



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

Push Cart/BASE Station

100

Owner Name: SPARTAN GRILL, Establishment Name: JAME, Address: 18 LORRAINE ST, Zip Code: 04103, Location: PORTLAND

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.

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.

FOOD TEMPERATURES
18. Potentially hazardous food(s) not being reheated or cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was 48°F. Rule 2.3.C.3. 5 DEMERITS.

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. Rule 3.1.A. 5 DEMERITS.

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.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.

DISHWASHING
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 110°F. Rule 5.1.C.5. 2 DEMERITS.

MECHANICAL DISHWASHING:
38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was 130°F. Rule 5.1.D.3.b. 2 DEMERITS.
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was 170°F. Rule 5.1.D.3.b. 4 DEMERITS.

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

WATER SUPPLY
48. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.

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.

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

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: male and female. Rule 6.5 1 DEMERIT.

RUBBISH
61. Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.
62. Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERITS.

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
67. Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

LODGING
70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
71. The Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3, and 12.9.D. 2 DEMERITS.

72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4 2 DEMERITS.
73. The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERIT.
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.

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

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



27-C-12

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

100

Owner Name: Pat Rodriguez Establishment Name: Patricia's  
 Address: Standish Zip Code: \_\_\_\_\_ Location: 780 Ossipee trail, Standish

MCD # <b>05170</b>	ESTAB # [ ] [ ] [ ] [ ] [ ]	SANI # [ ] [ ] [ ] [ ] [ ]	ROOMS [ ] [ ] [ ] [ ] [ ]	SITES [ ] [ ] [ ] [ ] [ ]	SEATS [ ] [ ] [ ] [ ] [ ]	DATE YR. MO. DAY <u>06 05 20</u>	PURPOSE REGULAR ..... 1 FOLLOW-UP ..... 2 COMPLAINT ..... 3 INVESTIGATION ..... 4 NEW/OTHER ..... 5	ESTAB. TYPE <u>03</u>	Reinspection to be conducted within _____ days _____ day letter of follow-up	DEMERITS 5 PT _____ 4 PT _____ 2 PT _____ 1 PT _____
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LICENSE ISSUED YES  NO   
 LICENSE POSTED YES  NO

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

Establishment Representative