CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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Owner Name	artan Grill		Establishment Nar	me Same			
Address	71126 54	Zip Code	3 Local	TER HAN	0		
MCD # 0 5 1 7 0 LICENSE ISSUED LICENSE POSTED		OMS SEATS YR.	MO. DAY	PURPOSE REGULAR	3 [F]	Reinspection to be conduct within days day letter of follow-up	DEMERITS 5 PT 4 PT 2 PT 1 PT
5 DEMERITS.	FOOD SUPPLY AND SOUR	ed and/or served. Rule 2.1.A		. [] Toxic materials, [[] improperly stored, [Dersonal medication	ATERIALS ns and/or [] first-aid supp it in food. Rule 7.12. 5 DE	olies were: MERITS.
3. Canned foods from Rule 2.1.A.3. 5 D	d milk, [] milk products, [] cracke ed and/or served, Rules 2.1.B.4, 5 E m an unapproved source on premiser EMERITS.] improperly labeled containers of fo	e, being used and/or served.	48	B. [] A copy of the curre [] Further testing may	WATER S nt water analysis was be required. Rule 6	UPPLY s not available at the facili 1.E.3. 2 DEMERITS.	ty.
Rule 2.1.A.2. 1 D 5. Canned goods for and/or [] swoller 6. [] Shellfish not b	EMERIT. und: [] leaking, [] with severe der Rule 2.1.A.1. 5 DEMERITS. being kept in original container; [] s	its.[] in rusty condition.		The free chlorine was le ppm. Rule 6.1.	ess than 0.25 ppm. T A.2. 5 DEMERITS. rater (under pressure	tory. Rule 6.1.A.1. 5 DEN he measured chlorine resi) was not provided to the: s, Rule 6.1.D.1. 5 DEME	dual was
7. Meat and/or meat	2.1.B.3. 1 DEMERITS. products not USDA approved. Rule : FOOD PREPARATION AND PRO epared foods are subjected to cross	TECTION contamination, from [] raw	500-1 1-10-1	2. (Mobile food units) The	water storage tank: ly cleaned and saniti	J does not have adequated after each day's use.	ite storage,
9. Employees handle washing in betwee 10. Raw [] fruits an Rule 2.4.B.1. 2 D	aces not: [] washed, [] rinsed, ar kind of operation when contaminatio	roducts without thorough har MERITS. pefore being used and/or ser id/or [] sanitized after each	ved. 53	Wastewater was being	improperly discharge waste water storage	R DISPOSAL to be surfacing. Rule 6.2.7 d onto the ground. Rule 6 e tank does not have adec	2.A. 4 DEMERITS
12. Food (Ice) contact [] maintained at 13. Food not protected stored on floor, [] sneeze guard 14. Institutions: Ghos retained, [] sche	tt surfaces are improperly: [] design nd/or [] located. Rules 4.2.A., 4.2.E ad during storage/display: [] food el [] food containers in cold storage do as absent. Rules 2.2.A.1., 2.4.F.7. 2: tt tray(s) [] not kept. [] not dated, ools: milk not kept at 40°F, or below. od and/or [] beverages in ice or wa	ft uncovered [] food improuble stacked or nested, DEMERITS. Rule 10.2 [] 1/2 pint milk r Rule 2.1.B.1. 2 DEMERITS.	perly 56	[] sized, [] installed Z. A cross-connection, w	I and/or maintained. rithout backflow device	BING trap, [] drain, [] plum Rules 6.4.F. and 7.8. 2 D e, exists between the drin hot water heater, [] water	EMERITS. Iking and the waste
2 DEMERITS. 16. [] Unwrapped a public were being	and/or [] potentially hazardous food treused. Rule 2.4.J.1.5 DEMERITS being used improperly to store food.	products previously served Rule 2.3.B.7. 1 DEMERIT.	to the 5	 Toilets rooms: [] Cor doors, [] properly ve Rules 6.5, 6.6, and 6.7 	nted. [] tissue prov '. 2 DEMERITS.	WASH FACILITIES] Equipped with self-closiided, [] covered waste r	eceptacie (ladies).
adequately heate 19. Prepared potentia to 45° or below. T 20. [] Frozen food	dous food(s) not being: [] reheated d to all parts Rule 2.4.G.3. 5 DEME ally hazardous foods requiring refrige fine measured temperature was [not being kept at 0°F, or below: [] in the control of th	[] cooked long enough to RITS. ration are not being rapidly c] °F. Rule 2,3.C.3. 5 DEME nproper thawing. The measu	be 6 cooled RITS.	[] male and [0. Handwash lavatories:] female. Rule 6.5	I DEMERIT. Late number, [] accessible sanitary towel/hand drying 8 4 DEMERITS.	ole. [] fixtures
temperature was 22. Potentially hazan temperature was 23. Crowded refriger Rule 10.1. 2 DEI	dous not food(s) not being stored at ["F. Rules 2.4.G.1., 2.4.H.1. dous cold food(s) not being stored at ["F. Rules 2.4.G.1., and 2.4. ation: There is less than 1/4 cubic fo	140°F or above. The measure. 5 DEMERITS. 45°F or below. The measure. 1.1.b. 5 DEMERITS. ot of refrigeration per meal.	d 6	2. Storage areas were not	ot [] clean, [] free	Were being used. Rule 6.9 of litter, Rule 6.9.B.4. 2 D inaccessible to vermin, s 6.9 and 6.10. 2 DEMER	EMERITS. L Leasily cleaned
25. Accurate thermore and refrigerated :	meters not available or used to evalustorage temperatures. Rules 2.3.C.1. PERSONNEL	ate not holding, cooking, reh	eating, 6	4. [] flies, [] rodents, were found on the pre	The outer [] doors	animals (other than secu d 7.12.G. 4 DEMERITS. , [] windows, [] skylig	rrity or guide dogs
27. Personnel with:[] respiratory o Rule 3.1.A. 5 DE	handler/manager. Rules 3.5.] communicable disease(s), [] bo [] gastrointestinal infection, are premerits. with dirty hands and/or [] smoking with dirty hands and/or [] gating drinking, fulles 3.2.A., 3.2.B., and 3.4.A. 5 DE	reparing and serving food.		 Floors, walls, ceilings, dirty surfaces. Ru I Lighting () ventil 	[] not smooth, [] ties 7.1-7.6, 1 DEMEI ation inadequate.	1 fixture(s) not shielded [in disrepair,
29. Hair restraints no	pt worn by food handlers. Rule 3.3.B. FOOD EQUIPMENT AND UT	1 DEMERITS. ENSILS	6	i8. [] Premises littered, 1 DEMERIT.	i] unnecessary equ	st fans. Rules 7.6, 7.9, 7. uipment and articles prese rt, [] linens. Rule 7.11.8	.10. 1 DEMERIT. ont. Rule 7.11.A.1.
31. Single service ar Rules 4.4.A. and	easily cleanable. Rules 4.1.A., 4.2.A. ticles improperly: [] stored, [] dis 5.2.C. 2 DEMERITS:] dirty, [] not stored properly in sa	pensed,[]handled,[]re	pused. 7	1. The [] Toilets, [] la Rules 12.3. and 12.9.	proper bed spacing. vatories, [] shower D. 2 DEMERITS.	ventilated, unclean, [] i Rules 12.9 and 12.11. 1 s, were not: [] clean, [DEMERIT.] in good repair.
34. Dishes/utensils a		preflushed. Rule 5.1.C.4	. 7	The carpeting is not: [Drinking glasses not signs] clean, [] in good uitably sanitized and	not found, [] inadequate repair. Rule 12.9.C. 1 De packaged. Rule 12.6. 2 I	EMERIT.
with at temperatu Rule 5.1.C.5.a. 4	re not being sanitized by immersion to the of at least 170°F. The measured to DEMERITS. The not being sanitized by immersion to g 50 ppm chlorine minimum and at a	or 30 seconds in clean hot was properature was []°F. or one minute in a clean chic	vater 7		quipped with an auto	refrigerators, [] clothes [] adequately vented, [mattic control valve. Rule	
37. No chemical test MECHANICAL DISHW 38. Hot water sanitiza	kit provided: Rule 5.1.D.4.b. 1 DEMI VASHING:	ERIT.		ITEMS IN GRAY SHADI	ED AREAS ARE 4 AN	ID 5 DEMERITS ITEMS - (NT WHEN CORRECTED -	OORRECT AS · 874-8300 X 8703
39. The final sanitizat temperature was 40. Sustained 165°F1	ion rinse water temperature was not [] % Rule 5.1.D.3.b. 4 DEME hot water dishwashing machine.	DEMERITS. at least 180°F. The measured RITS. °F. Rule 5.1.D.3.a. 4 DEME	d				
Sanitizing chemicals said temperature was [No chemical test is said to said temperature was continuous said temperature was continuous said test is said temperature was continuous	als not automatically dispensed. Rule nitizing rinse water temperature was] °F. Rule 5.1.D.4.c.(3). 2 DEI oft provided. Rule 5.1.D.4.b. 1 DEME	vertis. 5.1.D.4.c.(2), 2 DEMERITS 15.1.D.4.c.(2), 2 DEMERITS 15.1.D.4.c.(2), 2 DEMERITS MERITS.					
45. Dish racks not sto	red in a sanitary manner. Rule 5.1.D. provided [] inoperative, Rules 5.1.D	6 1 DEMEDIT		On Rec			

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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Address	K-d1219118-2	Zip Code	Establishment Name	therein's	
<u></u>		Lip oode	Location 7 & C	ossippe trail	
	STAB # SANI # BOX	OMS SEATS	DATE	JRPOSE	7 Julynyi 24
	SIT	ES YR.	MO. DAY REGULAR	1 ESTAB TYPE	Reinspection to be seed as 5
LICENSE ISSUED YES D		05	INVESTIGA	TION 7	within days 4
JICENSE POSTED YES 🗅	ио 🛍 🗀 📗		NEWJOTHE		ollow-up day letter of 2
I I Spoiled and/or I I add	OOD SUPPLY AND SOURCE	E :			
5 DEMERITS.	terated foods are being used	l and/or served. Rule 2.1.	A.1. 47. [] Toxic n	TOXIC MA naterials, [] personal medications erly stored, [] labeled, [] used i	
products being used and/or	milk products, [] cracked served. Rules 2.1.B.4. 5 DE	eggs,[] unpasteurized (MERITS:	gg	erly stored, [] labeled, [] used i	n food. Rule 7.12. 5 DEMERITS.
Rule 2.1.A.3. 5 DEMERITS.	croved source on premises,	being used and/or served		WATER SUI	PPLV
Rule 2.1.A.2. 1 DEMERIT	ly labeled containers of food	are being used and/or se		of the current water analysis was r	ot available at the facility.
Canned goods found: [] lea and/or [] swollen, Rule 2.1.	aking, [] with severe dents. A.1, 5 DEMERITS.	[] in rusty condition,	50 To 1	POLICU ALIG INLINA TO NA IMPONTAGA	
Rules 2.1.B.2 and 2.1.B.3. 1	n original container; [] sea	food products misreprese	[] ppm	Rule 6.1.A.2 5 DEMEDITE	measured chlorine residual was
Meat and/or meat products n	ot USDA approved. Rule 2.1	.A.2. 5 DEMERITS.		[] cold water (under pressure) w] dishwashers, or [] lavatories.	as not provided to the: Rule 6.1.D.1. 5 DEMERITS
	REPARATION AND PROTE		[] is not be	units) The water storage tank: [sing properly cleaned and sanitized 2 DEMERITS.	does not have adequate storage
or [] other sources of conta	s are subjected to cross con mination. Rules 2.2.A.1. and	tamination, from [] raw 2.3.B.5. 2 DEMERITS	foods	. 2 DEMERITS.	
washing in between, Rules 2	2 A 1 and 2 2 P 5 5 5 5 5	ucts without thorough har		WASTEWATER DI	SPOSAL
Rule 2.4.B.1. 2 DEMERITS	etables are not washed befo	re being used and/or ser	/ed. 53. The subsurfa	Ce disposal system was found to to	
Food contact surfaces not: [and following any kind of oper Rule 5.1.A.3. 2 DEMERITS.] washed, [] rinsed, and/o ation when contamination m	r [] sanitized after each	use 55. (Mobile food	unite): [] worte	nto the ground, Rule 6.2.A. 4 DEN
Mule 5.1.A.3. 2 DEMFRITS		ay nave occurred,	nuie 8.1.C.2.	4 DEMERITS.	avequate storag
Food (ice) contact surfaces ar [] maintained and/or [] loc Food not protected during stor	ated. Rules 4.2.A., 4.2.B., 4.	3.A., 4.3.B. 2 DEMERITS	alled,	PLUMBING	
Food not protected during stor stored on floor, [] food conta [] sneeze guards absent. Ru	iners in cold storage double les 2.2.A.1., 2.4.F.7. 2 DEM	Stacked or nested, ERITS	erly 56. [] Kitchen s [] sized, [ink, [] utility sink, [] grease trap	o, [] drain, [] plumbing; is imp
retained, [] schools: milk not	not kept, [] not dated, Rule	10.2 [] 1/2 pint milk no	— >/. A cross-conn	ection, without backflow device, es at the: [] faucet hose, [] hot v	STOTIO. 2 DEMENTS.
Storage of [] food and/or [] 2 DEMERITS.	beverages in ice or water is	prohibited. Rule 2.4.I.2.	[] other:	r 1 sacor rose, i prior v	vater neater, [] water closets, Rule 6.4.C, 5 DEM
[] Unwrapped and/or [] pot public were being reused. Rule Open cans were being used im	entially hazardous food prod	ucts previously served to	the	TOILET AND HANDWASI	
Open cans were being used im	properly to store food. Rule :	2.3.B.7. 1 DEMERIT.	58. Toilets rooms:	[] Completely enclosed, [] Equiperly vented, [] tissue provided, and 6.7. 2 DEMERITS.	H FACILITIES Lipped with self-closing, tight fitting
	CONTEMPEDATION		Rules 6.5, 6.6,	and 6.7. 2 DEMERITS.	[] covered waste receptacle (la
Potentially hazardous food(s) nadequately heated to all parts F Prepared potentially hazardous	ot being: [] reheated [] c Rule 2.4.G.3. 5 DEMERITS.	ooked long enough to be] male a	mber of [] male, and/or [] fema nd [] female. Rule 6.5 1 DEM	ile toilets. The number of toilets a
to 45° or below The maneurous	"adda rodomaid remideration	are not being rapidly con	led maintained [atories: [] clean, [] adequate no] hand cleansing soap, [] sanital mon towel. Rules 6.3. and 6.8. 4.0	umber, [] accessible, [] fixture ry towel/hand drying devices not a
temperature was f for p	ilo 2 2 C 4 G GW. [] [mptrope	er thawing. The measured		mon towel. Rules 6.3. and 6.8.4 c	DEMERITS.
temperature was figure of	not being stored at 140°F	or above. The measured	61. [] inadequate	RUBBISH	
emperature was	s) not being stored at 45°F o	or below. The measured	62. Storage areas	Were not [] clean [] from #4 FW	eing used. Rule 6.9. 2 DEMERIT r, Rule 6.9.B.4. 2 DEMERITS.
Rule 10.1. 2 DEMERITS.	less than 1/4 cubic foot of re	frigeration per meal.	NX Stomonous	are not constructed to be: [] inac of questionable safety. Rules 6.9 a	cessible to vermin, [] easily clea
DEMERIT.	food are inadequate. Rules	2.4.L.1., and 9.1.A.			ING 6.10. 2 DEMERITS.
occurate thermometers not avail and refrigerated storage tempera	a la la companyone de l		ng. 64.[] flies [] ro	INSECT, RODENT & ANIMA	LCONTROL
	OFDCOMME!	3.D.2. 1 DEMERIT.	were found on t	dents, [] roaches, [] Ive anima he premises. Rule 6.10. and 7.12.	ils (other than security or guide do G. 4 DEMERITS.
lo certified food handler/manage	T. O. de a O. W.		were not adequa	clities: The outer [] doors, [] wately screened. Rule 6.10.D. 4 DE	indows, [] skylights, [] transor MERITS.
ersonnel with:[] communicabl] respiratory or [] gastrointes ule 3.1.A 5 DEMERITS.	e disease(s), [] boils, [] i tinal infection, are preparing	nfected wound(s), and serving food	CONE	Pulotion	
ersonner Ludth dimeter			66. Floors, walls, ce	FRUCTION OR MAINTENANCE OF	PHYSICAL FACILITIES
asming areas. Hules 3 2 A 3 2	B 0000 4 4 5 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	"oparation and/or dish.	67. [] Lighting []	llings, [] not smooth, [] properts. Rules 7.1-7.6. 1 DEMERIT. ventilation inadequate, [] fixture	(s) not shiolded [] ill disrepair,
	andiers. Hule 3,3.B. 1 DEMI	ERITS.	68. [] Premises litt	ventilation inadequate, [] fixture vork, [] filters, [] exhaust fans. ered, [] unnecessary equipment	Rules 7.6, 7.9, 7.10. 1 DEMERI
	DUIPMENT AND UTENSILS	· · · · · · · · · · · · · · · · · · ·	1 DEMERIT.	of [] cleaning equipment, [] lin	and anticles present. Rule 7.11.A
100 service articles impressed	7 4 47 47 47 47 47 47 47 47 47 47 47 47	Cracks, chips, pits, oper 2.B. 2 DEMERITS.		or a modular godular ment, [] iin	ens. Rule 7.11.B. 1 DEMERIT.
iles 4.4.A. and 5.2.C. 2 DEMÉF ping cloths: [] dirty, [] not s DEMERIT.	tored property is	[] handled, [] reused		LODGING	
DEMERIT.	tored properly in sanitizing s	olutions Rule 5.1.B.		m(s) are: [] inadequately ventilate] improper bed spacing. Rules 1	4.3 ADD 17.31 1 DEMEDIT
AL DISHWASHING:	DISHWASHING		 Rules 12.3, and 1 	2.9.D. 2 DEMEDITE	ot: [] clean, [] in good repair.
hes/utensils not being: [] scr EMERIT.	aped,[]soaked,[]prefit	ished, Rule 5.1.0.4	2 DEMERITS.	ors, [] towels, were: [] not found	
hes/utensils are not being wash st 120°F. The measured temper hes/utensils are not helps sach	ed in a detergent solution he	iving a temporature of	73. The carpeting is n74. Drinking glasses r	of critoble continued	Rule 12.9.C. 1 DEMERIT.
hes/utensils are not being saniti	ature was [] °F. Rule 5	.1.C.5. 2 DEMERITS.	75. Gas Appliances: [furnaces found in	I hot water heaters, [] refrigers sleeping rooms were not [] adec] equipped with an automatic cor	tors, [] clothes dryers [] floor
hes/utensils are not being saniti of at temperature of at least 170° e 5.1.C.5.a. 4 DEMERITS.	F. The measured temperatur	e was []°F.	automatic pilots, [4 DEMERITS] equipped with an automatic cor	quately vented, [] equipped with itrol valve. Rule 12.10.
nes/utensils are not being saniti. Ition containing 50 ppm chlorine	zed by immersion for one mi	nute in a clean chlorine	- /o. [] Life safety cod Explain:	le violations:	
3.1.C5.b. 4 DEMERTS 1		perature was [] °F.	Rule 11.1. 5 DEM	ERITS.	
chemical test kit provided. Rule NICAL DISHWASHING:			• ITEMS IN GRAY SH	IADED AREAS ARE 4 AND 5 DEM. E: NOTIFY DEPARTMENT WHEN	ERITS ITEMS - CORDECT 40
water sanitization: The wash-w.d temperature was [1°F	ater temperature was not at	least 140°F. The mea-	SOUN AS POSSIBL	E; NOTIFY DEPARTMENT WHEN	CORRECTED - 874-8300 X 870
perature was I 1°F Bule 5	peracure was not at least 18	10°F. The measured			
ained 165°F hot water dishwack	DENIENTS.	www.common.com		<u></u>	
erature was 1 % Rule 5	1 D 4 c (1) 2 DEMERSION	ist 120°F. The measured			
tizing chemicals not automatical chemicals sanitizing rinse water erature was [] °F. Rule 5.	te diamental and the second	(2). 2 DEMERITS.			
erature was [] °F. Rule 5.	temperature was not at leas	t 130°F. The measured			<u></u>
nemical test kit provided. Rule 5 racks not stored in a sanitary m.	1.D.4.c.(3). 2 DEMERITS.	t 130°F. The measured			

Establishment Representative