TEMPERATURES
- Potentially hazardous food(s) not being reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
 - Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.
 - Frozen food not being kept at 0°F or below. Improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.
 - Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
 - Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.b. 5 DEMERITS.
 - Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
 - The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
 - Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel with dirty hands and/or smoking when preparing and serving food, with poor hygiene practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/hot food contact surfaces of equipment in disrepair (cracks, chips, pits, open seams) not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles improper: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- Dishwashing: Dishwashing not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishwashing: Dishwashing not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
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- Dishwashing: Dishwashing not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishwashing: Dishwashing not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishwashing: Dishwashing not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.

MECHANICAL DISHWASHING

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Gauges: not provided, inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Rule 6.1.E.3. 2 DEMERITS.
- Filter testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- Mobile food units: The water storage tank does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 6.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 6.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink, utility sink, grease trap, drain plumbing is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the faucet hose, hot water heater, water closets, or other. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- Inadequate number of male and female toilets. The number of toilets are: [] male and [] female. Rule 6.5. 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided, common towel. Rules 6.3, and 6.8. 4 DEMERITS.
- Inadequate, uncovered containers being used. Rule 6.9. 2 DEMERITS.
- Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERITS.
- Storage areas are not constructed to be inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- Flies, rodents, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 12.G. 4 DEMERITS.
- Food service facilities: The outer surfaces, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, disrepair, any surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting: ventilation inadequate, fixtures not shielded, properly ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises filtered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Dish Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations. Explain: Rule 11.1. 5 DEMERITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

11. Clean can openers, Beer cooler,
20. Pass & crew, hand sanitizer,
on their walk-in cooler used
aprons.

Code Enforcement Officer: [Signature]
Establishment Representative: [Signature]



20-A-1

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

(51) (initials)

Owner Name: Restaurants Inc Establishment Name: Boones

Address: 6 Custom House Wharf Zip Code: 04102 Location: Portland

MOD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE			REGULAR FOLLOW-UP	PURPOSE	ESTAB. TYPE	Reinspection to be conducted
					YR.	MO.	DAY				
05170	6073										5 PT 64 PT 82 PT 71 PT
LICENSE ISSUED YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>											
LICENSE POSTED YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>											

FOOD SUPPLY AND SOURCE

- Sealed and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4, 5 DEMERITS.
- Gamed foods from an unapproved source on premises; being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Gamed goods found: [] leaking, [] with severe dents, [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container, [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1 and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1 and 2.3.B.5. 5 DEMERITS.
- Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not [] washed, [] rinsed and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food [] (ice) contact surfaces are improperly [] designed, [] constructed, [] installed or [] maintained and/or [] located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B. 2 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F or below. [] Improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1, 2.4.H.1, 2.4.H.2. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1, 2.4.H.1, 2.4.H.2. 5 DEMERITS.
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1, and 9.1.A. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being [] reheated, [] cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.
- Personnel with [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel: [] with dirty hands and/or [] smoking when preparing and serving food [] with poor hygienic practice, [] eating, drinking in food preparation and/or dish-washing areas. Rules 3.2.A, 3.2.B, and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Food/iron, food contact surfaces of equipment [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A, 4.2.A, and 4.2.B. 2 DEMERITS.
- Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A and 5.2.C. 2 DEMERITS.
- Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

FOOD EQUIPMENT AND UTENSILS

- Dish(es)/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dish(es)/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.
- Dish(es)/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. 4 DEMERITS.
- Dish(es)/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERITS.
- The final sanitization rinse/water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.

DISHWASHING

- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING: [] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: [] not provided, [] inoperative. Rules 5.1.D.1 and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.1.2. 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility.
- Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and [] cold water (under pressure) was not provided to the [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
- (Mobile food units) The water storage tank [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Rule 6.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 6.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing, is improperly [] sized, [] installed and/or maintained. Rules 6.4.F and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet nose, [] hot water heater, [] water closets, [] other. Rule 6.4.C. 3 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies), Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- Inadequate number of [] male and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5. 1 DEMERIT.
- Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitizer, towel/hand drying devices not provided [] common towel. Rules 6.3 and 6.8. 4 DEMERITS.

RUBBISH

- Inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- Storage areas were not [] clean, [] free of litter. Rule 6.9.B.4. 2 DEMERITS.
- Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- Flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rules 6.10 and 7.12.G. 4 DEMERITS.
- Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.9, 7.9.1, 7.10. 1 DEMERIT.
- Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
- The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] under-sized, [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, [] lavatories, [] showers, were not [] clean, [] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.
- Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms, were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations: Explain. Rule 11.1. 5 DEMERITS.

ITEMS IN GRAY SHADED ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

City Enforcement Officer: [Signature]

Establishment Representative: [Signature]

30-A-1



CITY OF PORTLAND
PLANNING AND URBAN DEVELOPMENT
INSPECTION SERVICES DIVISION
FOOD SERVICE ESTABLISHMENT
INSPECTION REPORT

SUPPLEMENTAL SHEET NO. 1

Date	9/14/99
Sanitarian	

Owner's Name _____ Establishment Name Barnes

Establishment Address _____ zip _____

- 1) Cross Contamination possible at cutting boards, and cooler organization
- 2) Microwave, shelves, etc
- 3) Ice Scoop on top case machine
- 13) Rotators on front, uncovered in both walk-ins & RC cabinet
- 20) Steaks & Clams thawing at room temp
- 22) RC Cooler @ 55°
- 23) Thermometer required all coolers
- 32) Various Dipping Cloths not in solution
- 39) Low Temp Glass at Dishwasher
- 47) Cold Pack front Sink
- 57) Spray hose at Dishwashing Station to low
- 66) No Towels or Soap at Kitchen HW Sinks
- 69) Flies present in kitchen
- 70) Screen Doors open rear kitchen



Send to state

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

30-A-1

Owner Name: Restaurants INC Establishment Name: Bones Restaurant
 Address: 6 Custom House Wharf Portland Location: 6 Custom House Wharf Portland
 ZIP Code: 04112
 MOD # 05170 ESTAB # 6673 SANI # ROOMS SEATS YR. MO. DAY DATE
 SITES 52 1 DB99102D
 LICENSE ISSUED YES NO INVESTIGATION 2 FOLLOW-UP 10 day letter of follow-up 1 PT
 LICENSE POSTED YES NO NEW/OTHER 5

TOXIC MATERIALS
personal medications and/or first-aid supplies were: 55

DEMERITS: 28
5 PT 2
4 PT 2
2 PT 6
1 PT 5

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4, 5 DEMERITS.
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- Employee handles raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. clean
- Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. clean
- Food not protected during storage/display. Food left uncovered, food improperly stored on floor, food containers in cold storage not stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. clean
- Institutions: Ghost trays not kept, not dated. Rule 10.2. 11/2 pint milk not retained, school: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F or below. Improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. 55°F
- Potentially hazardous hot food(s) not being stored at 140° or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. 38°F
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable diseases(s), boils, infected wound(s), respiratory, or gastrointestinal infection, are preparing and serving food. Rules 3.1.A. 5 DEMERITS.
- Personnel with dirty hands and/or smoking when preparing and serving food with poor hygienic practices, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/food contact surfaces of equipment in: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. clean
- Single service articles: not stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- Manual dishwashing:
 - Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
 - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.
 - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. 4 DEMERITS.
 - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual level [] ppm and the measured temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwasher. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Detergents not stored in a sanitary manner. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT.
- Gauges: not provided. Inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- Mobile food units: The water storage tank does not have adequate storage. It is not being properly cleaned and sanitized after each day use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- Mobile food units: waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink: utility sink: grease trap, drain, plumbing is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste water systems at the: faucet hose, hot water heater. Rule 6.4.C. 5 DEMERITS.
- other: Soda hose in sink

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, equipped with self-closing, tight fitting doors & properly vented, issue provided, covered waste receptacle (ladies). Rules 6.5. 6.6. and 6.7. 2 DEMERITS.
- Inadequate number of male and/or female toilets. The number of toilets are: [] male and [] female. Rule 6.5. 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleaning soap, sanitary towel/hand drying devices not provided, common towel. Rules 6.3. and 6.8. 4 DEMERITS.
- Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERITS.
- Storage areas are not constructed to be inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9. and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- Flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair. Dirty surfaces. Rules 7.1.7.6. 1 DEMERIT.
- Lighting: ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair. underseal, improper bed spacing. Rules 12.9. and 12.11. 1 DEMERIT.
- The: lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4 DEMERITS.
- The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilot, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations: Explain: exit door (no cover) Rule 11.1. 5 DEMERITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Officer: John Howard Graine Senke
Establishment Representative: Paula Sparks



Sonja for Health
NODS SLELLIE

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

50-4-1

15-87

Owner Name: Asthoria's Deli Establishment Name: Ismael's Restaurant

Address: 6 Chestnut Hill Way Zip Code: _____ Location: Portland

MOD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE		
					YR.	MO.	DAY
05170							

LICENSE ISSUED: YES NO EXPIRES: 5/10/00

LICENSE POSTED: YES NO EXPIRES: 07/00

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4, 5 DEMERITS.
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3, 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2, 1 DEMERIT.
- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1, 5 DEMERITS.
- Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3, 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2, 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5, 2 DEMERITS.
- Employers handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1, and 2.3.B.5, 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1, 2 DEMERITS.
- Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3, 2 DEMERITS.
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B, 2 DEMERITS.
- Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1, 2.4.F, 2 DEMERITS.
- Institutions: Ghost trays(s) not kept, Rule 10.2, 1/2 pint milk not retained, schools: milk not kept at 40°F or below. Rule 2.1.B.1, 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2, 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1, 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7, 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3, 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was: °F. Rule 2.3.C.5, 5 DEMERITS.
- Frozen food not being kept at 0°F or below: improper thawing. The measured temperature was: °F. Rule 2.3.C.4, 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was: °F. Rules 2.4.G.1, 2.4.H.1, 2, 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was: °F. Rules 2.4.G.1, and 2.4.H.1, 5 DEMERITS.
- Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1, 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1, and 9.1.A, 1 DEMERIT.

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A, 5 DEMERITS.
- Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A, 3.2.B, and 3.4.A, 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B, 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/on food contact surfaces of equipment in dispenser (gracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A, 4.2.A, and 4.2.B, 2 DEMERITS.
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A, and 5.2.C, 2 DEMERITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B, 1 DEMERIT.

DISHWASHING

- Dishwasher(s) not being: scraped, soaked, preflushed. Rule 5.1.C.4, 1 DEMERIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was: °F. Rule 5.1.C.5, 2 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was: °F. Rule 5.1.C.5.a, 4 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: ppm and the measured temperature was: °F. Rule 5.1.C.5.b, 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b, 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was: °F. Rule 5.1.D.3.b, 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was: °F. Rule 5.1.D.3.b, 4 DEMERITS.
- Sustained 185°F hot water dishwasher machine. °F. Rule 5.1.D.3.a, 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was: °F. Rule 5.1.D.4.c.(1), 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2), 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was: °F. Rule 5.1.D.4.c.(3), 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.d, 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6, 1 DEMERIT.
- Gauges: not provided, inoperative. Rules 5.1.D.1, and 5.1.D.2, 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12, 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility.
- Further testing may be required. Rule 6.1.E.3, 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1, 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2, 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1, 5 DEMERITS.
- (Mobile food units) The water storage tank does not have adequate storage. Rule 8.1.C.1, 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A, 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A, 4 DEMERITS.
- (Mobile food units) waste water storage tank does not have adequate storage. Rule 8.1.C.2, 4 DEMERITS.

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing: is improperly sized, installed and/or maintained. Rules 6.4.F, and 7.8, 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water clogs, other.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, issue provided, Covered waste receptacle (labeled). Rules 6.5, 6.6, and 6.7, 2 DEMERITS.
- Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5, 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided, common towel. Rules 6.3, and 6.8, 4 DEMERITS.

RUBBISH

- Inadequate, uncovered containers were being used. Rule 6.9, 2 DEMERITS.
- Storage areas were not: clean, free of litter. Rule 6.9.B, 4, 2 DEMERITS.
- Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10, 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- Flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G, 4 DEMERITS.
- Food service facilities: The outer door, windows, skylights, transoms were not adequately screened. Rule 6.10.D, 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6, 1 DEMERIT.
- Lighting ventilation inadequate, fixture(s) not shielded, dry ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1, 1 DEMERIT.
- Improper storage of cleaning equipment, liners. Rule 7.11.B, 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, underized, improper bed spacing. Rules 12.9 and 12.11, 1 DEMERIT.
- The toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3, and 12.9.D, 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4, 2 DEMERITS.
- The carpeting is not: clean, in good repair. Rule 12.9.C, 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6, 2 DEMERITS.
- Gas appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10, 4 DEMERITS.
- Life safety code violations: Explain. Rule 11.1, 5 DEMERITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

30. Staff by 2nd cook
 31. Dish rack from counter top
 32. Remove hand sanitizer
 33. Remove hand sanitizer
 34. Remove hand sanitizer
 35. Remove hand sanitizer
 36. Remove hand sanitizer
 37. Remove hand sanitizer
 38. Remove hand sanitizer
 39. Remove hand sanitizer
 40. Remove hand sanitizer
 41. Remove hand sanitizer
 42. Remove hand sanitizer
 43. Remove hand sanitizer
 44. Remove hand sanitizer
 45. Remove hand sanitizer
 46. Remove hand sanitizer

Code Enforcement Officer: _____
 Establishment Representative: _____



Send to the State
30-A-1

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

-10-90

Original Name: Costa Farms Inc Establishment Name: Portland Postmarket
 Address: 16 Columbia Highway Zip Code: 04101 Location: Portland
 MOD # 05170 ESTAB # 01693 SAN # ROOMS SEATS YR. MO. DAY DATE
 LICENSE ISSUED YES NO 51000100991123
 LICENSE POSTED YES NO 23
 REGULAR FOLLOW-UP: 1 ESTAB. TYPE: 01 DEMERITS 05 PT 0
 COMPLAINT INVESTIGATION: 4 WITHIN: 2 DAYS 4 PT 2
 NEW/OTHER: 5 FOLLOW-UP: 4 DAY LETTER OF: 41 PT 2

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk milk products cracked eggs unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display. food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions: Ghost tray(s) not kept, not dated. Rule 10.0 1/2 pint milk not retained, in schools; milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.A.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F or below: improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45° or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s) boils, infected wounds respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel with dirty hands and/or smoking when preparing and serving food with poor hygienic practice leaning, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment in disrepair (cracks, chips, pits, open seams) not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- Manual dishwashing:
 - Disposers/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
 - Disposers/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERITS.
 - Disposers/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERITS.
 - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwasher. °F. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- Mobile food units: The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 6.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- Mobile food units: waste water storage tank does not have adequate storage. Rule 6.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater. Rule 6.4.C. 5 DEMERITS. other:

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5. 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3. and 6.8. 4 DEMERITS.

RUBBISH

- Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERITS.
- Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- Flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dry surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting ventilation inadequate, fixture(s) not shielded, dirty, ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises illerved, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Inproper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LOADING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilot, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations:
Explain:
Rule 11.1. 5 DEMERITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Officer: Anthony Lane
 Establishment Representative: Shari



30-A-1
Send to Scott

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

1-21
1999

Owner Name: Restaurants, Inc Establishment Name: Isosno's Restaurant
 Address: 6 Custom House Way Zip Code: _____ Location: Portland
 MCD #: 05170 ESTAB #: 66673 SANI #: _____ ROOMS: _____ SEATS: _____ DATE: _____
 YES NO YES NO YR. MO. DAY
 LICENSE ISSUED: YES NO 51006100990929
 LICENSE POSTED: YES NO FOLLOW-UP: _____
 REGULAR: _____ ESTAB. TYPE: _____ DEMERITS: _____
 COMPLAINT: _____ FOLLOW-UP: _____
 INVESTIGATION: _____ NEW/OTHER: _____

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4, 5 DEMERITS.
- Carried foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Carried goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not: washed, inset, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rules 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions: Ghost tray(s) not kept not dated. Rule 10.2 1/2 pint milk not retained, school: milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4I.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was: °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F. or below: improper thawing. The measured temperature was: °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F. or above. The measured temperature was: °F. Rules 2.4.G.1., 2.4.H.1. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F. or below. The measured temperature was: °F. Rules 2.4.G.1., and 2.4.H.1.B. 5 DEMERITS.
- Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate not holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s), boils, infected wounds(s), respiratory, or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel: with dirty hands and/or smoking when preparing and serving food with poor hygienic practice, eating, drinking, food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment: prep/air (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was: °F. Rule 5.1.C.5. 2 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was: °F. Rule 5.1.C.5.a. 4 DEMERITS.
- Spoons/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: ppm and the measured temperature was: °F. Rule 5.1.C.5.b. 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was: °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was: °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F. hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was: °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was: °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided, inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink: utility sink, grease trap, drain, plumbing is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, or other. Rule 6.4.C. 5 DEMERITS.
- Inadequate number of male and/or female toilets. The number of toilets are: male and female. Rule 6.5. 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided, common towel. Rules 6.3. and 6.8. 4 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilet rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5. 6.6. and 6.7. 2 DEMERITS.
- Inadequate number of male and/or female toilets. The number of toilets are: male and female. Rule 6.5. 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided, common towel. Rules 6.3. and 6.8. 4 DEMERITS.
- Storage areas were not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

RUBBISH

- Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- Storage areas were not: clean, free of litter. Rule 6.9.B.4. 2 DEMERITS.
- Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
- Food service facilities: The outer: doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rules 6.10. and 7.12.G. 4 DEMERITS.
- Food service facilities: The outer: doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting: ventilation inadequate, fixture(s) not shielded, dirty, ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, understaid, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.8. 2 DEMERITS.
- Gas appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-9300 X 8703

Code Enforcement Officer: [Signature]
 Establishment Representative: [Signature]



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

30-4-1
Sund 4 to 5:30

10-6-04

Owner Name: Portland Animals Establish/meal Name: Howe's Portland
 Address: 1000 Commercial St Zip Code: _____ Location: _____
 MCD #: 05170 ESTAB #: 010073 SANI # ROOMS SEATS YR. MO. DAY
 LICENSE ISSUED YES NO 51000100000725
 LICENSE POSTED YES NO 51000100000725
 REGULAR FOLLOW-UP 2 ESTAB. TYPE 01
 COMPLAINT 3 REMEDIATION TO BE CONDUCTED WITHIN _____ days
 INVESTIGATION 4 DAY LETTER OF FOLLOW-UP 51 PT
 NEW/OTHER 5

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized eggs products being used and/or served. Rules 2.1.B.4, 5 DEMERITS.
- Canned foods from an unapproved source or premises, being used and/or served. Rule 2.1.A.3, 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2, 1 DEMERIT.
- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1, 5 DEMERITS.
- Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3, 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2, 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5, 2 DEMERITS.
- Employees handle raw and/or cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1, and 2.3.B.5, 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1, 2 DEMERITS.
- Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3, 2 DEMERITS.
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B., 2 DEMERITS.
- Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7, 2 DEMERITS.
- Institutions: Ghost trays not kept at 40°F or below. Rule 10.2, 1/2 pint milk not retained, school; milk not kept at 40°F or below. Rule 2.1.B.1, 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2, 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1, 5 DEMERITS.
- Open carts were being used improperly to store food. Rule 2.3.B.7, 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3, 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3, 5 DEMERITS.
- Frozen food not being kept at 0°F or below: Improper thawing. The measured temperature was °F. Rule 2.3.C.4, 5 DEMERITS.
- Potentially hazardous not food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1, 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1, 5 DEMERITS.
- Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1, 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.I.1, and 9.1.A, 1 DEMERIT.

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 5.1.A, 5 DEMERITS.
- Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A, 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B, 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/food food contact surfaces of equipment in disrepair (cracks, chips, pits, open seams) not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B, 2 DEMERITS.
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A, and 5.2.C, 2 DEMERITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B, 1 DEMERIT.

DISHWASHING

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4, 1 DEMERIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5, 2 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a, 4 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b, 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4-b, 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b, 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b, 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine. °F. Rule 5.1.D.3.a, 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1), 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2), 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3), 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b, 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6, 1 DEMERIT.
- Gauges: not provided, inoperative. Rules 5.1.D.1, and 5.1.D.2, 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.1.2, 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis is not available at the facility. Further testing may be required. Rule 6.1.E.3, 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.2.A, 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2, 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1, 5 DEMERITS.
- (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1, 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A, 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A, 4 DEMERITS.
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2, 4 DEMERITS.

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized installed and/or maintained. Rules 6.4.F, and 7.6, 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other. Rule 6.4.C, 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7, 2 DEMERITS.
- Inadequate number of male and/or female. Rule 6.5, 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided, common towel. Rules 6.3, and 6.8, 4 DEMERITS.

RUBBISH

- Inadequate, uncovered containers were being used. Rule 6.9, 2 DEMERITS.
- Storage areas were not clean, free of litter. Rule 6.9.B.4, 2 DEMERITS.
- Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10, 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- Flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G, 4 DEMERITS.
- Food service facilities: The outer screens, windows, skylights, transoms were not adequately screened. Rule 6.10.C, 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6, 1 DEMERIT.
- Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT.
- Premises illerved, unnecessary equipment and articles present. Rule 7.11.A.1, 1 DEMERIT.

LOADING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, understized, improper bed spacing. Rules 12.9 and 12.11, 1 DEMERIT.
- Toppers, lavatories, showers, were not clean, in good repair. Rules 12.3, and 12.9.D, 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4, 2 DEMERITS.
- The carpeting is not clean, in good repair. Rule 12.9.C, 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6, 2 DEMERITS.
- Gas Appliances, hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10, 4 DEMERITS.
- Life safety code violations:
Explain: _____
Rule 11.1, 5 DEMERITS.

ITEMS IN GRAY SHADED ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Officer: [Signature]
 Establishment Representative: [Signature]
 7745725



SEP STATE

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

30-8-1

Owner Name: Restaurants Inc Establishment Name: Boones Restaurant
 Address: Customer House block ZIP Code: 04103 Location: Portland
 MCD # 05170 ESTAB # 00073 SANI # ROOMS SEATS YR. MO. DAY DATE
 LICENSE ISSUED YES NO 58-11-10010831
 LICENSE POSTED YES NO

PURPOSE	REGULAR FOLLOW-UP	COMPLAINT INVESTIGATION	NEW/OTHER	ESTAB TYPE	Reinspection to be conducted within	5 PT	4 PT	2 PT	1 PT
<input checked="" type="checkbox"/> Regular	2	3	4	<input checked="" type="checkbox"/> Restaurant	days				
<input type="checkbox"/> Follow-up			5		day letter of				

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4, 5 DEMERITS.
- Canned foods from an unapproved source or premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container, seafood products mislabeled. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1 and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B. 2 DEMERITS.
- Food not protected during storage/display. Food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1, 2.4.F.7. 2 DEMERITS.
- Institutions: Ghost trays not kept at 40°F or below. Rule 10.2. 1/2 pint milk not retained, school milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F or below. Improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1, 2.4.H.1, 2. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1, and 2.4.H.1.b. 5 DEMERITS.
- Cooled refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.I.1, and 9.1.A. 1 DEMERIT.

PERSONNEL

- No certified food handler/manager. Rule 3.5.
- Personnel with communicable diseases, boils, infected wounds, respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel with dirty hands and/or smoking when preparing and serving food with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A, 3.2.B, and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/iron food contact surfaces of equipment in disrepair (cracks, chips, pits, open seams) not easily cleanable. Rules 4.1.A, 4.2.A, and 4.2.B. 2 DEMERITS.
- Single service articles improperly stored, dispensed, handled, reused. Rules 4.4.A, and 5.2.C. 2 DEMERITS.
- Mixing cloths dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- Dishes/utensils not being scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishes/utensils not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitizer rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwasher. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing these water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges not provided, inoperative. Rules 5.1.D.1 and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- Mobile food units: The water storage tank does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.6. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste water systems at the: faucet hose, hot water heater. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing light fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.9, and 6.7. 2 DEMERITS.
- Inadequate number of male and female and female toilets. The number of toilets are: male and female. Rule 6.5. 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3, and 6.3. 4 DEMERITS.

RUBBISH

- Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERITS.
- Storage areas are not constructed to be inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- Flies, rodents, live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting ventilation inadequate, fixtures not shielded, air sanitation hood, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises infested, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment. Rule 7.11.B. 1 DEMERIT.

LOADING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, understated, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3, and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- The camping is not clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces, found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations: Explain. Rule 11.1. 5 DEMERITS.

ITEMS IN GRAY SHADED ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Write - Loosee Copy • Yellow - State Copy • Pink - Inspectors Copy

Code Enforcement Officer: W. M. Stiles
 Establishment Representative: [Signature]



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

Victoria Lynch
Permitted Only Lic. Exp. 6/13/01
Barnes 30-A-01

Owner Name: Barnes Restaurant Establishment Name: Victoria Lynch

Address: 6 Western House Rd Portland, ME 04101 Location: Portland

MCD # 05170 ESTAB # 02073 SANI # ROOMS SEATS YR. MO. DAY DATE

LICENSE ISSUED YES NO REGULAR FOLLOW-UP: 1 ESTAB. TYPE: 1
 INVESTIGATION: 4 COMPLAINT: 3
 NEWOTHER: 5

LICENSE POSTED YES NO FOLLOW-UP: with _____ days Retrospection to be conducted _____ days
 day letter of _____ 5 PT
 4 PT
 2 PT
 1 PT

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1 and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1 and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B. 2 DEMERITS.
- Food not protected during storage/display, food left uncovered, food improperly stored on floor, food containers in cold storage double capped or nested, sneeze guards absent. Rules 2.2.A.1, 2.4.F.7. 2 DEMERITS.
- Institutions: Short trays, not kept, not dated. Rule 10.2. 1/2 pint milk not retained, schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was: °F. Rule 2.3.C.3. 2 DEMERITS.
- Frozen food not being kept at 0°F or below, improper thawing. The measured temperature was: °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was: °F. Rules 2.4.G.1, 2.4.H.1.A. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was: °F. Rules 2.4.G.1, 2.4.H.1.B. 5 DEMERITS.
- Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1, and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEMERIT.

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel with dirty hands and/or smoking when preparing and serving food with poor hygienic practice, leading, drinking in food preparation and/or dish-washing areas. Rules 3.2.A, 3.2.B, and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A, 4.2.A, and 4.2.B. 2 DEMERITS.
- Single service articles improperly stored, dispensed, handled, reused. Rules 4.4.A and 5.2.C. 2 DEMERITS.
- Wiping cloths dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was: °F. Rule 5.1.C.5. 2 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was: °F. Rule 5.1.C.5.A. 4 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: ppm and the measured temperature was: °F.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was: °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitizer rinse water temperature was not at least 180°F. The measured temperature was: °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 185°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was: °F. Rule 5.1.D.4.C.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.C.(2). 2 DEMERITS.
- The chemical sanitizing rinse water temperature was not at least 130°F. The measured temperature was: °F. Rule 5.1.D.4.C.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dist racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided, inoperative. Rules 5.1.D.1 and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was: ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the sinks, dishwashers, lavatories. Rule 6.1.D.1. 5 DEMERITS.
- Mobile food units: The water storage tank does not have adequate storage. It is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- Mobile food units: waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste water systems at the: faucet hose, hot water heater, water closets, other.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, issue provided, covered waste receptacle (racks). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- Inadequate number of male and female toilets. The number of toilets are: male and female. Rule 6.5. 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3, and 6.8. 4 DEMERITS.

RUBBISH

- Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERITS.
- Storage areas are not constructed to be inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- Flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.
- Food service facilities: The outer surfaces, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair. dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting, ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undertiled, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations: Explain. Rule 11.1. 5 DEMERITS.

ITEMS IN GRAY SHADED ARE 4 AND 5 DEMERITS ITEMS - CORRECTAS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Officer: [Signature]

Establishment Representative: [Signature]

Write - License Cgy • Yellow - State Cgy • Pink - Inspectors Cgy



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

030-4-001 83

Owner Name: RESTAURANT INC. Establishment Name: BOUYE'S RESTAURANT

Address: 6 Coston House Wharf Zip Code: 04101 Location: PORTLAND

MCD # 05170 ESTAB # 16073 SANI # ROOMS SEATS YR. MO. DAY DATE

LICENSE ISSUED YES NO NO 60 100 05

LICENSE POSTED YES NO 17

PURPOSE: REGULAR FOLLOW-UP COMPLAINT INVESTIGATION NEW OTHER ESTAB. TYPE: 91 Reinspection to be concluded within 2 days of follow-up 2 day letter of 2 1 PT

- FOOD SUPPLY AND SOURCE**
- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
 - Unpasteurized milk milk products cracked eggs unpasteurized egg products being used and/or served. Rules 2.1.B.4, 5 DEMERITS.
 - Gained foods from an unapproved source on premises, being used and/or served. Rules 2.1.A.3, 3 DEMERITS.
 - Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2, 1 DEMERIT.
 - Gained goods found leaking with severe dents in rusty condition, and/or swollen. Rule 2.1.A.1, 5 DEMERITS.
 - Shellfish not being kept in original container seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3, 1 DEMERITS.
 - Meat and/or meat products not USDA approved. Rule 2.1.A.2, 5 DEMERITS.

- FOOD PREPARATION AND PROTECTION**
- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1 and 2.3.B.5, 2 DEMERITS.
 - Other sources of contamination. Rules 2.2.A.1 and 2.3.B.5, 5 DEMERITS.
 - Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1, 2 DEMERITS.
 - Food contact surfaces not washed mopped and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rules 5.1.A.3, 2 DEMERITS.
 - Food (ice) contact surfaces are improperly designed constructed installed, maintained and/or located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B, 2 DEMERITS.
 - Food not protected during storage/display. Food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1, 2.4.F.7, 2 DEMERITS.
 - Institutions: school tray(s) not kept, not dated, not below. Rule 2.1.B.1, 2 DEMERITS.
 - Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2, 2 DEMERITS.
 - Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1, 3 DEMERITS.
 - Open cans were being used improperly to store food. Rule 2.3.B.7, 1 DEMERIT.

- FOOD TEMPERATURES**
- Potentially hazardous food(s) not being: reheated cooked long enough to be adequately heated to all parts. Rule 2.4.G.3, 5 DEMERITS.
 - Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3, 5 DEMERITS.
 - Frozen food not being kept at 0°F or below: improper thawing. The measured temperature was °F. Rule 2.3.C.4, 5 DEMERITS.
 - Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1, 2.4.H.1.a, 3 DEMERITS.
 - Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1, 2.4.H.1.b, 5 DEMERITS.
 - Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1, 2 DEMERITS.
 - The containers used transporting food are inadequate. Rules 2.4.L.1, and 3.1.A, 1 DEMERIT.
 - Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 3.3.C.1, and 2.3.D.2, 1 DEMERIT.

- PERSONNEL**
- No certified food handler/manager. Rules 3.5.
 - Personnel with: communicable disease(s), boils, infected wound(s), respiratory, or gastrointestinal infection, are preparing and serving food. Rule 3.1.A, 5 DEMERITS.
 - Personnel: with dirty hands and/or smoking when preparing and serving food with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.B, 3.2.B, and 3.4.A, 5 DEMERITS.
 - Hair restraints not worn by food handlers. Rule 3.3.B, 1 DEMERITS.

- FOOD EQUIPMENT AND UTENSILS**
- Food/food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A, 4.2.A, and 4.2.B, 2 DEMERITS.
 - Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A and 5.2.C, 2 DEMERITS.
 - Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B, 1 DEMERIT.
- DISHWASHING**
- Dishwasher(s) not being: scraped, soaked, preflashed. Rule 5.1.C.4, 1 DEMERIT.
 - Dishwasher(s) are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5, 2 DEMERITS.
 - Dishwasher(s) are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a, 4 DEMERITS.
 - Dishwasher(s) are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured temperature was ppm and the measured temperature was °F. Rule 5.1.C.5.b, 4 DEMERITS.
- MECHANICAL DISHWASHING:**
- No chemical test kit provided. Rule 5.1.D.4.b, 1 DEMERIT.
 - Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b, 2 DEMERITS.
 - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b, 4 DEMERITS.
 - Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a, 4 DEMERITS.
 - Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1), 2 DEMERITS.
 - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2), 2 DEMERITS.
 - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3), 2 DEMERITS.
 - No chemical test kit provided. Rule 5.1.D.4.b, 1 DEMERIT.
 - Dish racks not stored in a sanitary manner. Rule 5.1.D.6, 1 DEMERIT.
 - Gauges: not provided, inoperative. Rules 5.1.D.1, and 5.1.D.2, 1 DEMERIT.

- TOXIC MATERIALS**
- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.1.2, 5 DEMERITS.
- WATER SUPPLY**
- A copy of the current water analysis was not available at the facility.
 - Further testing may be required. Rule 6.1.E.3, 2 DEMERITS.
 - The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2, 5 DEMERITS.
 - Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1, 5 DEMERITS.
 - (Mobile food units) The water storage tank does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1, 2 DEMERITS.
- WASTEWATER DISPOSAL**
- The subsurface disposal system was found to be surfacing. Rule 6.2.A, 4 DEMERITS.
 - Wastewater was being improperly discharged onto the ground. Rule 6.2.A, 4 DEMERITS.
 - (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2, 4 DEMERITS.

- PLUMBING**
- Kitchen sink utility sink grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F and 7.8, 2 DEMERITS.
 - A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater. Rule 6.4.C, 5 DEMERITS.
- TOILET AND HANDWASH FACILITIES**
- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors properly vented, tissue provided, covered waste receptacle (ladies), Rules 6.5, 6.6, and 6.7, 2 DEMERITS.
 - Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5, 1 DEMERIT.
 - Handwash lavatories: clean, adequate number accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3, and 6.8, 4 DEMERITS.
- RUBBISH**
- Inadequate, uncovered containers were being used. Rule 6.9, 2 DEMERITS.
 - Storage areas were not clean, free of litter. Rule 6.9.B.4, 2 DEMERITS.
 - Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10, 2 DEMERITS.

- INSECT, RODENT & ANIMAL CONTROL**
- Pest files, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.1.2.G, 4 DEMERITS.
 - Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D, 4 DEMERITS.
- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**
- Floors, walls, ceilings, not smooth, properly constructed, dirt/dust/pepp, dirty surfaces. Rules 7.1-7.6, 1 DEMERIT.
 - Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT.
 - Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1, 1 DEMERIT.
 - Improper storage of cleaning equipment, linens. Rule 7.11.B, 1 DEMERIT.
- LODGING**
- The sleeping room(s) are: inadequately ventilated, unclean in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11, 1 DEMERIT.
 - The toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3, and 12.9.D, 2 DEMERITS.
 - Hand cleansers, towels, were: not found, inadequate. Rule 12.4, 2 DEMERITS.
 - The carpeting is not: clean, in good repair. Rule 12.9.C, 1 DEMERIT.
 - Drinking glasses not suitably sanitized and packaged. Rule 12.6, 2 DEMERITS.
 - Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10, 4 DEMERITS.
 - Life safety code violations: Explan. Rule 11.1, 5 DEMERITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Officer: [Signature]

Establishment Representative: [Signature]

Write - Inspector Copy • Yellow - State Copy • Pink - Inspectors Copy



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

910 STATE
LICENSE expires
12/29/04

Owner Name: Romos Restaurant Inc Establishment Name: Romos Restaurant Zip Code: 04101 Location: Portland

Address: 6 Custom House Wharf

MCD #: 05170 ESTAB #: 6073 SANI # ROOMS SEATS YR. MO. DAY DATE

LICENSE ISSUED: YES NO 56001/05050404

LICENSE POSTED: YES NO NO D

PURPOSE	REGULAR FOLLOW-UP	COMPLAINT INVESTIGATION	NEWOTHER	ESTAB. TYPE	Retrospection to be conducted within	days	day letter of	DEMERRITS
1	2	3	4	5	6	7	8	9

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERRITS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERRITS.
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERRITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERRIT.
- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERRITS.
- Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERRITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERRITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERRITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERRITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERRITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERRITS.
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERRITS.
- Food not protected during storage/display. A food left uncovered, food improperly stored on floor, food containers in cold storage capable of nesting, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERRITS. *See notes items*
- Institutions: Ghost trays(s) not kept, not dated. Rule 10.2.1. 1/2 pint milk not retained, school's milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERRITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERRITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERRITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERRIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERRITS.
- Prepared, potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERRITS.
- Frozen food not being kept at 0°F or below. Improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERRITS.
- Potentially hazardous (not food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERRITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERRITS.
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERRITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERRIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERRIT.

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERRITS.
- Personnel: with dirty hands and/or sneezing when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERRITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERRITS.

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERRITS. *See notes*
- Simple service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERRITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERRIT.

DISHWASHING

- Dish(es)/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERRIT.
- Dish(es)/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERRITS.
- Dish(es)/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERRITS.
- Dish(es)/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERRITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERRIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERRITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERRITS.
- Sustained 165°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERRITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERRITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERRITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). 2 DEMERRITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERRIT.
- Dish reads not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERRIT.
- Gauges: not provided, inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERRIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERRITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERRITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERRITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERRITS.
- Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERRITS.
- (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 6.1.C.1. 2 DEMERRITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERRITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERRITS.
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 6.1.C.2. 4 DEMERRITS.

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERRITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater. Rule 6.4.C. 5 DEMERRITS.

TOILET AND HANDWASH FACILITIES

- Toilets' rooms: completely enclosed, equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.8, and 6.7. 2 DEMERRITS.
- Inadequate number of male and/or female toilets. The number of toilets are: male and female. Rule 6.5. 1 DEMERRIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided, common towel. Rules 6.3, and 6.8. 4 DEMERRITS.

RUBBISH

- Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERRITS.
- Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERRITS.
- Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERRITS.

INSECT, RODENT & ANIMAL CONTROL

- flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERRITS.
- Food service facilities: The outer: doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERRITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty structures. Rules 7.1-7.6. 1 DEMERRIT.
- Lighting ventilation inadequate, fixture(s) not shielded by dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERRIT.
- Premises littered by unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERRIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERRIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERRIT.
- The lavatories, showers, were not clean, in good repair. Rules 12.3, and 12.9.D. 2 DEMERRITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERRITS.
- The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERRIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERRITS.
- Gas appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERRITS.
- Life safety code violations. Explain: Rule 11.1. 5 DEMERRITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERRITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Inspector: [Signature]
Code Enforcement Officer: [Signature]
Establishment Representative: [Signature]