Inspection Services Michael J. Nugent



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

### CITY OF PORTLAND BILLING NOTICE

September 13, 2000

6 Custom House Wharf Portland, Maine 04101 Restaurants Inc.

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

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

# 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

Manager Mike Nugent of Inspection Services

Inspection Services Michael J. Nugent Manager



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

# CITY OF PORTLAND

October 21, 1999

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

Boone'r Restaurant 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.

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 The next inspection of your establishment will be carried out within ten days, at

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 penalites 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

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### Y OF PORTLAND, MAIN OOD SERVICE HEALTH INSPECTION REPORT

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33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  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 at temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 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 residual was [ ] °F. Rule 5.1.C.5.b. 4 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS.  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 innse water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.  40. Sustained 165°F hot water cishwashing machine	PERSONI  PERSONI  PERSONI  PERSONI  PERSONI  PERSONI  PERSONI  PRINCIPAL SISSING  PRACTICE [ ] so from the string in fection in fect	Demicro   Demi	Meat and/or meat products  FOOI Cooked and/or prepared to or [ ] other sources of col Employees handle rew and washing in between Rales Raw [ ] fruits and/or [ ] Food contact surfaces not and following any kind of Rule 5.1 A.3. 2 DEMERIT Food (De) contact surface Rale 5.1 A.3. 2 DEMERIT [ ] maintained and/or [ ] food on the protected during stored on floor, [ ] food on the protected during stored on floor, [ ] food on the protected during stored on floor, [ ] food on the protected during stored on floor, [ ] food on the protected during stored on floor, [ ] food on the protected during stored on floor, [ ] food on the protected during stored on floor, [ ] food on the protected during stored on floor, [ ] food and/or protected during sto	Owner Name  Owner Name  Address  Addres
is not! [ ] clean, [ ] in gas not suitably sanitized; se not suitably sanitized; set of suitably sanitized; set of suitably sanitized; in sleeping rooms were set. [ ] equipped with an code violations:  EMERITS.  EMERITS.  SIBLE: NOTIFY DEPART  STRUCTURE SARE SARE SARE SARE SARE SARE SARE SA	65. Food service facilities: The outer [ ] Joons; [ ] Jwindows; [ ] Skylights, [ ] transoms were not adequately screened. Rule 6:10:D. 4 DEMERITS  66. Floors, walls, ceilings, [ ] Jrick smooth, [ ] properly constructed, [ ] Irin disrepair, [ ] Skylights, [ ] Itansoms hoods, [ ] Jennisos littered, [ ] Jennisos littered, [ ] Jennisos littered, [ ] Junnecessary equipment and articles present. Rule 7:11.A.1.  68. [ ] Premisos littered, [ ] unnecessary equipment, [ ] linens. Rule 7:11.B. 1 DEMERIT.  68. [ ] Premisos littered, [ ] unnecessary equipment, [ ] linens. Rule 7:11.B. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7:11.B. 1 DEMERIT.  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, [ ] Javatories, [ ] 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	y ence y	S2. (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  33. 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.  Fulle 8.1.C.2. 4 DEMERITS.  Fulle 8.1.C.2. 4 DEMERITS.  PLUMBING  S6. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly [ ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  To a cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets.  TOILET AND HANDWASH FACILITIES  TOILET AND HANDWASH FACILITIES	Location  PURPOSE POLLOW-UP STAB. TYPE Reinspection to be conducted 4 PT COMPLAINT days COMPLAINT days NEW/OTHER 1 FOILOW-UP days NEW/OTHER 1 FOILOW-UP days Tollow-up days Tollow-up days Tollow-up days Tollow-up days

Establishment Representative



## CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.	FOOD SUPPLY AND SOURCE		YES D NO D		ESTAB#	÷16	Jean M	A Section of the Sect
re being used and/or serv	AND SOURCE		Service Control of the Control of th	SANI # ROOMS SEATS		· · · · · · · · · · · · · · · · · · ·	AND MARKET	
ed. Rule 2.1.A.1.		ħq	10 10 10 10 10 10 10 10 10 10 10 10 10 1	YR. MO.	DATE	Zip Code	Establishment Name	INSPECTION
47. [ ] Toxic materials. [ ] personal medications and/or [ ] first-aid supplies were: [ ] improperly stored. [ ] labeled. [ ] used in food. Rule 7.12. 5 DEMERITS.	TOXIC MATERIALS		follow-up	DAY FOLLOW-UP	OSE	Location - Company of a party survey and a second	nont Name	INSPECTION REPORT ( 1 1 1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
		-\ -\		[4]  }  }	DEMERITS <			<b>()&lt;</b>

. (emperature was   )°F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 4. No chemical test kit provided: Rule 5.1.D.4.b. 1 DEMERIT. 5. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 6. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1/D.2. 1 DEMERIT.	16. Distrestutensis 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 [ ] oF. Rule 5.1.C. 5. 4 DEMERITS.  17. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  18. Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-	MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  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 DISHERITS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 4 DEMERITS.	30. 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. 31. Single service articles impropenty: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Wiping cloths: [ ] dirty, [ ] not stored property in sanitizing solutions Rule 5.1.B. 1 DEMERIT.  DISHWASHING	[ ] boils, [ ] infecte, are preparing and s , are preparing and s , the preparing king when preparing king in food preparing king in food preparing s DEMERITS. 3.3.8. 1 DEMERITS	24. The containers used transporting food are inadequate. Rules 2.4.L1., and 9.1.A.  25. Accurate thermometers not available or used to evaluate bot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.  PERSONNEL  PERSONNEL  26. No certified food handler/manager. Rules 3.5.	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. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.	FOOD TEMPERATURES  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.  2. 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.  2. [ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.	14. Institutions: Ghost tray(s) [ ] not kept. [ ] not dated, Hule 2.1.B.1. 2 DEMERTI'S.  15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2.  2 DEMERTI'S.  16. [ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERTIS.  17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERTIT.	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.	or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS 3. Employees handle raw and cooked or prepared food products without thorough handwards in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.  [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.  [ ] Row [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.	Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.  J 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.  Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.  Conked and/or prepared foods are subjected to cross contamination, from [ ] Traw foods.	J unpasteuriz S. sed and/or se ing used and/	취임	PESTAB# SANI# ROOMS SEATS YR. MO. YES D NO D YES D NO D	Address CG Campa DAVA 1835 25 Code CA	Name Name   Establishmen
M. Caul	76 [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.  1/TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	72. [ ] Hand cleansors, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERTS. 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: [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor furnaces found in sleeping rooms were not [ ] adequately vented; [ ] equipped with 4 DEMERITS.	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 [ ] Tollets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust tans. 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.	INSECT, RODENT & ANIMAL CONTROL  64   M. files, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide $\sigma_{s}$ )  were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.  65. Food service facilities: The outer [ M] doors, [ M] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.	### RUBBISH  61. [ ] inadequate. [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS.  62. Storage areas were not [ ] clean, [ ] free of littler, Rule 6.9.5.4. 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.	8.6, and 6.7. 2 DEMERITS. number of [] male, and/or [] fem e and [] female. Rule 6.5 1 DE e and [] clean. [] adequate relation towel. Rules 6.3. and 6.8 4	HANDWAS	PLUMBING  56. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing: is im, [ ] 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 westenger.	WASTEWATER DISPOSAL  33. 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):   1 waste water storage tank does not have adequate storage.	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was purposed in the state of the point and [ ] point state (under pressure) was not provided to the sinks, [ ] dishwasters, 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 santized after each day's use.  Rule 8.1.C.1. 2 DEMERITS.		TOXIC MATERIALS  TOXIC MATERIALS  TOXIC materials, [ ] personal medications and/or [ ] Tirst-aid supplies were:	PURPOSE POLLOW-UP	Location for the first the Location for the first the last the las	ont Name

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## CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT



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 [ ] Ituits and/or [ ] vegetables are not washed before being used and/or served.

11. Food contact surfaces not: [ ] washed. [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred.

13. Examination. LICENSE POSTED LICENSE ISSUED FOOD EQUIPMENT AND UTENSILS

30.) Food/non tood contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ \*\*finot easily cleanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERTS.

31. Single service articles improperly: [ ] stored, [ ] dispensed. [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERTS.

32.) Wiping cloths: [ ] diny, [ \*\*] not stored properly in sanitizing solutions Rule 5.1.B. Spemerits. \frac{1}{\sqrt{1}} Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, canned goods found: [ ] leaking, [ ] beMERITS.

[ ] Shellfish not being kept in original container, [ ] seafood products misrepre 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. Canned foods from an unat Rule 2.1.A.3. 5 DEMERITS uishes/utensis are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of a least 170°F. The measured temperature of at least 1.C.S.a. 4 DEMERITS.

Dishes/utensis are not being sanitized by immersion for 30 seconds in clean hot water Rule 5.1.C.S.a. 4 DEMERITS.

Dishes/utensis 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.S.b. 4 DEMERITS.

No chemical test kit provided: Rule 5.1.D.4.b. 1 DEMERIT.

CHANICAL DISHVASHING:

Hot water sanitization: The wash-water temperature was not at least 140°F. The more temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS

Suretishorus [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS Potentially hazardous food(s) not being: | reheated | cooked long enough to be adequately heated to all parts Rule 2.4.6.3. 5 DEMERTIS.

Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was | | 9°F. Rule 2.3.C.3. 5 DEMERTIS. | | 9°F. Rule 2.3.C.4. 5 DEMERTIS. | | 9°F. Rule 2.3.C.4. 5 DEMERTIS. | | 9°F. Rule 2.3.C.4. 5 DEMERTIS. | | 9°F. Rule 2.4.C.4. 5 DEMERTIS. | | 9°F. Rule 2.4.C.4. 1.2.4.H.1.a. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4.H.1.b. 5 DEMERTIS. | | 9°F. Rules 2.4.C.1. and 2.4. urate thermometers not available or used to evaluate hot holding, cooking, reheating, refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERT. (ce) contact surfaces are improperly [1] designed. [1] constructed. [2] installed learning and/or [2] located. Rules 4.2.4., 4.2.8., 4.3.4., 4.3.8. 2 DEMERITS. naintained and/or [2] located. Rules 4.2.4., 4.2.8., 4.3.4., 4.3.8. 2 DEMERITS. not protected during storage/display; [2] food left uncovered. [3] food improperly on floor, [3] food containers in cold storage double stacked or nested. Reze guards absent. Rules 2.2.4.1., 2.4.F.7. 2 DEMERITS. received in the state of the state onnel with:[ ] communicable disease(s),[ ] boils,[ ] infected wound(s), respiratory or [ ] gastrointestinal infection; are preparing and serving food; 3.1.A. 5 DEMERTS. eled, [ ] improp rized milk, [ ] milk products, [ ] cracked eggs, [ ] used and/or served. Rules 2.1.8.4. S DENIERITS. J used and/or served. Rules 2.1.8.4. S DENIERITS. J tempo unapproved source on premises, being use from an unapproved source on premises, being use not being: [ ] scraped, [ ] soaked, [ ] preflushed, Rule 5.1.C.4. YES 🗆 n dirty hands and/or [ ] smoking when preparing and serving tood, enic practice, [ ] eating, drinking, in food preparation and/or dishes 32A., 32B., and 3.4A. S DEMERTS.

worn by food handlers, Rule 3.3.B. 1 DEMERITS. orly labeled containers of food are being used and/or served. water temperature was not at least Figure 5.1.D.3.b. 4 DEMERITS ] potentially hazardous food products previously served to the Rule 2.4.J.1: 5 DEMERITS.
ed improperly to store food. Rule 2.3.B.7. 1 DEMERIT. OD SUPPLY AND SOURCE rated foods are being used and/or served. Rule 2.1.A.1. S O 0 0 DISHWASHING PERSONNEL SANI # 0000 3.3. 5 DEMERITS.

quiring refrigeration are not being rapidly coolecture was [ ] %F. Rule 2.3,C.3. 5 DEMERITS replaces [ ] %F. Rule 2.3,C.3. 5 DEMERITS .1.D.6: 1 DEMERIT. .1.D.1: and 5.1.D.2. 0 0 0 0 0 0 0 8 L.1., and 9.1.A. misrepresented. 1 DEMERIT. ž ĕ DΑΥ O TOXIC MATERIALS

47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were:
[ ] improperly stored; [ ] labeled; [ ] used in food. Rule 7.12. 5 DEMERITS. [3, were not adequately screened. Rule 6.10.D. 67. [4] 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 clear [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 8 PURPOSE
REGULAR ..........
FOLLOW-UP .........
COMPLAINT .........
INVESTIGATION .....
NEW/OTHER ...... 69. In 8 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.

[ ] 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.

[ ] is not being properly cleaned and sanitized after each day's use.

Rule 8.1.C.1. 2 DEMERITS. C 9 The subsurface disposal system was Wastewater was being improperly dis (Mobile food units): [ ] waste water Rule 8.1.C.2. 4 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.

Rules 6.5, 6.6 and 6.7. 2 DEMERITS.

Rules 6.5 1 DEMERITS. The number of toilets are: [ ] male and [ ] female, Rule 6.5 1 DEMERIT. [ ] accessible, [ ] fixtures maintained. [ ] hand clearsing scap. [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3, and 6.8. 4 DEMERITS. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8700 [ ] Lighting [ ] ventilation inadequate, [[.] Hixture(s) not shielded, [[.] Jeffity ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust tans. Rules 7.6, 7.9, 7.0, 1 DEMERIT. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. [ Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT INSECT, RODENT & ANIMAL CONTROL
[1] flies. [1] rodents. [1] roaches. [1] live animals (other than were found on the premises. Rule 6.10, and Jail 2.G. 4 DEMER Explain: S DEMERITS. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES ors walls ceilings, [ ] not smooth, [ ] properly constructed, [] \_\_in\_disrepair, controlled, Rules 7.1-7.6, 1 DEMERIT. ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 ESTAB. TYPE (under pressure) was not provided to the:

, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.

rer storage tank: [ ] does not have adequate storage,
eaned and sanitized after each day's use. RUBBISH Reinspection within of ever to be conduct days day letter of unclean, [ ] in disrepair, and 12.11. 1 DEMERIT. [ ] clean, [ ] in good repai urity or guide dogs) S

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ed. Rule 2.1.A.1.			0	YR.		7	ğ			
5			0 0 0 0	MO.	DATE	02/04	ļ		Establish	
PQ (4)	<u>, (</u>		C	DAY		/,	Loca		Establishment Nar	
(47) [7] Todo materials, [ ] personal medications and/or [ ] lineral subjects were confirmed from the 7.12. S DEMERITS.	TOXIC MATERIALS		NEW/OTHER	REGULAR	PURPOSE -20 DEMER	(012C)	ocation	(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	varne )	
100	1	1	10.	اما	VΨ	1		1		

FOOD EQUIPMENT AND UTENSILS  30. Food/non food contact surfaces of equipment [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable, Rules 4.1.4., 4.2.4., and 4.2.8. 2 DEMERITS.  31. Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  31. Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  32. Wiping cloths: [ ] diffy, L4 not stored properly in sanitizing solutions Rule 5.1.C.A. 1 DEMERIT.  33. Dishes/utensils not being: [ ] scraped, [ ] scaked, [ ] preflushed. Rule 5.1.C.A. 1 DEMERITS.  34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] PR Rule 5.1.C.S. 2 DEMERITS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] PR Rule 5.1.C.S. 2 DEMERITS.  36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chloring solution containing 50 ppm chloring minimum and at a temperature was [ ] PR Rule 5.1.C.S. 2 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS.  38. Hot water sanitization. The wash-water temperature was not at least 140°F. The measured temperature was [ ] PR Rule 5.1.D.3.b. 2 DEMERITS.  40. Sustained 165°F hot water dishwashing machine PR. Rule 5.1.D.3.a. 4 DEMERITS.  41. Chemical sanitization rinse-water temperature was not at least 120°F. The measured temperature was [ ] PR Rule 5.1.D.4.C.(1). 2 DEMERITS.  42. Sanitizing chemicals not automatically dispensed, Rule 5.1.D.4.C. 2. DEMERITS.  43. The chemical test kit provided. Rule 5.1.D.4.C.(3). 2 DEMERITS.  44. No chemical test kit provided. Pule 5.1.D.4.C.(3). 2 DEMERITS.  45. Dish racks not stored in a sanitary manner. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT.  46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	ing reused. Rille 2.4.J.1. 5 DEMERTIS.  The being used improperly to store food. Rule 2.3.B.7. 1 DEN  TOOD TEMPERATURES  TOOD TEMPERATURES  TOOD TEMPERATURES  Tardous food(s) not being: [ ] reheated [ ] cooked long en atled to all parts Rule 2.4.G.3. 5 DEMERTIS.  The measured temperature was [ ] TeMIDE 2.3.C.1. 2.4.F.1 mile 2.3.C.4. 5 DEMERTIS.  The measured temperature was [ ] TeMIDE 2.3.C.4. 5 DEMERTIS.  The measured temperature was [ ] TeMIDE 2.3.C.4. 5 DEMERTIS.  The Miles 2.4.G.1. 2.4.H.1.a. 5 DEMERTIS.  The Rules 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2.4.G.1. 2.4.H.1.b. 5 DEMERTIS.  The Was [ ] TeMIDE 2	i Demier I Spoil i Demier I Spoil i Demier I June 2:1.  June 3:1.  June 4:1.  June 4:1.	Owner/Name  Address  Address  ACTIVE PORTE  FOOD SERVIN INSPECTION  Establishmen  ACTIVE  AND STIES  LICENSE ISSUED  VES D  NO D  LICENSE POSTED  VES D  LICENSE POS
/	58. 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 DEMERTIS.  59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] [] female. Rule 6.5.1 DEMERTI.  50. 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 DEMERTS.  61. [] inadequate. [] uncovered containers were being used. Rule 6.9.2 DEMERTIS.  62. Storage areas were not [] clean. [] Tree of litter, Rule 6.9.8.4.2 DEMERTIS.  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 DEMERTIS.  64. PA files. [] rodents. [] Imaches. [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERTIS.  65. Food service facilities: The outer [] doors. [] livindows. [] stylights. [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERTIS.  66. Elogse walls, ceilings. [] frot smooth. [] properly constructed. [] in disrepair, hoods. [] Judictwork. [] lifters. [] exhaust tans. Rules. 7.9, 7.10. 1 DEMERTI.  67. [] Lighting [] A ventilation inadequate. [] Inture(s) not shielded. [] dirty ventilation between tand articles present. Rule 7.11.A.1.  68. [] Permises littered. [] unnecessary equipment and articles present. Rule 7.11.A.1.	Toxic materials, [ ] personal medications and/or [ ] frist-aid slipplies,were.   Toxic materials, [ ] labeled, [ ] label	SPECTION REPORT  Establishment Name  DATE  PURPOSE  PURPOSE  AND  DAY  REGULAR  COMPLAINT  SPT  COMPLAINT  NEW/OTHER  SPT  TOXIC MATERIALS  TOXIC MATERIALS

Yellow - State Opy • Pink - Inspections Opy



# CITY OF PORTLAND PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

INSPECTION REPORT

Sanitarian

#Stablishment Address		Owner's Name	SUPPLEMENTAL SHEET NO.
Z1p	Establishment Name		

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MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  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 for with at temperature of at least 170°F. The measured temperature of at least 130°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 was [ ] °F. Rule 5.1.C.5.b. 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 was [ ] °F. Rule 5.1.D.4.b. 1 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 was [ ] °F. Rule 5.1.D.4.b. 1 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS.  38. Hot water sanitization rinse water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.  40. Sustained 165°F hot water dishwashing machine repeature 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 dispensed. Rule 5.1.D.4.c.(2): 2 DEMERITS.  43. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.  44. No chemical sanitizing dispensed. Rule 5.1.D.4.b. 1 DEMERIT.  45. Dish racks not stored in a sanitary manner. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT.  46. Gauges: [ ] not provided. [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 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.  26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. S DEMERITS.  28. Personnel: [ ] with point practice [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. S DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  30. Fooding 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, [ ] reused, Rules 4.4.A. and 5.2.C. 2 DEMERITS.  32. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.	and and/or [ ] potentially hazardous food products previously served to use aing reused. Rule 2.4.1.1. 5 DEMERTS.  are being used improperly to store food. Rule 2.3.B.7. 1 DEMERTT.  FOOD TEMPERATURES  zardous food(s) not being: [ ] Ireheated [ ] cooked long enough to be safed to all parts Rule 2.4.G.3. 5 DEMERTS.  with measured temperature was [ , ] F. Rule 2.3.G.3. 5 DEMERTS.  od not being kept at 0.75 or below. Will improper thawing. The measured mas [ ] F. Rule 2.3.G.4. 5 DEMERTS.  czardous hot food(s) not being stored at 1.40°E or above. The measured was [ ] F. Rules 2.4.G.1. 2.4.H.1.a. 5 DEMERTS.  zardous cold food(s) not being stored at 1.40°E or above. The measured was [ ] F. Rules 2.4.G.1. and 2.4.H.1.b. 5 DEMERTS.  gleration: There is less than 1/4 cubic foot of refrigeration per meal. I DEMERTS.	from [ DEME thoro sed and zed af courred ructed ruc	FOOD SUPPLY AND SOURCE  [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.  [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.  [ ] 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.2. 5 DEMERITS.  [ ] Unlabelled, [ ] Improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERITS.  [ ] Canned goods found: [ ] Jeaking, [ ] with severe dents, [ ] in rusty condition, and/or [ ] swellen. Rule 2.1.A.1. 5 DEMERITS.  [ ] A [ ] Shellish 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.	Owner Name  Owner Name  Address  Address  Address  Address  ADJ  Address  A
ers. [ ] towels, we not: [ ] clean. [ ] In water heat is seeping rooms; with clean seeping rooms	were found on the premises. Rule 6.10.D. 4 DEMERITS.  65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.  66. Floors, walls, ceilings, [ ] find smooth, [ ] properly constructed, [ ] in disrepair, [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  67. [ ] 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.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] Indescripts, [ ] layatories, [ ] showers, were not [ ] clean, [ ] in good repair.  71. The [ ] Tollets, [ ] layatories, [ ] showers, were not [ ] clean, [ ] in good repair.	58) Toilets rooms: [] Completely enclosed, doors, [] properly verified, [] itssue p Acules 65, 6.6, and 67, 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female, Rule 60, Handwash lavatories: [] clean, [] admiratined, [V] handwash lavatories: [] clean, [] admiratined, [V] hand cleansing soap, [] admiratined, [V] hand cleans [] admiratined [] inadequate, [] uncovered contain 62. Storage areas were not [] clean, [] [] admiratined to be [] refuse bin of questionable safety, Figure 1 [] refuse bin of questionable safety.	WASTEWATER DISPOSAL  WASTEWATER DISPOSAL  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.  Fig. (Mobile food units): [] waste water storage tank does not have adequate storage.  Fig. (Mobile food units): [] waste water storage tank does not have adequate storage.  Fig. (Mobile food units): [] unitsurface water storage tank does not have adequate storage.  Fig. (Mobile food units): [] unitsurface water storage tank does not have adequate storage.  Fig. (Mobile food units): [] unitsurface water storage tank does not have adequate storage.  Fig. (Mobile food units): [] unitsurface water storage tank does not have adequate storage.  Fig. (Mobile food units): [] unitsurface water food in the fig. (Mobile food unitsurface): [] unitsurface water food in the fig. (Mobile food unitsurface): [] water closes.  Fig. (Mobile food units): [] water food units and the waster food units and the waster food units.  Fig. (Mobile food units): [] water closes.  Fig. (Mobile food uni	TOXIC MATERIALS    Toxic materials, [ ] personal medications and/or [ ] firstard supplies were:   Inproperly stored, [ ] labeled, [ ] used in food. Rule 7.12. 5 DEMERITS.   Acopy of the current water analysis was not available at the facility.   Further tested and found to be unsatisfactory. Rule 6.1A.1. 5 DEMERITS.   Water tested and found to be unsatisfactory. Rule 6.1A.1. 5 DEMERITS.   The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1A.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.   Inc.   Sinks   Demerity   Sinks   Si	amo  MOS  PURPOSE  REGULAR  FOLLOW-UP  COMPLAINT  NEW/OTHER  STAB. TYPE  FOLLOW-UP  NEW/OTHER  STAB. TYPE  FOLLOW-UP  STAB. TYPE  FOLLOW-UP  STAB. TYPE



LICENSE POSTED 0 5 1 7 0 अ अ अ 18. Potentially hazardous food(s) not being: [] Ireheated [] looked 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.4. 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 4.45°F or below. The measured temperature was [] F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.

23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.

24. The contailers used transporting food are inaformed. Personnel with: [ ] communicable disease(s), [ ] bolls; [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.4. 5 DEMERTIS.

28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing from washing areas. Rules 3.2.4. 32.8. And washing areas. Rules 3.4.4. 32.8. And washing areas. Rules 3.5.4. 32.8. And washing areas. Rules 3.5.4. 32.8. And washing areas. Rules 3.4.4. 32.8. And washing areas. Rules 3.5.4. 32.8. An ENSE ISSUED Food contact surfaces not: [a] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. A rule 5.1.A.3. 2 DEMERITS.

Rule 5.1.A.3. 2 DEMERITS.

Rule 5.1.A.3. 2 DEMERITS.

[] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

[] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

[] maintained and/or [] located. Storage/display: [] food left uncovered. [] food improperly stored on floor, [] food containers in cold storage double stacked or nested. The stored on floor, [] food containers in cold storage double stacked or nested. [] stheat the storage of [] food and/or [] not kept at 40°F, or below. Rule 2.1.B.1.2 DEMERITS.

[] stheat the storage of [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1.2 DEMERITS.

Storage of [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1.2 DEMERITS.

Storage of [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1.2 DEMERITS.

Storage of [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1.2 DEMERITS. FOOD SUPPLY AND SOURCE

Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.

DEMERITS. FOOD PREPARATION AND PROTECTION

red and/or prepared foods are subjected to cross contamination from [ ] raw foods
get her sources of contamination. Fulles 2.2.A.1. and 2.3.B.5. 2 DEMERITS
loyees handle raw and cooked or prepared food products without thorough handing in between: Fules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

[ ] fruits and/or [ ] vegetables are not washed before being used and/or served.
2.4.B.1. 2 DEMERITS. inpasteurized milk, [ ] milk products icts being used and/or served. Rules ed foods from an unapproved source 2.1.A.3. 5 DEMERTS. 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.

Substitute of a sanitzed by immersion for 30 seconds in clean hot water treperature of at least 170°F. The measured temperature was [ ] °F. Water St. C.5.a. 4 DEMERITS. ter sanitzation: The washing make 5.1.D.3.b. 2.DEMERTIS.

1 °F. Rule 5.1.D.3.b. 2.DEMERTIS.

1 st. Rule 5.1.D.3.b. 4.DEMERTIS.

1 st. Rule 5.1.D.3.c. 4.DEMERTIS.

1 st. Rule 5.1.D.3.c. 4.DEMERTIS.

1 st. Rule 5.1.D.4.c.(1). 2.DEMERTIS.

1 st. Rule 5.1.D.4.c.(2). 2.DEMERTIS.

1 st. Rule 5.1.D.4.c.(2). 2.DEMERTIS.

2 st. Rule 5.1.D.4.c.(2). 2.DEMERTIS.

2 st. Rule 5.1.D.4.c.(2). 2.DEMERTIS. te thermometers not available or used to evaluate hot holding, cooking, reheating rated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEMERT. oods found: [ ] leaking. [ ] with severe dents. [ ] in rusty condition, swollen. Rule 2.1.A.1.5 DEMERITS. YES 🗖 [ ] potentially hazardous food products previously served to the sd. Rule 2.4.J.1. 5 DEMERITS.
used improperty to store food. Rule 2.3.B.7. 1 DEMERIT. The wash-water temperature was not at least 140°F. The mea-8 8 0 0 DISHWASHING SANI# smoking when preparing and serving food, drinking, in food preparation and/or dish-4.A. 5 DEMERITS. 0 nule 5.1.D.4.c.(2). 2 DEMERITS.
IT was not at least 130°F. The measured 1.2 DEMERITS. Isrepair (cracks, chips, pits, open and 4.2.8, 2 DEMERITS. bensed, [ ] handled, [ ] reused. preflushed. Rule 5.1.C.4. 1 DEMERIT. and 5.1.D.2. 5 DEMERITS. SEATS unpasteurized egg 1 DEMERIT <u>0</u> Rule 5.1.B. <u>V</u> Ņ O DAY 48. [] A copy of the current water analysis was
[] Further testing may be required. Rule 6.
49. [] Water tested and found to be unsatisfact
50. The free chlorine was less than 0.25 ppm. Tr
[] ppm. Rule 6.1 A.2. 5 DEMERTIS.
51. [] Hot and [] cold water (under pressure)
[] sinks. [] dishwashers, or [] lavatories
52. (Mobile food units) The water storage tank. [] . Po (8) 53. The subsurface disposal system:
54. Wastewater was being improperly
55. (Mobile food units): [ ] waste wa
Rule 8.1.C.2. 4 DEMERITS. TOXIC MATERIALS

TOXIC MATERIALS (B) CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACULTIES

66. Floys, walls\_cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dinty surfaces. Pulse 7.1-7.6. 1 DEMERIT.

67. [ ] Lighting [ ] ventilation inadequate [ ] fixture(s) not shielded from the construction of the 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.

53. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERIT. [ ] accessible. [ ] fixtures maintained. [ ] thand cleansing soap. [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3, and 6.8. 4 DEMERITS. INSECT, RODENT & ANIMAL CONTROL

[4. | 1 files, [ ] rodents, [ .] I roaches, [ .] Iive animals (other than security or guide dogs)

were found on the premises. Rule 6.10. and 7.12.6. 4 DEMERTS.

[65] Food service facilities. The outer [ .] doors, [ .] windows, [ .] skylights, [ .] transoms

were not adequately screened. Rule 6.10.D. 4 DEMERTIS. 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. PURPOSE
REGULAR ......
FOLLOW-UP 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: [ ] hot water heaters: [ ] refrigerators; [ ] clothes dryers; [ ] floor furnaces found in sleeping rooms were not [ ] adequately vented; [ ] equipped with an automatic control valve. Rule 12.10.
4 DEMERITS. 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 [ ] Tollets, [ ] 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. S | 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 hose, [ ] hot water heater, [ ] water closers, water systems at the: [ ] faucet hose, [ ] hot water heater, Rule 6.4.C. 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 [ ] Premises littered, [27] Innoversity of [ ] linens. Rule 7.11.B. 1 DEMERIT. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT. ain: 11.1. 5 DEMERITS. ş į, 1220 123 ESTAB. TYPE WATER SUPPLY
or analysis was not available at the facility.
or analysis was not available at the facility.
or analysis was not available at the facility.
or be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
or 0.25 ppm. The measured chlorine residual was re) was not provided to the:
res. Rule 6.1.D.1. 5 DEMERITS.
r.[ ] does not have adequate storage.
ritized after each day's use. Reinspection within re(s) not shielded, [ ] dirty ventilation s. Rules 7.6, 7.9, 7.10. 1 DEMERIT. cing. Rule 6.2.A. 4 DEMERITS.
ground. Rule 6.2.A. 4 DEMERITS.
s not have adequate storage. to be days day le 41 27

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0 (3)

MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] scaked, [ ] proflushed. Rule 5.1.C.4, 1 DEMERIT.  44. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] 9°F. Rule 5.1.C.5. 2 DEMERITS.  55. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] 9°F. Rule 5.1.C.5.a. 4 DEMERITS.  56. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature was [ ] 9°F. Rule 5.1.C.5.a. 4 DEMERITS.  57. Dishes/utensils are not being sanitized by immersion for one minute in a clean chloring solution containing 50 ppm chlorine minimum and at a temperature was [ ] 9°F. The measured temperature was [ ] 9°F. Rule 5.1.D.4.b. 1 DEMERIT.  58. Dishes/utensils are not being sanitized by immersion for one minute in a clean chloring solution containing 50 ppm chlorine minimum and at a temperature was [ ] 9°F. Rule 5.1.D.4.b. 1 DEMERIT.  59. The final sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] 9°F. Rule 5.1.D.3.b. 2 DEMERITS.  59. The final sanitization inise water temperature was not at least 120°F. The measured temperature was [ ] 9°F. Rule 5.1.D.4.c.(1), 2 DEMERITS.  50. Sustained 165°F hot water disfination machine 9°F. Rule 5.1.D.4.c.(2), 2 DEMERITS.  50. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2), 2 DEMERITS.  51. The chemical test kit provided. Rule 5.1.D.4.c.(3), 2 DEMERITS.  52. Dish racks not stored in a sanitary manner, Rule 5.1.D.6. 1 DEMERIT.  53. Dish racks not stored in a sanitary manner, Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	PERSONNEL  26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] !boils, [ ] !infected wound(s), [ ] !respiratory or [ ] gastrointestinal infection, are preparing and serving food. [ ] !respiratory or [ ] !pattorintestinal infection, are preparing and serving food. [ ] with poor hygienic practice, [ ] !atting when preparing and serving food. [ ] with poor hygienic practice, [ ] !atting winding, in food preparation and/or dishwashing areas. Rules 3.2.4. [ 3.2.8.; and 3.4.4. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.8. 1 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.8. 1 DEMERITS.  30. Food/non food contact surfaces of equipment [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4,1.4., 4,2.4., and 4,2.8. 2 DEMERITS.  31. Single service articles improperly. [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4,4.4. and 5.2.C. 2 DEMERITS.  32. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.	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   EDEMERITS.  19. Propared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] 7°F. Rule 2.3.C.4. 5 DEMERITS.  20. [ ] Frozen food not being kept at 0°F, or below: [ ] Improper thawing. The measured temperature was [ ] 9°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 [ ] 9°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 [ ] 9°F. Rules 2.4.G.1. 2.4.H.1.b. 5 DEMERITS.  23. Crowded 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. Vaccurate 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.	8. Cooked and/or prepared loods are subjected to cross contamination, which is contamination, and 2.3.8.5. 2 DEMERITS.  9. Employees handle raw and cooked or prepared tood products without thorough handwashing in between: Rules 2.2.A.1. and 2.3.8.5. 5 DEMERITS.  10. Raw [ ] Intiits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.8.1. 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 (loe) contact surfaces are improperly; [ ] designed, [ ] constructed, [ ] installed, Rule 5.1.A.3. 2 DEMERITS.  13. Food not protected during storage/display; [ ] food left uncovered, [ ] food miproperly stored on floor, [ ] lood contains in cold storage double stacked or nested. Stored on floor, [ ] lood contains in cold storage double stacked or nested. It institutions: Ghost tray(s) [ ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not retained, [ ] schools; milk not kept at 40°F, or below. Rule 2.1.8.1. 2 DEMERITS.  15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.  16. [ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being used improperly to store food. Rule 2.3.8.7. 1 DEMERIT.  17. Open cans were being used improperly to store food. Rule 2.3.8.7. 1 DEMERIT.	FOOD SUPPLY AND SOURCE  [	Owner, Name  Owner, Name  Address  Address  MCD # ESTAB # SANI # ROOMS SEATS VR. MO. DAY  LICENSE ISSUED YES D NO D SITES  LICENSE POSTED YES D NO D SITES  LICENSE POSTED YES D NO D SITES  LICENSE POSTED YES D NO D SITES
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. Dimixing glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances; [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor tumaces found in sleeping rooms were not: [ ] adequately verticed, [ ] equipped with a unimate pilos. [ ] equipped with an automatic control valve. Rule 12.10.  76. [ ] 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	N OR MAINTEN  N OR MAINTEN  Thou smooth, for  1.1-7.6. 1 DEME  LOD  Toper bod spacing oper bod spacing or por lones, [ ] showed to lones,	and [] vatorie ] har mmon 1 ate, [ as are r in of qu on the r on the r	WASTEWATER DISPOSAL  33. 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.  56. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap. [ ] drain, [ ] plumbing; is improperly listed. [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  57. A cross-commection, without backflow device, exists between the drinking and the waste systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water dosets, water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water dosets.  58. Tollets 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.	TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were:  47. [ ] 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.  49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.4.1: 5 DEMERITS.  50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.4.2: 5 DEMERITS.  51. [ ] Lord water (under pressure) was not provided to the:  51. [ ] Indiversely and [ ] John sand [ ] cold water (under pressure) was not provided to the:  52. [ ] Indiversely [ ] does not have adequate storage,	Adion PURPOSE REGULAR



## CITY OF PORTLAND, MAINE

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	Rules 4.4.A. and 5.2.C. 2 DEMERITS.  22. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.  DISHWASHING:  MANUAL DISHWASHING:  31. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 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 at 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 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.	ally hazzardous foods required measured temperature for measured temperature for measured temperature for measured temperature. F. Rule 2.3.C. 4. 6.1 9.E. Rules 2.4.G. 1 aration: There is less than 1 MERITS.  Issed transporting food are storage temperatures. Rules 3.1 communicable disease for [ ] gastroinestinal infection practice [ ] earing Rules 3.2.A. 3.2.B. and 3.0 ot worn by food handlers. I generatures of equipment can be increased. F. Rules 3.2.A. 3.2.B. and 3.0 ot worn by food handlers. I feasily cleanable. Rules 4. 5.0 measured. I lease food for the practice of equipment can be increased. I lease for the practice of equipment in the practice of the p	ookke	Code  Code  PATE  VR. MO.  DATE  VR. MO.
Code Enforcement Officer  Establishment: Ropresentative	70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] unclersized: [ ] improper bed spacing. Rules 12.9 and 12.11: 1 DEMERIT.  71. The [ ] Toliets, [ ] 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. Dinking glasses not suitably sanitized and packaged. Rule 12.8. 2 DEMERITS.  75. Gas. Appliances; [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor furnaces found in sleeping rooms were not [ ] adequately vented, [ ] equipped with automatic pilots, [ ] equipped with a automatic pilots, [ ] equipped with a automatic control valve. Rule 12.10.  76. [ ] Life safety code violations: Explain.  77. 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	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. 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.  64. [ ] files: [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.3. 4 DEMERITS.  65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10. 4 DEMERITS.  66. Floors, walls, ceilings, [-]-froit smooth, [ ] properly constructed, [ ] in disrepair, [ ] Lighting [ ] ventilation inadequate, [ ] thoure(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust tans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] thoure(s) not shielded, [ ] dirty ventilation hoods, [ ] demerity and articles present. Rule 7.11.A.1.  68. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.	Toxic materials.   Jesponal medications and/or   Instal Subplies were:   Improperly stored.   Jabeled.   Juscel in food. Rule 7.12. S DEMERTIS.   Improperly stored.   Jabeled.   Juscel in food. Rule 7.12. S DEMERTIS.   Improperly stored.   Juscel in food. Rule 6.12.3. 2 DEMERTIS.   Further tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTIS.   Further tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTIS.   Further tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTIS.   Jeph. Rule 6.1.A.2. 5 DEMERTIS.   Jeph.	DE HEALTH  VI REPORT  LOCATION  PURPOSE  REGULAR  POLLOW-UP  COMPANION  INVESTIGATION  NEW/OTHER  TOXICE  TOXICE



MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  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 at temperature of at least 170°F. The measured temperature was [ ] F. Rule 5.1.C.5. 2 DEMERITS.  36. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water solution containing 50 ppm chlorine minimum and at a 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 was [ ] F. Rule 5.1.D.4.b. 1 DEMERIT.  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 was [ ] F. Rule 5.1.D.4.b. 1 DEMERIT.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  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. 4 DEMERITS.  39. The final sanitization innse water temperature was not at least 120°F. The measured temperature was [ ] F. Rule 5.1.D.4.c.(1): 2 DEMERITS.  40. Sustained 165°F hot water dishwashing machine.  41. Chemical sanitizing innse water temperature was not at least 120°F. The measured temperature was [ ] F. Rule 5.1.D.4.c.(2): 2 DEMERITS.  42. Sanitzing chemicals antitizing rinse water temperature was not at least 130°F. The measured temperature was [ ] F. Rule 5.1.D.4.c.(3): 2 DEMERITS.  43. 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.  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.1. and 5.1.D.2. 1 DEMERIT.	able or used to evaluate hot holding, tures. Rules 2.3.C.1. and 2.3.D.2. 1 EPERSONNEL  PERSONNEL  PERSONNEL  r. Rules 3.5.  c disease(s), [ ] boils, [ ] infected with a infection, are preparing and sending infection, are preparing and sending dinkling, in food preparations, and 3.4.A. S DEMERITS.  andlers, Rule 3.3.B. 1 DEMERITS.  andlers, Rule 3.3.B. 1 DEMERITS.  andlers, Rule 3.3.B. 1 DEMERITS.  and 3.4.A. 1 DEMERITS.  and 3.4.A. 2 D. Indisrepair (cracks Rules 4.1.A., 4.2.A., and 4.2.B. 2 D. Rules 4.1.A., 4.2.A.,	16. [ ] Unweapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. S DEMERITS.  17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.  18. Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. S DEMERITS.  19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] Pr. Rule 2.3.C.3. S DEMERITS.  20. [ ] Frozen food not being kept at 0°F, or below. [ ] improper thawing. The measured temperature was [ ] Pr. Rule 2.3.C.4. S DEMERITS.  21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [ ] Pr. Rules 2.4.G.1. 2.4.H.1.a. S DEMERITS.  22. Potentially hazardous cold food(s) not being stored at 4.9°F or below. The measured temperature was [ ] Pr. Rules 2.4.G.1. and 2.4.H.1.b. S DEMERITS.  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.  24. Rule 1.1.1. 2 DEMERITS.	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 or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.  10. Raw [ ] Intuits and/or [ ] intuits and/or [ ] otherwise. Thruits and/or [ ] otherwise. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.  11. Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanifized 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, 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: Gnost rucy(s) [ ] 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 2.4.1.2.	nd/or[] rized mili g used ar g used ar from an 5 DEME 1 DEME 1 DEME 2 Offen. Ru and 2.1. neat prod neat prod	Owner Name  Address  Address  MCD #  ESTAB #  SANI # ROOMS  SEATS  YR. MO. DAY  LICENSE ISSUED  YES DY NO D  LICENSE POSTED  YES DY NO D  LOCATE  SANI # ROOMS  STESS  YR. MO. DAY
Rules 12.3 and 12.9 D. 2 DEMÉRITS.  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 surhably sanitized and packaged. Rule 12.6. 2 DEMERIT.  75. Gas Appliances: [] hot water heaters. [] frefrigerators. [] clothes dryers, [] floor furnaces found in seeping rooms were not: [] adequately vented. [] equipped with a DEMERITS.  76. [] 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 × 8703	INSECT, RODENT & ANIMAL CONTROL  64. [ ] files: [ ] rodents: [ ] live arimals (other than security or guide dogs) were found on the premises. Rule 6:10; and 7:12:0. 4 DEMERITS.  65. Food service facilities: The outer [ and 7:00:0. ] Iskylights: [ ] transoms were not adequately screened. Rule 5:70. 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: [ ] yentilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods. [ ] ductwork. [ ] filters. [ ] exhaust fans. Rules 7:6, 7:3, 7:10, 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7:11.A.1.  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized: [ ] improper bed spacing. Rules 1:29 and 12:11, 1 DEMERIT.  71. The [ ] Toilets. [ ] lavatories, [ ] showers, were not: [ ] clean. [ ] in good repair.  71. The [ ] Toilets. [ ] lavatories, [ ] showers, were not: [ ] clean. [ ] in good repair.	TOILET AND HANDWASH FACILITIES  58. 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.  59. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: I plane and [ ] Jemale, Rule 6.5 1 DEMERIT.  60. Handwash lavatories: [ ] clean, [ ] Jadequate number, [ ] accessible, [ ] fixtures maintained, [ ] hand cleansing soap, [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3. and 6.8.4 DEMERITS.  61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS.  62. 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.	경우 공유 및 유	TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were:  WATER SUPPLY  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. Partie 6.1.E.3. EDEMERITS.  50. The free chlorine was less than 0.25 ppnf. The measured chlorine residual was ppn. Rule 6.1.A.2. 5 DEMERITS.  51. [ ] Hot and [ ] cold water (under pressure) was not provided to the:  51. [ ] Hot and [ ] odd water (under pressure) was not provided to the:  52. [ Mobile food units) The water storage tank: [ ] does not have adequate storage.  Full 8.1.C.1. 2 DEMERITS.	PURPOSE REGULAR

White - Licensee Opy • Yellow - State Opy

• Pink - Inspections Copy

Establish (from Representative

Owner Name CS FARRANTES INC Establishment Name COMES K		CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT
COSTANIAN TO CONE V S	Owner Name	Establishment Name
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TOTAL DE LEGACIONE DE L'ANTI-LEGACIONE DE L'AN		William Control of the Control of th	Caringa	* & c& C	The state of the s	
DAY    COMPINED   DESCRIPTION   DESCRIPTION	DISHWASHING:  1 DEMERTIT.  Dishes/utensils not being: [ ] scraped. [ ] soaked. [ ] p Dishes/utensils are not being washed in a delergent solutio least 120°F. The measured temperature was [ ] °F. R. Dishes/utensils are not being sanitized by immersion for 30 with at temperature of at least 170°F. The measured temperature was [ ] °F. R. Solution containing 50 ppm cinbining minimum and at a temperature solution containing 50 ppm cinbining minimum and at a temperature was [ ] °F. Rule 5.1.D.4.b. 1 DEMERITS.  Dishes/utensils are not being sanitized by immersion for on solution containing 50 ppm cinbining minimum and at a temperature was [ ] °F. Rule 5.1.D.4.b. 1 DEMERITS.  Dishes/utensils are not being sanitized by immersion for on solution containing 50 ppm cinbining mand the measured figure residual was [ ] °F. Rule 5.1.D.4.b. 1 DEMERITS.  Dishes/utensils are not being sanitized by immersion for on solution containing 50 ppm and the measured figure residual was [ ] °F. Rule 5.1.D.4.b. 1 DEMERITS.  Sustained 165°F hot water temperature was not at temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERIT Cohemical sanitizers: The wash-water temperature was not at temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERIT Cohemical sanitizing in a sanitizing finse water temperature was not at temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERIT Cohemical 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	PERSONNEL  anager. Rules 3.5.  incible disease(s), [ ] boils, [ ] in microble disease(s), [ ] boils, [ ] in microble disease(s), [ ] solid, [ ] in microble disease and sardor [ ] smoking when preparies, [ ] eating, drinking, in food proce, [ ] eating, drinking, in food proced and iers, Rule 3.3.B. 1 DEMERTS, [ ] cod handlers. Rule 3.3.B. 1 DEMERTS, [ ] in disrepair anable. Rules 4.1.A. 4.2.A., and 4.2. Copeny. [ ] stored, [ ] dispensed, DEMERTS.	Potterm Potter	Meat and/or meat products not USDA approved. Rule 2:1.2.4  Meat and/or meat products not USDA approved. Rule 2:1.2.4  FOOD PREPARATION AND PROTECT  Cooked and/or prepared foods are subjected to cross contar  of   Jother sources of contamination. Rules 2:2.A.1. and 2:  Employees handle raw and cooked or prepared food product  washing in between. Rules 2:2.A.1. and 2:3.B.5. S DEMERITS.  Food contact surfaces not:   washed.     minsed-and/or    Food contact surfaces not:   washed.     minsed-and/or    Food (toe) contact surfaces are improperly:   foesigned.    Food (toe) contact surfaces are improperly:   foesigned.    Food (toe) contact surfaces are improperly:   foesigned.    Food (toe) contact surfaces are improperly:   food left uncontamination may represent the surfaces are improperly:   food left uncontained and/or   located. Rules 4:2.A. 4:2.B. 4:3.  Food not protected during storage-display:   located thus storage duble as a contamination and the protected during storage-dust 4:0°-r, or below. Rule 2:    Institutions: Ghost tray(s)   located. Aurice or below. Rule 2:    Storage of   located and/or   beverages in ice or water is storage of   located and/or   located. Rule	POSTED YES BY NO D SUPPLY AND SOURCE poiled and/or [ ] adulterated foods are being used and MERITS.  Inpasteurized milk, [ ] milk products, [ ] cracked eggs and steing used and/or served. Rules 2.1.8.4.5 DEMERITS.  2.1.A.3.5 DEMERITS.  2.1.A.3.5 TO EMERITS.  2.1.A.2.1 DEMERITS.  2.1.A.2.1 DEMERITS.  3.6 Goods fround: [ ] leaking, [ ] with severe dents. [ ] with severe dents. [ ] the doods fround: [ ] leaking, [ ] with severe dents. [ ] swollen. Rule 2.1.A.1.5 DEMERITS.  3.6 DEMERITS.	POSS SEATS YR.  ESTAB # SANI # ROOMS SEATS YR.  ENSE ISSUED YES OF NO D STEES
	Rules 12.3 and 12.5 D. 2 DEMERITS.  72. [] Hand cleansers, [] towels, were: [ 2. DEMERITS.  73. The carpeting is not: [] clean, [] in gr.  74. Drinking glasses not suitably sanitized a gr.  75. Gas Appliances: [] hot water heaters furnaces found in sleeping rooms were automatic picts. [] equipped with an a 4 DEMERITS.  76. [] Life safety code violations: Explain:  Rule 11.1.5 DEMERITS.  1 ITEMS IN GRAY SHADED AREAS ARE 4 SOON AS POSSIBLE; NOTIFY DEPARTI	were not adequately screened. Rule  CONSTRUCTION OR MAIN  CONSTRUC	TOILET AND H.  58. Toilets rooms: [ ] Completely enclose doors, [ ] properly vented, [ ] tissue Rules 6.5, 6.6, and 6.7. 2 DEMERTIS.  59. Inadequate number of [ ] male, and/c [ ] male and [ ] female. Rule 60. Handwash lavatones: [ ] clean; [ ] and cleansing scap, wided [ ] common towel: Rules 6.3 and 6.1. [ ] inadequate, [ ] uncovered containes. Storage areas were not constructed to 1 [ ] refuse bin of questionable safety.  64. [ ] files, [ ] rodents, [ ] were found on the premises. Rule 64. [ ] files, [ ] rodents, [ ] the outer [ ] 1.  65. Food service facilities. The outer [ ] 1.	52. (Mobile food units) The water stronge to find the first properly cleaned and strong properly cleaned and stron	TOXICI  TOXICI  TOXICI  TOXIC materials. [ ] personal medicati  TOXICI  TOXIC materials. [ ] personal medicati  TOXICI  TOXICI	DIShment Name  Location  TE  PURPOSE  POLLOW-UP  COMPLAINT  NEWFOTHER  S  POLLOW-OH  NEWFOTHER  POLLOW-OH  POLLOW-OH



JCENSE POSTED FOOD SUPPLY
Spoiled and/or [ ] adulterated foods and DEMERITS. O ed. Rule 2:4.J.1. 5 DEMERITS. [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. available or used to evaluate hot holding, cooking, reheating, mperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. ble disease(s), [ ] boils, [ ] infected wound(s), estinal infection, are preparing and serving food. DA approved. Rule 2.1.A.2. 5 DEMERITS. zed by immersion for one minute in a clean chlorine minimum and at a temperature of at least 130°F, ppm and the measured temperature was | | 1°F, or [ ] smoking when preparing and serving food, eating, dinnking, in food preparation and/or dishand 3.4.A. 5 DEMIERITS. SANI# Y AND SOURCE are being used and/or served. Rule 2.1.A.1 ipment [ ] in disrepair (cracks, chips, pits, open s 4.1.A., 4.2.A.; and 4.2.B. 2 DEMERITS. stored; [ ] dispensed; [ ] handled, [ ] reused. Rule 2.3.B.7. 1 DEMERIT. ation are not being rapidly cooled 19F. Rule 2:3.C.3. 5 DEMERITS. proper thawing. The measured amination, from [ ] raw foods 2.3.B.5. 2 DEMERITS Lots without thorough handcooked long enough to be on having a temperature of at tule 5.1.C.5. 2 DEMERITS.
0 seconds in clean hot water erature was [ 95. r below. The measured 5 DEMERITS. frigeration per meal. ast 140°F. The meaand 9.1.A. 1 Rule 5.1.B. TOXIC MATERIALS

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

mpletely enclosed. [ ] Equipped with self-closing, tight fitting anted, [ ] itssue provided, [ ] covered waste receptacle (ladies), 7, 2 DEMERITS. NTENANCE OF PHYSICAL FACILITIES

ph, [ ] properly constructed; [ ] in disrepair,

DEMERIT. [ ] not found, [ ] inadequate, Rule 12.4 rap, [ ] drain, [ ] plumbing: is improperly ules 6.4.F. and 7.8. 2 DEMERITS. exists between the drinking and the wastenumber, | | ] accessible, [ ] fixtures itary towel/hand drying devices not pro-4 DEMERITS. ted, unclean, [ ] in disrepair, 12.9 and 12.11. 1:DEMERIT. not [ ] clean, [ ] in good re other than security or guide dogs
4 DEMERITS.

ows.[ ] skylights.[ ] transoms d. Rule 6.9. 2 DEMERITS. trinking and the ...... rater closets, e 6.4.C. S DEMERITS.

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3 / M / M / M / M / M / M / M / M / M /	30. Food/non food contact surfaces of equipment [ ] in disrepair (cracks, chips, pits, open searns), [ \( \) That easily cleanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service artibles improperly; [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  DEMERIT.  DISHWASHING: 33. Dishes/utensils not being: [ ] scraped, [ ] scaked, [ ] preflushed. Rule 5.1.C.4. 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 one minute in a clean chlorine solution containing 50 ppm chlorine minimum, and at a temperature of at least 130°F.	21. Potentially hazardous hot food(s) not being stored at 140°F, or above, the measured temperature was [ ] FF, Rules 2.4.G.1., 2.4.H.1.a. 5. DEMERTITS.  22. Potentially hazardous cold food(s) not being stored at 45°F, or below. The measured temperature was [ ] FF, Rules 2.4.G.1., and 2.4.H.1.b. 5. DEMERTITS.  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTITS.  24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1. DEMERTIT.  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 DEMERTIT.  26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s); [ ] boils. [ ] infected wound(s), Rule 3.1.A. 5 DEMERTITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when prepariting and serving food. [ ] with our hygicine practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERTITS.	and 2.3.B.5.15 Disable and 2.3.B.5.B.5.15 Disable and 2.3.B.5.15 Dis	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.2. 1 DEMERITS.  4. [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERITS.  5. Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] sevellen. 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 DEMERITS.  7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.  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. Contamination and cooked or prepared food products without thorough hand-	Owner Name  Owner
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	EDGING  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 12.9 and 12.71. 1 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 DEMERITS.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor furnaces found in sleeping rooms were not: [ ] adequately vented, [ ] equipped with a puternatic pilots, [ ] equipped with a puternatic pilots, [ ] equipped with an automatic control valve. Rule 12.10.  76. [ ] Life safety code violations: Rule 11.1. 5 DEMERITS.	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. 64. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned. 64. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned. 65. Floor, J.	53. The subsurface disposal system was found to be suitavity. Pure VLL. 1945.  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.  66. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly [ ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  77. A cross-connection, without backlow device, exists between the diriking and the waster water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closels. [ ] other:  70ILET AND HANDWASH FACILITIES  58. Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] Insulentiss.  78. Toilets member of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERITS.  59. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERITS.  50. Handwash levatories: [ ] clean, [ ] Jacquate number, [ ] accessible, [ ] fixtures maintained. [ ] hand clearsing soap, [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3. and 6.8. 4 DEMERITS.	TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were:  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were:  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.  WASTEWATER DISPOSAL  WASTEWATER DISPOSAL	ARTICAL TYPE TO A NEW/OTHER



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33. Dishes/utensits not being: [ ] scraped, [ ] soaked, [ ] preflushed, Rule 5.1.C.4.  34. Dishes/utensits 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/utensits are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5.2. 4 DEMERITS.  36. Dishes/utensits are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a 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.  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. 4 DEMERITS.  39. The final sanitization in the wash-water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.  40. Sustained 165°F hot water dishwashing machine	nanager. Rules 3.5.  Inflocted wour microbie disease(s), [ ] boils, [ ] infected wour microbie disease(s), [ ] boils, [ ] infected wour mointestinal infection, are preparing and serving ands and/or [ ] smoking when preparing and service, [ ] eating, drinking, in food preparation at A., 3.2.B., and 3.4.A. 5 DEMERITS.  Tood handlers. Rule 3.3.B. 1 DEMERITS.  Tood handlers. Rule 3.3.B. 1 DEMERITS.  Tood handlers. Rule 3.3.B. 1 DEMERITS.  DISHMENT AND UTENSILS  Tooget equipment: [ ] in disrepair (cracks, chanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  ] not stored properly in sanitzing solutions Rules and the property in sanitzing solutions Rules and the	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. S DEMERTIS.  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. S DEMERTIS.  20. [ ] Frozen food not being kept at 0°F, or below. [ ] Improper thawing. The measured temperature was [ ] F. Rule; 2.3.C.4. S DEMERTIS.  21. Potentially hazardous hot food(s) not being stored at 1.40°F or above. The measured temperature was [ ] F. Rule; 2.4.G.1.; 2.4.H.1.a. S DEMERTIS.  22. Potentially hazardous cold food(s) not being stored at 43°F or below. The measured temperature was [ ] F. Rules; 2.4.G.1.; and 2.4.H.1.b. S DEMERTIS.  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTIS.  24. The containers used transporting food are inadequate. Rules; 2.4.L.1., and 9.1.A.  1 DEMERTIS.  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 DEMERTI.	8. Cooked and/or prepared roots are subjected to constantination. Rules 2.2.4.1. and 2.3.B.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough hand- 9. Employees handle raw and cooked or prepared food products without thorough hand- 9. Employees handle raw and cooked or prepared food products without thorough hand- 9. Employees handle raw and cooked or prepared food products without thorough hand- 9. Employees handle raw and cooked or prepared food products without thorough hand- 10. Raw [] Inuits and/or [] vegetables are not washed before being used and/or served. 10. Raw [] Inuits and/or [] vegetables are not washed before being used and/or served. 11. Food contact surfaces not [] washed. [] inneed, and following any kind of operation when contamination may have occurred. 12. Food (itce) contact surfaces are improperly: [] designed. [] constructed. [] Installed. 12. Food (itce) contact surfaces are improperly: [] designed. [] constructed. [] Installed. 13. Food not protected during storage/display-Q-Q-Q-Q-Q-Q-Q-Q-Q-Q-Q-Q-Q-Q-Q-Q-Q-Q-Q	FOOD SUPPLY AND SOURCE  FOOD SUPPLY AND SOURCE  Indior [ ] adulterated foods are being used and/or serviced milk [ ] milk products. [ ] cracked eggs. [ ] unit gued and/or served. Fules 2:1.8.4. S DEMERITS.  If the man unapproved source on premises, being used is from an unapproved source on premises, being used is DEMERITS.  I DEMERITS.  I leaking, [ ] with severe dents. [ ] in rust being kept in original container; [ ] seafood products and 2:1.8.3. I DEMERITS.  Tot being kept in original container; [ ] seafood production of the products approved. Fulle 2:1.4.2. 5 DEMERITS.  FOOD PREPARATION AND PROTECTION	Windle Name  Windless  Address  MCD # ESTAB # SANI # ROOMS SEATS VR. MO. DAY  LICENSE ISSUED YES NO.D SO.D STEEL STEEL STEEL STEEL NO.D STEEL STEEL STEEL STEEL NO.D STEEL STEEL STEEL STEEL STEEL NO.D STEEL STEE
73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packagod. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters: [] leringerators: [] clothes dryers. [] from turnaces found in sleeping rooms were not: [] ladequately vented, [] oquipped with automatic plots: [] equipped with a nautomatic control valve. Rule 12.10. 76. [] 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	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Elaors, walls, ceilings, C. I not smooth, [ ] properly constructed. C. In disrepair, C. I Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded % I dirty ventilation inadequate, [ ] fixture(s) not shielded % I dirty ventilation inadequate. [ ] exhaust tans. Rules 7.6, 7.9 7.70. 1 DEMERIT.  68. [ ] Premisse littered  numbers of [ ] cleaning equipment and articles present. Rule 7.11.A.1.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] lavatories, [ ] showers, were not; [ ] clean, [ ] in good repair.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not; [ ] clean, [ ] in good repair.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4  2 DEMERITS.	Fules 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 layatories: [ ] 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.  61. [ ] inadequate, 'f'\] uncovered containers were being used. Rule 6.9. 2 DEMERITS.  62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9. 4.2 DEMERITS.  63. 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.  64. [ ] files, [ ] rodents, [ ] Iroaches, [ ] live animals (other than security or guide dogs) were not adequately screened. Rule 6.10. and 7.12.G. 4 DEMERITS.  65. Food service facilities: The outer [ ] doors; [ ] windows, [ ] skylights, [ ] transoms were most adequately screened. Rule 6.10.10. 4 DEMERITS.	WASTEWATER DISPOSAL  WASTEWATER DISPOSAL  Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.  Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.  Solution of the ground of the ground for ground for ground for the ground for g	TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were:  WATER SUPPLY  WATER SUPPLY  WATER SUPPLY  48. [ ] A copy of the current water analysis was not available at the facility.  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:  52. [ ] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.  53. [ ] Indoor the water storage tank; [ ] does not have adequate storage, [ ] is not being properly cleaned and sanitized after each day's use.  Full 6.1.C.1. 2 DEMERITS.	### A PI