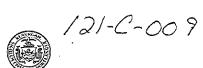
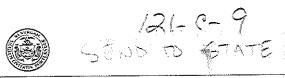
TOTAL STATE OF THE PROPERTY OF		FOOD SERVICE HEALTH Pasked LIE MEE Exp. 20d
Company Comp		INSPECTION REPORT 121-C-0,09 2/1/0/
## STATE OF THE PROPERTY OF TH	Owner Namie	Establishment Name BRIST DEN MICHAEL CONTRACTOR
Compared and the control of the cont	Address 22 Baishan AV	Zip Code Location Port of the Code
DIST TO DESCRIPTION OF A DESCRIPTION OF		10:000
The process woman is a series of the process of the	0 5 1 7 0 / Z 0 4 4 SANI # HOOMS SEALS	YR. MO. DAY FOLLOW-UP2 ESTAB. TYPE Reinspection to be conducted 4 PT
Total Control Proceedings Procedings Proceedings Proceedings Proceedings Procedings Proceedings Proceedings Proceedings Procedings Proceedings Proceedings Proceedings Proceedings Procedings Procedings Procedings Procedings Proceedings Procedings Procedings Procedings Procedings Procedings Procedings Procedings Procedings Procedings		investigation4 day letter of
Control product Submitted Control before under the many file 2 - 1.		TOXIC MATERIALS
Secretary control and adjustment of some control in the provide of some control in the some control in t	 [] Spoiled and/or [] adulterated foods are being used and/or served. 5 DEMERITS. 	[] improperly stored, [] labeled, [] used in food, Rule 7.12, 5 DEMERITS.
Legislation of the primary whether designed for an intergraph and order reveals. Contract proof to carried primary was processed for the primary of the primary processed for		
Security cost local. [Intern of participations of the [1] in the process of the p	Rule 2:1.A.3. 5 DEMERITS.	48. [] A copy of the current water analysis was not available at the facility. ad and/or served. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
E. De the rot borry out or prograd or control	Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking [] with severe dents. [] in rusty contact the severe dents. [] in rusty contact the severe dents. [] in rusty contact the severe dents.	49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 20ndition, 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was
7. Manual court meter product on villable approved. This of 14.9. S DEMENTIAL 6. Confider ordor recovered treat an outsign by an outside of the confidence	 [] Shellfish not being kept in original container; [] seafood products Rules 2.1.8.2 and 2.1.8.3. 1 DEMERITS. 	misrepresented. 51. [] Hot and [] cold water (under pressure) was not provided to the: sinks [] dishwashers, or [] lavatories. Rule 6.1.D.1, 5 DEMERITS.
6. Copyone and/or organizer towards and authorized process configuration. In part York Section 2015. The configuration of the configura	Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEME	ERITS: 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.
B. Employee hooks in an ond scored concerned proposed processing in proceedings of the process o	8. Cooked and/or prepared foods are subjected to cross contamination, from	om [] raw foods DEMERITS
Rev A.4.1. J. O'Della Pitts. Rev A.4.1. J. O'Della Pitts. Rev A.4.1. J. O'Della Pitts. Rev A.4.1. J. Della Pitt	 Employees handle raw and cooked or prepared food products without the washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 	thorough hand- WASTEWATER DISPOSAL. 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
Service State of the Common Co	Rule 2.4.B.1. 2 DEMERITS.	55. (Mobile food units): [] waste water storage tank does not have adequate storage.
Transcript and/or	and following any kind of operation when contamination may have occur Rule 5.1.A.3. 2 DEMERITS.	UTFOL
The precent plant of the control of	[1] maintained and/or [1] located, Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B.	2 DEMERTS. 3 food improperty 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly
15. Operander south of Developed and Devel	stored on floor, [] food containers in cold storage double stacked or n [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	nested,
2 December 1 Common control of control of the control of control o	14. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/1/ retained, [] schools; mlk not kept at 40°F, or below, Rule 2.1.5.1. 2.[15. Storage of [] food and/or [] beverages in ice or water is prohibited:	Pule 24.12.
17. Open care were being used improperly to some local \$4.0 (2.9.6.7.) EMERITA 18. Percentially hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled and generally hazardous proofs (no bone): [increased pooled pooled	2 DEMERITS. 16. 1 Unwrapped and/or 1 potentially hazardous food products previou	usiv served to the TOILET AND HANDWASH FACILITIES 12 10 MAP 10 MAP
18. Provincially hazardous books in the bong II prohecoded [cocked ring annexy froder a security hazardous books of the 2.4.3 S DEMERTIS. 19. Protecting provincing the 2.4.3 S DEMERTIS. 19. Protecting provincing the 2.4.3 S DEMERTIS. 20. [Finance food not belong a sun of 6 or or for in the provincing of the protection of the provincing of the provin		DEMERIT. doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies).
adoculately healed to all parts Reis 2.4.3. S DEMERTS. 20. Frozen processing Nazarations community of programs and account of the processing of the proce		[] male and [] female Rule 6.5.1 DEMERIT
Frequency food not been justed at OF or howevery improvements of the measured improvements was 1	adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 19. Prepared potentially hazardous foods requiring refrigeration are not being the second s	ou. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-
Semination was 1. T. Pictor 2. A.S. 1. EARTH Is. SIDEALISTIS. 2. Potentially placebook on the program of a 15 for a below. The measured emperature was T. Rivis 2.4.0.1. and 2.4.1.1. In Demonstration of the program of the progr	20. [] Frozen food not being kept at 0°F, or below: [] Improper thawing.	The measured
Storage areas are not constructed to be; [] inaccessible to vermin. [] easily cleaned, increasing the inaccessible to vermin. [] easily cleaned to evaluate the inaccession of the inaccession	temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.	fine measured 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
His 15.1. 2 DEMERTS. The comparison used inadequate. Rules 2.A.1., and 9.1.A. The comparison used inadequate. Rules 2.A.1. and 9.1.A. Social thermoneters not available or used to evolution be horizing, cooking, privating, and refingerated storage temperatures. Rules 2.A.1. and 2.B.2. 1 DEMERTI. SERSONNEL 28. No certified food handsdrimmanger. Rules 3.D. 1 DEMERTI. SERSONNEL 29. No certified food handsdrimmanger. Rules 3.D. 1 DEMERTI. Sersonnel with 1 communicable designed in the property of the service	temperature was [] °F. Rules 2:4.G.1., and 2:4.H.1.b. 5 DEMER	RITS. 63. Storage areas are not constructed to be: [1 inaccessible to vermin. [1 easily cleaned.
25. Accurate thermoneters not available or used to evaluate hot holding, cooling, phoding, and refigrated straps perspectures. Place 2.0.1. and 2.0.2.1 DEMERIT. 26. No conflied foot bandermanager. Place 3.3. 27. Personnel wide. 28. No conflied foot bandermanager. Place 3.3. 28. Personnel wide. 29. Personnel wide. 20. I consider the personnel process of the p	Rule 10:1. 2 DEMERITS. 24. The containers used transporting food are inadequate, Rules 2.4.L.1.	and 9.1.A.
28. No certified food handler/manager Rules 3.5 s. 27. Personnel with [Communication disease(s), Selicit, Intercol youth(s),	25. Accurate thermometers not available or used to evaluate but holding of	
27. Personnel with [Communicable allease(s) [] bols [] infected wound(s), [Separativo on MEP pink control on the pink	PERSONNEL	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms
29. Personnel: [] with dirty hands and/or [] smoking when preparting and serving food. [] with dirty hands and/or [] smoking when preparation and/or dish- washing areas. Aules 2.2.A. 3.2.B., and 3.4.A. SDEMERTS. 29. Mair restants not worm by food handlers. Aule 3.3.B. 1 DEMERTS. FODD EQUIPMENT AND UTENSILS 30. Foodinon food contast surfaces of equipment [] in idenopal (cracks, chibe, pis. pensams). [] not seally cleanable. Rules 4.1.A. 4.2.A. and 4.2.B. 2 DEMERTS. 31. Single service active surface. [] disponed. [] bended, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERTS. 32. Wiping cloths: [] dirty (] not stored property in sanitizing solutions Rule 5.1.B. 1DEMERT. 33. Clohes/utensils are not being: [] soraped, [] soaked, [] profluehed. Rule 5.1.C.4. 34. Dishek/utensils are not being; assisted by mineration for open minute in a clean chlother with at temperature of at least 120°F. The measured temperature was [] "F. Rule 5.1.C.5. a. 4 DEMERTS. 35. Dishes/utensils are not being sanitized by immersion for 9 seconder was for the secure of the secur	No certified food handler/manager. Rules 3.5. Personnel with:[] communicable disease(s),[] boils,[] infected with the property of a communication are prepared and see the property of a communication are prepared and see the property of a communication are prepared and see the property of	wound(s).
washing areas. Fulses 3.2.4., 32.8., and 3.4.4. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.8.5, 1 DEMERITS. 30. Food/mor food contact surfaces of equipment. [1] in disrepair (cracks, chips, pis, pis, pas, pis, pis, pis, pis, pis, pis, pis, pi	Rule 3.1.A. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing an	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, and serving food, [] dirty surfaces. Rules 7.1-7.6, 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS 30. Food/non lood contact surfaces of equipment [] in disrepair (cracks, chips, pits, open searns), [] not easily denantise, Rules 4.1.4, 4.2.4. and 4.2.6. 2 Delikerits, 31. Single service articles (impropent): [] stored, [] dispensed, [] handled, [] reused, Rules 4.4. and 5.2.C. 2 Delikerits, 32. Windle 4.4. and 5.2.C. 2 Delikerits, 33. Dishes (impropent): [] stored property in sanitizing solutions Rule 5.1.8. 1 DEMERIT. 34. DISHWASHING 35. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 170°F. The measured temperature was [] F. Rule 5.1.0.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in Ocean having with at temperature of a least 170°F. The measured temperature was [] F. Rule 5.1.0.5. 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 of at least 170°F. The measured temperature was [] F. Rule 5.1.0.5. 2 DEMERITS. 37. No chemical test kit provided. Rule 5.1.0.4.b. 1 DEMERIT. 38. Hot water sanitization: The wash-water temperature was [] F. Rule 5.1.0.5. 2 DEMERITS. 39. The final sanitization: The wash-water temperature was contained temperature was [] F. Rule 5.1.0.5.b. 2 DEMERITS. 39. The final sanitization: The wash-water temperature was contained temperature was [] F. Rule 5.1.0.5.b. 2 DEMERITS. 39. The final sanitization: The wash-water temperature was contained temperature was [] F. Rule 5.1.0.5.b. 2 DEMERITS. 40. Sustained (165°F hot water dishwashing machine. F. Rule 5.1.0.5.c. 1 DEMERITS. 41. Chemical sanitizers for the wash-water temperature was [] F. Rule 5.1.0.5.b. 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.0.4.c. 1 DEMERITS. 43. The chemical sanitizers for the wash-water temperature was [] F. Rule 5.1.0.5.b. 2 DEMERITS. 44. No chemical test kit provided. Rule 5.1.0.4.b. 1 DEMERIT. 45. Dish account of the	washing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation noods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6. 7.9. 7.10. 1. DEMERIT
seams). [] not easily cleanable. Rules 4.1.4, 42.A. and 4.2.B. 2 DEMERTIS. 31. Single service articles improperly. [] street. [] dispensed. [] handled. [] reused. Rules 4.4.A. and 52.C. 2 DEMERTIS. 32. Wijning clothes: [] dirty. [] not stored properly in sanitzing solutions Rule 5.1.B. MANUAL DISHWASHING: 33. Dishesultensils not being: [] scraped. [] soaked. [] preflushed. Rule 5.1.C.4. 1 DEMERTI. 34. Dishedutensils 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 DEMERTIS. 35. Dishesultensils are not being sanitized by immersion for 30 seconds in clean hot water rule of a local state of the measured temperature of at least 130°F. The measured temperature of at least 130°F. The measured temperature was [] ppm and the measured temperature was [] F. Rule 5.1.D.4.b. 1 DEMERTIS. 36. Dishesultanisiation: The wash-water temperature was not at least 130°F. The measured temperature was [] F. Rule 5.1.D.4.b. 1 DEMERTIS. 37. The demendation of the wash-water temperature was not at least 130°F. The measured temperature was [] F. Rule 5.1.D.4.b. 1 DEMERTIS. 38. Hot water sanitization: The wash-water temperature was not at least 130°F. The measured temperature was [] F. Rule 5.1.D.4.c.(1), 2 DEMERTIS. 39. The final sanitization: The wash-water temperature was not at least 130°F. The measured temperature was [] F. Rule 5.1.D.4.c.(1), 2 DEMERTIS. 39. The final sanitization: The wash-water temperature was not at least 130°F. The measured temperature was [] F. Rule 5.1.D.4.c.(1), 2 DEMERTIS. 40. Dishescals on stored at automatically dispensed. Rule 5.1.D.4.c.(1), 2 DEMERTIS. 41. Chemical sanitization: The wash-water temperature was not at least 130°F. The measured temperature was [] F. Rule 5.1.D.4.c.(1), 2 DEMERTIS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(1), 2 DEMERTIS.	FOOD EQUIPMENT AND UTENSILS	60.
32. Wiping cloths: [] dirty. [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERT. DISHWASHING MANUAL DISHWASHING: 33. Dishes/utensits not being: [] scraped, [] soaked, [] preflushed, Rule 5.1.C.4. 1 DEMERT. 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 DEMERTS. 35. Dishes/utensits are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 120°F. The measured temperature was [] *F. Rule 5.1.C.5. 2 DEMERTS. 36. Deshes/utensits are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 130°F. Rule 5.1.C.5. 4 DEMERTS. 37. No chemical test kit provided, Rule 5.1.D.4.5. 1 DEMERTIT. 38. Hot water sanitization: The wash-water temperature was [] *F. Rule 5.1.C.5. 5. *D PEMERTS. 39. Deshes/utensity are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chronine minimum and at a temperature of at least 130°F. Rule 5.1.D.3.5. 4 DEMERTITS. 37. No chemical test kit provided, Rule 5.1.D.4.5. 1 DEMERTIT. 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] *F. Rule 5.1.D.3.5. 4 DEMERTITS. 39. The final sanitization into water temperature was not at least 140°F. The measured temperature was [] *F. Rule 5.1.D.3.5. 4 DEMERTITS. 40. Sustained 155°F hot water dishwashing machine. *F. Rule 5.1.D.3.6. 2 DEMERTITS. 41. Chemical sanitization into water temperature was not at least 130°F. The measured temperature was [] *F. Rule 5.1.D.3.5. 4 DEMERTITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.6. (1) 2 DEMERTITS. 43. The chemical sanitization into water temperature was not at least 130°F. The measured temperature was [] *F. Rule 5.1.D.4.6. (1) 2 DEMERTITS. 44. No chemical test for provided [] inoperative, Rules 5.1.D.4.5. 1 DEMERTIT. 45. Dish racks not stored in a sanit		GMCDITC
MANUAL DISHWASHING: MANUAL 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 [] °F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 3 seconds in clean hot water rule 5.1.C.5.a. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for 3 seconds in clean hot water rule 5.1.C.5.a. 4 DEMERITS. 37. The carpeting is not: [] lot water heaters: [] refrigerators, [] diothes dryers, [] floor funds of places not suitable years of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS. 38. Dishes/utensils are not being sanitized by immersion for one minimum and at a temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS. 39. The final sealing of the measured temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sealing of the measured temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 39. The final sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustaining chemicals not automatically dispensed. Rule 51.D.4.c.(i). 2 DEMERITS. 41. Chemical sentitizing rise water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(i). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(ii). 2 DEMERITS. 43. The chemical sentitizing rines water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(ii). 2 DEMERITS. 44. No chemical test kit provided [Rule 5.1.D.4.c.(ii). 2 DEMERITS. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided [] incperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	32. Wiping cloths: [] dirty [] not stored properly in capitizing call tipes.	Rule: 5.1.B. The sleeping room(s) are: [] Inadequately ventilated, unclean, [] in disrepair,
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] soraped, [] soaked, [] preflushed, Rule 5.1.C.4. 1 DEMERIT. 34. Dishes/utensils are not being washed in 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 with at temperature of at least 170°F. The measured temperature was [] "F. Rule 5.1.C.5. 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. 4 DEMERITS. 37. No chemical test tilt provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] "F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization rinse water (temperature was not at least 120°F. The measured temperature was [] "F. Rule 5.1.D.3.b. 2 DEMERITS. 40. Sustained 165°F not water dishwashing machine "F. Rule 5.1.D.3.c. 1 DEMERITS. 41. Chemical sanitization; The wash-water temperature was not at least 120°F. The measured temperature was [] "F. Rule 5.1.D.3.b. 2 DEMERITS. 42. Sanitizing chemicals and submission of automatically dispensed. Rule 5.1.D.4.c.(2): 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.(2): 2 DEMERITS. 44. No chemical test kit provided. Rule 5.1.D.4.c.(3): 2 DEMERITS. 45. Dish racks found in a sanitary manner. Rule 5.1.D.4.c. 1 DEMERITS. 46. Gauges: [] not provided [] inoporative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERITS.		Rules 12.3, and 12.9.D. 2 DEMERITS
94. Dishes/usensils 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/usensils are not being santized 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 santized by immersion for one minute in a clean chlorine solution containing 50 ppm chorine 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 santization: The wash-water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 39. The final santization: The wash-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 °F. Rule 5.1.D.3.b. 4 DEMERITS. 41. Chemical santizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(2). 2 DEMERITS. 42. Santizing chemical sont automatically dispensed. Rule 12.6. 1 DEMERIT. 43. The chemical santizers: The wash-water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(2). 2 DEMERITS. 44. No chemical santizers: The wash-water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided [] incoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	MANUAL DISHWASHING: 33. Dishes/utensils not being: [I scraped [I spaked [I proflushed G	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4
So. 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. 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. The measured residual was [] ppm and the measured temperature was []°F. Rule 5.1.C., 5b. 4 PEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISH-MASHING: 38. Hot water sanitization: The wash-water temperature was not at least 180°F. The measured temperature was []°F. Rule 5.1.D.3.b. 4 DEMERITS. 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was []°F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine°F. Rule 5.1.D.4.c.(0). 2 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was []°F. Rule 5.1.D.4.c.(0). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 44. No chemical sanitizing inservative was found to the sanitization of the sanitization	34. Dishes/utensils are not being washed in a detergent solution having a t	74. Drinking classes not suitably sanitized and neckered Public Control
36. 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.D.4.b. 1 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 40. Sustained 165°F hot water dishwashing machine of the perature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispersed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERITS. 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	35. Dishes/utensils are not being sanitized by immersion for 30 seconds in with at temperature of at least 170°F. The measured temperature	Z DEMERITS. Clean hot water Grand Clean structure Clean hot water Clean h
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 sanilization: The wash-water temperature was not at least 140°F. The measured temperature was [36. Dishes/utensils are not being sanitized by immersion for one minute in a solution containing 50 nom spleaders with a solution containing 50 nom spleaders with a solution containing 50 nom spleaders.	a clean chlorine Explain:
MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine	Rule 5.1.C5.b. 4 DEMERITS.	e was [[]] F.
sured temperature was []°F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was []°F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine	MECHANICAL DISHWASHING: 38. Hot water sanitization: The washwater temporature	TIEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
40. Sustained 165°F hot water dishwashing machine°F. Rule 5.1.D.3.a. 4 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [39. The final sanitization rinse water temperature was not at long 100s. The	የሆኑ The mea-
temperature was [] °F. Rule 5.1.D.4.c.(2). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	40. Sustained 165°F hot water dishwashing machine. 2°F Bule 51 D.S.	900 (2888) (1888) (1888) (1888) (1888) (1888) (1888) (1888) (1888) (1888) (1888) (1888) (1888) (1888) (1888) (
temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 42. Sanitizing chemicals not automatically discensed Puls 5.1.D.4.c.(2).	°F. The measured
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. Code Enforcement Officer	temperature was [1.5 Rule 5.1 D.4 c.(2) 2 DENTE TO THE	The measured
Code Enforcement Officer (1970)	45. Dish racks not stored in a sanitary manner, Bule 5.1.D.6. 1 DEMERIT.	The many
	1 included inoperative, Rules 5.1.D.1. and 5.1.D.2.	- A wind a colonia of the
with a literature copy • Yellow - State Copy • Pink - Inspections Copy	White - Licensee Copy • Yellow - State Copy • Pink - Inspe	



	INSPECTION REPORT	170
Owner Name	Establishment Name	
Brich for Medical Co	1Zip Code (Location	1 (entrologist
Address Broken Aug	04101 Portline	
MCD# ESTAB# SANI# ROOMS SE	DATE PURPOSE	DEMERITS 5 PT
0 5 1 7 0 / 2 0 4 0 SITES	YR. MO. DAY FOLLOW-UP	YPE Reinspection to be conducted 4 PT
LICENSE ISSUED YES D NO D	09700/C INVESTIGATION4 NEW/OTHER5	day letter of 2 PT
LICENSE POSTED YES NO 0		
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or sen		CIC MATERIALS cations and/or [] first-aid supplies were: used in food: Rule 7.12. 5 DEMERITS
5 DEMERITS:		
products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used	l and/or served. WAT 48. [] A copy of the current water analysis	ERSUPPLY
Rule 2.1.A.3. 5 DEMERITS. 4. [Juniabeled, [] improperly labeled containers of food are being Rule 2.1.A.2. 1 DEMERIT.	used and/or served. Further testing may be required. F	Rule 6.1.E.3. 2 DEMERITS. httsfactory Rule 6.1.A.1. 5 DEMERITS.
 Canned goods found: [] leaking, [] with severe dents, [] in rus and/or [] swollen, Rule 2.1.A.1., 5 DEMERITS. 	sty condition, 50. The free chlorine was less than 0.25 p	om, The measured chlorine residual was ITS:
6. [] Shellfish not being kept in original container, [] seafood productions 2.1,B.2 and 2.1,B.3. 1 DEMERITS.	ucts misrepresented. 51. [] Hot and [] cold water (under pre-	ssure) was not provided to the: atories. Rule 6.1.D.1. 5 DEMERITS.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DE	EMERITS: 52. (Mobile food units) The water storage t [] is not being properly cleaned and Rule 8.1.C.1. 2 DEMERITS.	tank: [] does not have adequate storage, sanitized after each day's use.
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination or [] other sources of contamination. Rules 2.2.A.1, and 2.3.B.5.	n. from [] raw foods	
or [] other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 9. Employees handle raw and cooked or prepared food products witho washing in between. Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS.	out thorough hand-	/ATER DISPOSAL ound to be surfacing. Rule 6.2.A. 4 DEMERITS.
 Raw [] fruits and/or [] vegetables are not washed before being the 2.4.B.1. 2 DEMERITS. 	used and/or served. 54. Wastewater was being improperly disc	harged onto the ground. Rule 6.2.A. 4 DEMERITS. torage tank does not have adequate storage.
Food contact surfaces not [] washed, [i] rinsed, and/or [] san and following any kind of operation when contamination may have determined in the contamination of the contamination may have determined in the contamination of the cont	IIIIZEU AITEI EACTI USE DIIA 0 1 A 2 A DEMEDITS	
Rule 5.1.A.3. 2 DEMERITS. 12. Food (ice) contact surfaces are improperly: [] designed, [] cons [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.		LUMBING
13. Food not protected during storage/display: [] food left uncovered,	[] food improperly 56. [] Kitchen sink, [] utility sink, [] is zed, [] installed and/or maintai	grease trap, [] drain, [] plumbing; is improperly ned. Rules 6.4,F. and 7.8. 2 DEMERITS.
[] sneeze guards absent. Rules 2.2.A.T., 2.4.F./. 2 DEMERTIS.	57. A cross-connection, without backnow water systems at the: faucet hose	device, exists between the drinking and the waste, [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERITS.
retained, [] schools; milk not kept at 40°r, or below, Hule 2.1.5.1. 15. Storage of [] food and/or [] beverages in ice or water is prohibit		
2 DEMERITS. 16. [] Unwrapped and/or [] potentially hazardous food products pre public were being reused. Rule 2.4.J.1. 5 DEMERITS.		IANDWASH FACILITIES ed. [] Equipped with self-closing, tight fitting
17. Open cans were being used improperly to store food. Rule 2.3.B.7.	Rules 6.5, 6.6, and 6.7. 2 DEMERIIS	
FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [] cooked [[]male and []temale Build	or [] female toilets. The number of toilets are: 6.5 1 DEMERIT. ,
18. Potentially hazardous food(s) not being: [] reheated [] cooked adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 19. Prepared potentially hazardous foods requiring refrigeration are no	of being rapidly cooled wided [] common towel Butes 6.3	adequate number, [] accessible, [] fixtures , [] sanitary towel/hand drying devices not pro- and 6.8 4 DEMERITS.
20. [] Frozen food not being kept at 0°F, or below. [] Improper thaw	J.C.J. S.DEWENIS.	
temperature was [] °F. Rule 2.3.C.4. 5 DEMÉRITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or abortemperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMER	ve. he measured	RUBBISH iners were being used, Rule 6.9. 2 DEMERITS.
Potentially hazardous cold food(s) not being stored at 45°F or belotemperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEI	ow. The measured 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4, 2 DEMERITS. be: [] inaccessible to vermin, [/*] easily cleaned,
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration Rule 10.1. 2 DEMERITS. 		Rules 6.9 and 6.10. 2 DEMERITS
24. The containers used transporting food are inadequate. Rules 2.4.L 1 DEMERIT.	INSECT, RODE	NT & ANIMAL CONTROL
 Accurate thermometers not available or used to evaluate hot holding and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 	. 1 DEMERIT. were found on the premises. Rule 6.] live animals (other than security or guide dogs) 10. and 7.12.G. 4 DEMERITS.
PERSONNEL 26. No certified food handler/manager, Rules 3.5.	vere not adequately screened. Rule	doors, [] windows, [] skylights, [] transoms 6.10.D. 4 DEMERITS
27. Rersonnel with:[] communicable disease(s), [] boils, [] infect [] respiratory or [] gastrointestinal infection, are preparing and	ted wound(s), serving food: CONSTRUCTION OR MAIN	TENANCE OF PHYSICAL FACILITIES
28. Personnel: [] with dirty hands and/or [] smoking when preparing	66. Floors, walls, ceilings, [] not smooting and serving food. [] dirty surfaces. Rules 7.1-7.6, 1 D	h; [] properly constructed, [] in disrepair, DEMERIT.
[] with poor hygienic practice, [] eating, drinking, in food prepa washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not wom by food handlers. Rule 3.3.B. 1 DEMERIT		te, [] fixture(s) not shielded, [] dirty ventilation exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS	58. [] Premises littered, [] unnecessa 1 DEMERIT.	ry equipment and articles present. Rule 7.11.A.1,
 Food/non food contact surfaces of equipment: [] in disrepair (craseams), [] not easily cleanable, Rules 4.1.A. 4.2.A. and 4.2 B. 	2 DEMERITS	ipment, [] linens. Rule 7.11.B. 1 DEMERIT.
31. Single service articles improperly: [] stored, [] dispensed, [] Rules 4.4.A. and 5.2.C. 2 DEMERITS.	handled, [] reused. 70. The sleeping room(s) are: [.] leader	LODGING juately ventilated, unclean, [] in disrepair,
 Wiping cloths: [] dirty, [] not stored properly in sanitizing solution 	71. The [] Toilets, [] lavatories, [] st	nowers were not [] clean [] In good reads
MANUAL DISHWASHING:	72. [] Hand cleansers, {] towels, were	S. Jodan, [] inadequate. Rule 12.4
33. Dishes/utensiis not being: [] scraped, [] soaked, [] preflushe 1 DEMERIT.	ed. Rule 5.1.C.4. 73. The carpeting is not: [] clean, [] in	cood repair. Rule 12.9 C of DEMERIT
 Dishes/utensils are not being washed in a detergent solution havin least 120°F. The measured temperature was [] °F. Rule 5.1.0 	74. Unnking glasses not suitably sanitized	and nackaged Pulo 10 c a persente
 Dishes/utensils are not being sanitized by immersion for 30 second with at temperature of at least 170°F. The measured temperature w Rule 5.1.C.5.a. 4 DEMERITS. 		s. [] refrigerators. [] clothes dryers. [] floor re not. [] adequately vented, [] equipped with a automatic control valve. Rule 12.10.
 Dishes/utensils are not being sanitized by immersion for one minute solution containing 50 ppm chloring minimum and at a temperature 	At at loger 12/0C	
Rule 5.1.C5.b. 4 DEMERITS.	ature was [] °F.	
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING: 38. Hot water capitantics. The		E 4 AND 5 DEMERITS ITEMS - CORRECT AS RTMENT WHEN CORRECTED - 874-8300 X 8703
38. Hot water sanitization: The wash-water temperature was not at leasured temperature was []°F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization rinse water temperature was contained.	st 140°F. The mea-	
39. The final sanitization rinse water temperature was not at least 180° temperature was [] °F. Rule 5:1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine		
temperature was [] °F. Rule 5.1.D.4.c.(1) 2 DEMERITS	120°F. The measured	
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2	2). 2 DEMERITS, 30°F. The measured	
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS.		
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMER 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D	RIT	Zilong de la companya
•	Code Enforcement Offices	4200

Owner Name Establishr	Brig Oton Nelical Center
Address 335 Brighton Ave 210 Code	Location PORTLAND
MCD# ESTAB# DATE	PURPOSE
0 5 1 7 0 / 2 0 7 4 SANI # ROOMS SEATS YR. MO.	DAY FOLLOW-UP ESTAB. TYPE Reinspection to be conducted 4 PT
	COMPLAINT 3 within days day letter of 2 PT follow-up follow-up 1 PT 3
LICENSE ISSUED YES D. NO D. 125 9901	2 0 INVESTIGATION 4 Follow-up 1 PT 2
/ COOR CURRY AND COURCE	TOXIC MATERIALS
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.	47. [] Toxic materials, [] personal medications and/or. [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg	
products being used and/or served. Rules 2.1.8.4. S DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled. [] improperly labeled containers of food are being used and/or served.	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.
Rule 2.1 A.2. 1 DEMERIT.	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
5. Canned goods found; [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] seafood products misrepresented.	[] ppm. Rule 6.1.A.2. 5 DEMERITS. 51 [] Hot and [] cold water (under pressure) was not provided to the:
Shellfish not being kept in original container; [] sealood products finisepresented. Rules 2.1.8.2 and 2.1.8.3. 1 DEMERITS. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	1 sinks 1 dishwashers or lavatories. Rule 6.1.D.1. 5 DEMERTS.
FOOD PREPARATION AND PROTECTION	52. (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
Cooked and/or propaged 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-	WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served.	54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
Rule 2.4.B.1. 2 DEMERITS.	55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
and following any kind of operation when contamination may have occurred:	
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.	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly
13. Food not protected during storage/display: [] food left uncovered, [] food 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 waste-
[] sneeze guards absent. Hules 2.2.A.1., 2.4.F./. 2 DEWENTS.	water systems at the: [] faucet hose, [] hot water heater, [] water cosets, [] other:
14. Institutions; Gnost tray(s) [plot kept.] Hot value 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.l.2. 2 DEMERITS.	ren et en en e
to 1 1 I humaned and/or first notentially hazardous food products previously served to the	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing tight fitting
public were being reused. Bule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
FOOD TEMPERATURES	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	60 Handwash layatones: [] clean [] adequate number [] accessible [] fixtures
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was f 1°F. Rule 2.3.C.3. 5 DEMERITS.	maintained, [] hand cleansing soap, [] sanitary towe/hand drying devices not provided [] common towel. Rules 6.3. and 6.8. 4 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;	
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.	RUBBISH. 7 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 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.	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,
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meat. Rule 10.1. 2 DEMERITS.	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
24. The containers used transporting food are inadequate. Rules 2.4.L.1,, and 9.1.A. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs)
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. A DEMERIT.	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.
PERSONNEL 26. No certified food handler/manager. Rules 3.5.	were not adequately screened. Hule 6.10 D. 4 DEMERITS.
Personnel with:[communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
Rule 3.1.A. S DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
[] 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.	[7] Lighting [7] ventilation inadequate, [7] fixture(s) not shielded, [7] dirty ventilation hoods, [7] ductwork, [7] filters, [7] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
29. Hair restraints not worn by food handlers, Rule 3.3.B. 1 DEMERITS.	(8) Premises littered, Lunnecessary equipment and articles present. Rule 7.11.A.1.
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.	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.8. 1 DEMERIT.
31. Single service articles improperly: [] stored [] dispensed [] handled [] reused	LODGING
32. Wiping cloths: [] dirty. [] not stored properly in sanitizing solutions Rule 5.1.8	70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERT.
I DEWICKIT.	71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
DISHWASHING: MANUAL DISHWASHING:	72. [] Hand cleansers. [] towels, were: [] not found, [] inadequate. Rule 12.4
Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1,C.4. 1 DEMERIT.	73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 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. 	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 automatic plats [] equipped with
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 1	automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
36. Dishes/utensils are not being santized by immorphs for an article.	76. [] Life safety code violations: Explain:
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.C5.b. 4 DEMERITS.	Rule 11.1. 5 DEMERITS.
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE - NOTIFICATION
MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was 15°F Bule 5°F 20°F.	SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 8748300 X 8703 66 Clean Floor when Stove in cafe and
39. The final sanitization rinse water temperature was not at least 1900. The	6) Clas C - 11- 1211
40. Sustained 165°F hot water dishwashing machine. °F Bule 5.1 D.3.2. 4 Desseption	68 26- 1 and grids + ventilation
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1) 2.DEMERITS	- The william in food area
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2)	
temperature was [] ?F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	
45. Dish racks not stored in a sanitary manner, Rule 5.1 D.6. 1 DEMEDIT	
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.2, 1 DEMERIT.	Marland, Mong
	Code Entorcement Officer
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BRIGHTON Modical Conten	BRIGHTON Medical Center Cafetoria
335 BRIGHTON Aug 104103	Location PORTLAND
MCD# ESTAB # DATE 0 5 1 7 0 1 2 0 4 4 SANI # ROOMS SEATS YR. MO. LICENSE ISSUED YES 6 NO 0 LICENSE POSTED YES 6 NO 0	PURPOSE REGULAR
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERTS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERTS. 3. Canned foods from an unapproved source on premises, being used and/or served.	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
3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	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.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	52. (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS. WASTEWATER DISPOSAL. 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	 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
13. Food not protected during storage/display: [] food left uncovered. [] food improperly stored on floor, [] food containers in cold storage double stacked or nested. [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions; Ghost 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. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.	58 Mitchen 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 closests. [] other: TOURTAND HANDWASH FACILITIES
16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	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. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS. 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS. RUBBISH 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
temperature was [5] *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. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. INSECT, RODENT & ANIMAL CONTROL.
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.	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, cellings, [] not smooth. [] properly constructed. [] in discensing
28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hyglenic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS 30. Food/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.	[] 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. 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.
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. 1 DEMERIT. DISHWASHING	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
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 hot water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. 4 DEMERITS.	2 DEMERITS. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] 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. 76. [] Life safety code violations:
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 [] °P. 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 [] °P. Rule 5.1.D.3.b. 2 DEMERITS.	Telle sairely code violations: Explain: Rule 11.1. 5 DEMERITS. TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 20 - Codd Mem to Section 20 Fraction 20
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	56- Hend hose not. 2 miles above Rim
43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.2. 1 DEMERIT.	



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Soul to State

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

121-6-009

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wner Name	Same	E	stablishment Nam	grighton	Medical	Cent	er
ddress	195 Brinks	Zip Code	104 Locat	PURTU			•
MCD#	ESTAB #		DATE	PURPOSE	<u> </u>	 .	DEMERITS
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ENSE ISSUED	YES EL NO I	1/250/	0524	INVESTIGATION 4 NEW/OTHER 5		letter of	2 PT 1 PT
NSÉ POSTED	YES ON NO D					·	-9
	FOOD SUPPLY AND SOURCE or [] adulterated foods are being used a	nd/or served. Rule 2.1 A.	1, 47,	[] Toxic materials, [] per	TOXIC MATERIALS sonal medications and/or [] firs	t-aid supplies we	ere:
5 DEMERITS. [] Unpasteurize	d milk, [] milk products, [] cracked eg sed and/or served. Rules 2.1.B.4. 5 DEMI	gs.[] unpasteurized eg	9	[] improperly stored, [] is	abeled, [] used in food. Rule 7.	12. 5 DEMERII	S
	m an unapproved source on premises, be		48.	[] A copy of the current wa	WATER SUPPLY ater analysis was not available at	the facility	
	I improperly labeled containers of food a	re being used and/or sen		Further testing may be r	equired. Rule 6.1.E.3. 2 DEMEI to be unsatisfactory. Rule 6.1.A.	RITS.	rigialska Vistor
	und: [] leaking, [] with severe dents. [n. Rule 2.1.A.1. 5 DEMERITS.		50.	The free chlorine was less the [] ppm. Rule 6.1.A.2.	nan 0.25 ppm. The measured chi 5 DEMERITS.	orine residual wa	25
Rules 2.1.B.2 and	being kept in original container; [] seafo J 2.1.B.3. 1 DEMERITS. t products not USDA approved. Rule 2.1.A			[] sinks, [] dishwashers,	(under pressure) was not provide or [] lavatories. Rule 6.1.D.1.		
Weat all wor mout	FOOD PREPARATION AND PROTEC	oceanica i ny otanana amana	52. 	[] is not being properly cle Rule 8.1.C.1. 2 DEMERITS.	er storage tank: [] does not hav aned and sanitized after each da	e adequate stori ly's use.	age,
Cooked and/or pr	repared foods are subjected to cross contactes of contamination, Rules 2.2.A.1, and 2	amination, from [] raw f 2.3.B.5. 2 DEMERITS	oods		· · · · · · · · · · · · · · · · · · ·		
washing in betwe	e raw and cooked or prepared food produ en. Rules 2.2.A.1. and 2.3.B.5. 5 DEMER	ITS.	53.		WASTEWATER DISPOSAL stem was found to be surfacing. F		
Rule 2.4.B.1. 2 D	id/or [] vegetables are not washed before DEMERITS. faces not: [] washed, [] rinsed, and/or			(Mobile food units): [] was	operly discharged onto the ground te water storage tank does not ha		
and following any Rule 5.1.A.3. 2 D	kind of operation when contamination ma	y have occurred.		Rule 8.1.C.2. 4 DEMERITS			
[] maintained a	t surfaces are improperly: [] designed; nd/or [] located. Rules 4.2.A., 4.2.B., 4.	3.A., 4.3.B. 2 DEMERITS	<u> </u>	f 1 Kitaban sink F 1 utilihr	PLUMBING sink, [] grease trap, [] drain,	1 Alexandrinas la	immennaelie
stored on floor, [ed during storage/display: [] food left un] food containers in cold storage double ds absent. Rules 2.2.A.1., 2.4.F.7. 2 DEM	stacked or nested,		[] sized, [] installed and/	or maintained. Rules 6.4.F. and backflow device, exists between	7.8. 2 DEMERI	TS.
retained, [] sch	st tray(s) [] not kept, [] not dated, Rule ools: milk not kept at 40°F, or below. Rule	2.1.B.1. 2 DEMERITS.		water systems at the: [] fa [] other:	ucet hose, [] hot water heater,	[] water close Rule 6.4.C. 5	ts.
2 DEMERITS.	od and/or [] beverages in ice or water is and/or [] potentially hazardous food proc		- tho	TOIL	ET AND HANDWASH FACILITIE	30 1 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	
public were being	reused. Rule 2.4.J.1. 5 DEMERITS. being used improperly to store food. Rule		58.	Toilets rooms: [] Complete doors, [] properly vented,	ely enclosed, [] Equipped with s [] tissue provided, [] covered	self-closing, tight	t fitting de (ladies).
	FOOD TEMPERATURES			Rules 6.5, 6.6, and 6.7. 2 D Inadequate number of [] n	nale, and/or [] female toilets. Ti	ne number of toi	lets are:
adequately heate	dous food(s) not being: [] reheated [] ad to all parts Rule 2.4.G.3. 5 DEMERITS	Committee of the commit	60		nale. Rule 6.5 1 DEMERIT. lean. [] adequate number, [] sing soap, [] sanitary towel/har tules 6.3. and 6.8. 4 DEMERITS.	accessible, []	fixtures
to 45° or below. I	ally hazardous foods requiring refrigeration The measured temperature was [] °F. Dot being kept at 0°F, or below: [] impro-	Rule 2.3.C.3. 5 DEMER	**************	vided [] common towel. F	Rules 6.3. and 6.8 4 DEMERITS.	id drying device:	s not pro-
temperature was	dous hot food(s) not being stored at 140°F	or above. The measure			RUBBISH		
Potentially hazard	j*F. Hules 2.4.G.1., 2.4.H.1.a. 5. dous cold food(s) not being stored at 45°F	DEMERITS. or below. The measured	62	Storage areas were not []	red containers were being used. .clean, [] free of litter, Rule 6.9.	B.4. 2 DEMERI	TS.
Crowded refrigers Rule 10.1. 2 DEI	ation: There is less than 1/4 cubic foot of	. 5 DEMERITS. refrigeration per meal.	63.	Storage areas are not const [] refuse bin of questional	tructed to be: [] inaccessible to ble safety. Rules 6.9 and 6.10. 2	vermin, [] eas DEMERITS.	sily cleaned,
The containers us 1 DEMERIT.	sed transporting food are inadequate. Rul	- 12 (10 (10 A) A) (11 A)		INSE	CT, RODENT & ANIMAL CONTRO		
Accurate thermor and refrigerated s	meters not available or used to evaluate h storage temperatures. Rules 2.3.C.1. and	ot holding, cooking, rehe 2.3.D.2. 1 DEMERIT.		[] flies, [] rodents, [] rowere found on the premises	oaches, [] live animals (other the Rule 6.10, and 7.12 G. 4 DEM	nan security or g	Andre Calvas Albert
No certified food	PERSONNEL handler/manager: Rules 3.5.		65.	Food service facilities: The	outer [] doors, [] windows, [ed. Rule 6.10.D. 4 DEMERITS.] skylights, []	transoms
Personnel with:[communicable disease(s), [] boils, [] infected wound(s),		CONSTRUCTION	OS MAINTENANOS OF DEVICES	ALL-SECONDARION NATURE ELECTRICAL DESCRIPTION OF THE PROPERTY	on and communities state
			66.	Floors, walls, ceilings, [] n	OR MAINTENANCE OF PHYSIC of smooth, [] properly construction. 1-7.6, 1 DEMERIT.	ted, [] in disre	pair,
washing areas. R	ith diny hands and/or [] smoking when place of practice, [] eating, drinking, in footules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERI t wom by food handlers. Rule 3.3.B. 1 DE	d preparation and/or dish TS.	60.0032	hoods, [] ductwork, [] file	inadequate, [] fixture(s) not shi ters. [] exhaust fans Rules 7.6	elded, dirty	ventilation
	FOOD EQUIPMENT AND LITENSU			1 DEMERIT.	nnecessary equipment and article	es present. Rule	∍ 7.11.A.1.
Food/non food co seams), [] not e	ontact surfaces of equipment: [] in disrep	pair (cracks, chips, pits, c		improper storage of [] clea	nning equipment, [] linens. Ruk	9 7.11.B. 1 DEN	IERIT.
Rules 4.4.A. and	icles improperly: [] stored, [X] dispens 5.2.C. 2 DEMERITS.] dirty, [] not stored properly in sanitizing	ed, [] handled, [] reu	sed.	The sleeping room(s) are: [LODGING] inadequately ventilated, unclear ped specing. Bullot 12.9 and to		
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IVAL DISHWASH					EMERITS. /els, were: [] not found, [] ina		
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ishes/utencile or		10 5.1.C.5. 2 DEMERITS		fumaces found in sleening re	sanitized and packaged. Rule 1 er heaters. [] refrigerators. [] coms were not: [] adequately and with an automatic control valve.	clothes dryers,	TS. [] floor
ule 5.1.C.5.a. 4	DEMERITS.	ature was [_ IºF.	76	automatic pilots, [] equippe 4 DEMERITS. [] Life safety code violation	during control varie	9. Rule 12.10.	pea with
he measured res	e not being sanitized by immersion for one 3 50 ppm chlorine minimum and at a temp idual was [] ppm and the measured DEMEDITS		ne ::	Explain: Rule 11.1. 5 DEMERITS.	IS:		
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emperature was f	1°F Rule 5.1 D.4 c.(2) 2 DEMEDIE	least 130°F. The measur S.	ed	Those Vi	plations have	h100:	
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-91 FIIOCOM	ovided [] inoperative, Rules 5.1.D.1. and	15.1.D.2. 1 DEMERIT.		Morlan	Why.		> / - .
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1. [] Spoiled and/o					od Rule 2.1.A	01 0965	47. [1 Toxic mater	rials, [] pe] first-aid supplies ule 7.12. 5 DEMEI	were:
S DEMERITS.		(ASSOCIATION	fajardukkine	KARIMA TIMBUM PEMBAP P		884868661		j improperly	stored, []	labeled, [] use	ed in food. R	ule 7.12. 5 DEMEI	RITS.
[] Unpasteurize products being us	d milk, [] r	nilk produc	ts, [] cra	cked eggs.[/] ung	pasteurized e	99		*				•	
Canned foods from	m an unapoi	roved source	e on prem	ises, being used a	ind/or served.	11 225 24 25				WATER			
Rule 2.1.A.3. 5 D	EMERITS.			STEEL S	Management of the second of th	Williams.	48. [A copy of ti	he current v	vater analysis wa	as not availa	ble at the facility.	
4. [] Unlabeled, [Rule 2.1.A.2. 1 D] improperly	y labeled co	ontainers o	f food are being u	sed and/or se	rved.	49.	Further test	ung may be	required. Rule	ctory Bule	6.1.A.1. 5 DEMER	ITS
5 Canned goods for	und: Llea	kina. [] w	rith severe	dents. [] in rust	condition,	((6))	50:	The free chloring	ne was less	than 0.25 ppm.	The measure	ed chlorine residua	was
5. Canned goods for and/or [] swolle	n. Rule 2.1./	A.1. 5 DEN	IERITS.				- 4336)	∏ppm. P	lule 6.1.A.2	. 5 DEMERITS.	West Version		
6. [] Shellfish not l Rules 2.1.B.2 and	being kept ir 12183 1	n original co	ontainer; { S.] seafood produc	is misreprese	ntea.	51.	Hotand[sinks f]] cold wate dishwasher	r (under pressur	e) was not p es.: Rule 6.:	rovided to the: 1.D.1. 5 DEMERIT	S.
7. Meat and/or meat	products no	ot USDA ar	proved. R	ule 2.1.A.2. 5 DEI	MERITS.	Walter S	52.	Adapile food ur	ite\ The we	ter etorage tank	· Lidoes n	ot have adequate s	
eli varioni espaini introde	MWS Aber use expect	A Soggio Company of	acting of the environmental	90002501 - GBB-1510050111311		Water 1997		is not being Rule 8.1.C.1. 2	g property o	leaned and sani	tized after ea	ach day's use.	
8. Cooked and/or pr				ROTECTION	from [] raw	foods		nule o. I.O. I. 2	C DEMERTI	J.		•	
or [] other sour	ces of conta	mination. F	łules 2.2.A	.1. and 2.3.B.5. 2	DEMERITS								<u> </u>
9 Employees handl	e raw and co	ooked or or	repared for	d products withou	t thorough ha	nd-				WASTEWATE			DEMEDITE
washing in betwe	en, Rules 2.	2.A.1. and	2.3.5.5. 5	od before being u	sed and/or se	rved	53.	The subsurface	o disposai s	ystem was round	and anta the	cing. Rule 6.2.A. 4 ground. Rule 6.2.A	4 DEMERITS
- Rule 2.4.B.1. 2 E	DEMERITS.			:	AW		55	(Mobile food u	nite): [] w	aste water storac	e tank does	not have adequate	storage.
11. Food contact sur and following any	faces not	washed,	[] rinsec	I, and/or [] sanit	zed after eac	h use		Rule 8.1.C.2.	4 DEMERIT	'S			
Rule 5.1.A.3. 2 L	JENIEKI 15.		4		W -		44.204V						
12 Food (Ico) contac	eurfaces a	re imprope	erly: [] de	signed, [] const	ructed, [] in:	stalled,				PLUN	IBING		
[] maintained a	.nd/or[] lo	cated. Rule	s 4.2.A., 4	.2.B., 4.3.A., 4.3.E	2 DEMIERI	15.	56.	[] Kitchen sir	nk, [] utilit	v sink, [] greas	se trap. []	drain, [] plumbing	; is improperly
Zetored on floor f	1 food cont	tainers in c	old storace	double stacked o	r nested,	opony		[] sized. []	installed ar	nd/or maintained.	. Rules 6.4.I	F. and 7.8. 2 DEMI	ERITS.
 [] sneeze guare 	ds absent. H	lules 2.2.A	.1., 2.4.F./.	2 DEMERIIS.	337		57.	A cross-conne	ection, with	out backflow dev faucet hose. I	ice, exists b I hot water h	etween the drinking neater. [] water c	osets.
14. Institutions; Ghos	st tray(s) [loois: milk no] not kept, ot kept at 4	[] not dat 0°F, or bek	ow. Rule 2.1.B.1.	2 DEMERITS	not .		[] other:			•	neater, [] water cl Rule 6.4.C	. 5 DEMERITS
15. Storage of [] fo	od and/or [] beverag	es in ice o	r water is prohibite	d. Rule 2.4.1.2	2.	,	1000 100 100 100 100 100 100 100 100 10					
2 DEMERITS.		•			100 m			···········	TC	ILET AND HAN	DWASH FAC	ILITIES	* . * ! · · ·
16. [] Unwrapped : public were being	andvort jp d reused. Ru	ide 2.4.J.1.	5 DEMER	ITS.	lously served		58.	Toilets rooms:	[] Compl	etely enclosed, [] Equipped	d with self-closing, to covered waste rece	tight fitting
17. Open cans were	being used	improperly	to store fo	od. Rule 2.3.B.7.	1 DEMERIT.			doors, [] pro Rules 6.5, 6.6,	perly vente	d, j litissue pro P. DEMERITS.	ivided, [] c	covered waste rece	pracie (ladies).
	:	FOODTS	MPERATU	IDEC	<i>≦</i> v. -24		59.		mber of [1 male, and/or (female toi	lets. The number o	f toilets are:
18 Potentially hazar	dous foodis				na enouch to	be		[j male a	nd [] 1	emale. Rule 6.5	1 DEMERI	Т.	
 Potentially hazar adequately heate 	ed to all part	s Rule 2.4.	G.3. 5 DE	MERITS.	10-71 N Y		60.	Handwash lav	atories: [] clean, [] adec	quate numb∈ I sanitan/ tov	er. [] accessible. [] fixtures
19. Prepared potenti	ally hazardo	ous foods re	equiring ref	rigeration are not] °F. Rule 2.3	being rapidly	cooled	17697 17687	vided [] com	mon towel.	Rules 6.3. and	6.8 4 DEME	wel/hand drying de: ERITS.	iloco ilocipio
20. [] Frozen food							163864			490000 SAC PART 1 100 (14.1628) 110120	Processor	na vierdus revero neces reverin qualitativa	100000000000000000000000000000000000000
temperature was	›[]°F.	. Rule 2.3.0).4. 5 DEN	ierits.	000000000000000000000000000000000000000	WORKERSON A				RUE	BISH		
21. Potentially hazar temperature was		od(s) not be Bules 2.4	eing stored	at 140°F or above 1.1.a. 5 DEMERIT	. The measu	red	61.	[] inadequat	te, [] unco			used. Rule 6.9. 2	DEMERITS.
22. Potentially hazai	rdous cold fo	ood(s) not b	eing store	d at 45°F or below	The measur	ed						ule 6.9.B.4. 2 DEM	
temperature was	s [] °F	Rules 2.4	G.1., and	2.4.H.1.b. 5 DEM	ERITS.	MAGGINETA	63.	Storage areas	are not co	nstructed to be:	[] inaccess	sible to vermin, [] 6.10. 2 DEMERITS	easily cleaned
23. Crowded refriger Rule 10.1. 2 DE	ration: Ther MERITS.	e is less th	an 1/4 cub	ic foot of refrigerat	ion per meal.			[] terase pin	or question	lable safety. Hu	ies 6.9 and t	5.10. Z DENIERI IS	
24. The containers u		orting food	are inadeq	uate. Rules 2.4.L.	1., and 9.1.A.					+ :		13134	
1 DEMERIT.		:. -::-! - - -					C.4:	· Processanta		SECT, RODENT			
25. Accurate thermo	storage tem	avallable ol iperatures.	Rules 2.3.	valuate not noiding C.1. and 2.3.D.2.	g, cooking, rei 1 DEMERIT.	neating,	04.	were found or	rocents, (I the premis	j roacnes, jiji ses. Rule 6.10. a	ve animais (and 7.12.G.	other than security 4 DEMERITS	or guide dogs)
				Y Y			65.	Food service:	facilities: Ti	e outer [] doo	cs [] wind	owe f Telodiahte	[] transoms
26. No certified food	l handler/ma	***************************************	RSONNEL	- W	500 500		- (30)	were not adec	quately scre	ened. Rule 6.10).D. 4 DEME	ERITS.	
27. Personnel with:	1 commun	icable dise	asa(s)	boils. 1 infecte	d wound(s)	W/967 (1959) 5			- Wester		0.00	The second of the	
[] respiratory of Rule 3.1.A. 5 D	10233100	ointestinal l	nfectión, ai	e preparing and s	erving food.			CON	ISTRUCTIO	ON OR MAINTEN	IANCE OF P	HYSICAL FACILIT	IES
28. Personnel: [] \		nds and/or	f 1 smokir	o when preparing	and serving	lood	66.	Floors, walls,	cellings, [ces. Bules] not smooth, [7.1-7.6. 1 DEMI] properly c ਜ਼ਲਾਜ	constructed, [] in	disrepair,
[] with poor hy	gienic pract	ice, [] ea	ting, drinki	ng, in food prepara DEMERITS.	ation and/or d	ish-	67.	[] Lighting [1 ventilati	on inadequate f	1 fixture(s)	not shielded, []	lirbr ventilation
29. Hair restraints n	ot worn by fo	od handle	u s.a.a. s rs Bule 3 1	DEMENIS.				110003, [] 00	CIWOIK. [iliueis, i lexna	lust tans. Ki	ules 7.6. 7.9. 7.10:	1 DEMERIT
7. 7.1.	45 Sec. 1995		21/27 (42/2)	div.			- 68.	Premises 1 DEMERIT.	intered, [j unnecessary e	quipment an	d articles present.	Rule 7.11.A.1.
30 Foodings food	FOC	D EQUIPN	MENT AND	UTENSILS			69.		age of [] o	leaning equipme	nt, [] liner	ns. Rule 7.11.B. 1	DEMERIT
30. Food/non food o seams), [] not	easily clean	ces of equi able. Rules	pment: [\$ 4.1.A 4.	ı ın disrepair (crac 2.A., and 4.2.B. 🤊	KS, chips, pits	, open							agaga ar Mel eciaa Saas
ريد عار Single service a	rticles impro	perly: []	stored, [] dispensed, [] h	andled, [] r	eused.			r er ergen.	i i or	GING		
Rules 4.4.A. and 32. Wiping cloths: [1 3.Z.U. Z U	eweriiş,		- 17 (1922) - 1	THE STATE OF THE STATE OF		70.	The sleeping	room(s) are	· I · Linadequate	ly youtilated	l, unclean, [] in di	srepair
1 DEMERIT.	1	i not stored	i broberiy ii	i samuzing solutio	ns Hule 5.1,8			[] unudisize	ս, լ ၂ ուրբ	oper dea spacino	1. Hules 12.	9 and 12.11. 1 DF	MERIT
-		Dici	WASHING	ar Alfa fiz				110100 12.0.01	14 12.3.D.	Z DEMENIJ.		t:[]clean,[]in	and the second of the second
MANUAL DISHWASI	HING:	est de la					72.	[] Hand clea	insers, []	towels, were: [] not found.	[] inadequate. R	uie 12.4
33. Dishes/utensils r] scraped	[]soak	ed, [] prefiushed	L Rule 5.1.C.4	4.		~ =====================================		Account to the contract of the	er in the first production of	المراجي فالمراكب فيطاعوا والمحاجرات	and the state of t
IDEMERIL	 49 - 227 	11/25 11 11/11/11		TEN DESCRIPTION	職能 生態になる	建筑的工作。	/4.	Drinking glass	es not suit	ibly sanitized and	d nackaged	le 12.9.C. 1 DEME Rule 12.6. 2 DEM	/EDITO
34. Dishes/utensils a least 120°F. The	III CASUIGUIL	emberature	Was	TYPE BUILD STOP	5 2 DEMED	ire	75.	Gas Appliance	s:[]hot	water heaters. I	_ refrigerate	ors, [] clothes dry tately vented, [] c	ers () floor
35. Dishes/utensils a	re not being	sanitized	hy immore	AA 400 20 AAAAA	TO A TOTAL PROPERTY AND ADDRESS.	water		turnaces found automatic pilot	d in sleepin ts. L. Lecui	g rooms were no	t[]adequ	uately vented, [] or rol valve, Rule 12.	quipped with
Rule 5.1.C.5.a.	4 DEMERIT	s	re measure	ed temperature wa	s[]ºF.	Section .	100000	4 DEMERITS.	and specialists		CONTAILC CONT	roi vaive. Mule 12.	10.
36. Dishes/utensils a	re not being	canitized	by immersi	on for one minute	in a clean chi	orine		[] Life safety Explain;			e Paradinasia S	6 GERGO PER REPUBLIC	1 (A) (12) (2) (3)
The measured re	sidual was	non e min		on for one minute at a temperature o neasured tempera		°F.		Rule 11.1. 5 D	EMERITS.			90 (State State St	
Rule 5.1.C5.b.	4 DEMERIT	'S. '			wie was []°F.	,880linO50	A460018550.56550245502255	orporescezamerals				
37. No chemical test MECHANICAL DISHI	kit provided	. Rule 5.1.I	D.4.b. 1 D	EMERIT.			•	TEMS IN GRA	YSHADED	AREAS ARE 4 A	ND 5 DEME	RITS ITEMS - COI	RRECTAS
38. Hot water sanitize	ation: The	vash-woto-	tempores	70 WOO not at 1	44000			JOUNAS POS	oiblE; NO	HEY DEPARTM	ENT WHEN	CORRECTED - 87	4-8300 X 8703
38. Hot water sanitize sured temperatur	e was []°F. Rule	5.1.D.3.b.	2 DEMERITS.	140°F. The n	noa-			er and (PAC)				
39. The final sanitiza temperature was	uon rinse wa	ater temper Rule 5.1.D	affire was	not at least 4000E	The measure	id							Ajgrigati e
40. Sustained 165°F	hot water di	shwashing	.o.b. 4 DE	WENIS.	2 o 4 DE86	DOTO							
41. Chemical sanitize	rs: The wa:	sh-water te	mperature	Was not at loant 1	20°F The ma	asured				and the second of the second o			and the street.
								aggerae af energiga. Geografie	ergageleedi. Taalah	e o energia	productions		
42 Sanitizing chemic 43. The chemicals sa	ハイ・ドラ・ハイ・バーウィ	a water tow			2 DEMERIT	s							
					urt. The mea	sured			Arriva (i.e.		7. (1. (1. (1. (1. (1. (1. (1. (1. (1. (1		ng galang pagala. Ng galang pagala
44. No chemical test	kit provided.	. Rule 5.1.D).4.b. 1 DE	MERC				,		a andrew Magazarana	et geti de e Segui est esta et entre		mes serepus bahrija Zasajasana araba
45. Dish racks not sto	pred in a sar	itary mann	er. Rule 5.	1.D.6. 1 DEMERI	I.								
46. Gauges: [] not	Provided [ı moperativ	e, Hules 5	T.D.1. and 5.1.D.2	1 DEMERI	T . Parket (19	•		200	$\sim \sim \sim$.	11/2.		



121-6009

Owner Name	Establishment	Name	
Address	Zip Code	ocation	
1220 highwill 1	041102	BUTIMUC I MA	nc
MCD# ESTAB#	DATE	PURPOSE	DEMERITS
0 5 1 7 0 7 20 W SANI # ROOMS SEAT.	S YR. MO. DA	" FOLLOW-OF	Reinspection to be conducted 4 PT 4
LICENSE ISSUED YES D NO D C		COMPLAINT	day letter of 2 PT
LICENSE ISSUED YES O NO O	N DUBLI	NEW/OTHER5	follow-up 1 PT
	<u>.</u>		
FOOD SUPPLY AND SOURCE	E Dalo 2 t A 1	TOXIC MA 47. [] Toxic materials, [] personal medication	s and/or [] first-aid supplies were:
 [] Spoiled and/or [] adulterated foods are being used and/or served 5 DEMERITS. 		[] improperly stored, [] labeled, [] used	in food. Rule 7.12. 5 DEMERITS.
 [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpart products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 	asteurized egg		
 Canned foods from an unapproved source on premises, being used at Rule 2.1.A.3. 5 DEMERITS. 	d/or served.	WATER SU 48. [] A copy of the current water analysis was	
4. [] Unlabeled, [] improperly labeled containers of food are being use	ed and/or served.	[] Further testing may be required. Rule 6.	1.E.3. 2 DEMERITS.
Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty.	condition,	49. [] Water tested and found to be unsatisfact 50. The free chlorine was less than 0.25 ppm. The	
and/or[] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] seafood products	350 (888 (844) 00 M (80 A 40 D)	[] ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure)	was not provided to the:
Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.		[] sinks, [] dishwashers, or [] lavatories	. Rule 6.1.D.1. 5 DEMERITS.
Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEM	STUI 3.	52. (Mobile food units) The water storage tank: [[] is not being properly cleaned and sanitize	ed after each day's use.
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination.	rom [] raw foods	Rule 8.1.C.1. 2 DEMERITS.	
or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2[1	PEMERIIS	WASTEWATER	DISPOSAL
 Employees handle raw and cooked or prepared food products without washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 		53. The subsurface disposal system was found t	o be surfacing. Rule 6.2.A. 4 DEMERITS.
10. Raw [] fruits and/or [] vegetables are not washed before being use Rule 2.4.B.1. 2 DEMERITS.		54. Wastewater was being improperly discharge 55. (Mobile food units): [] waste water storage	
Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitize and following any kind of operation when contamination may have occurred.	ed after each use urred.	Rule 8.1.C.2. 4 DEMERITS.	
Rule 5.1.A.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed, [] constru			
[] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B.	2 DEMERITS.	PLUMB 56. [] Kitchen sink, [] utility sink, [] grease	trap, [] drain, [] plumbing; is improperly
13. Food not protected during storage/display: [] food left uncovered, [stored on floor, [] food containers in cold storage double stacked or	nested,	[] sized, [] installed and/or maintained.	Rules 6.4.F. and 7.8. 2 DEMERITS.
[] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	/2 pint milk not	57. A cross-connection, without backflow device water systems at the: [] faucet hose, [] I	 exists between the drinking and the waste not water heater, [] water closets, Rule 6.4.C. 5 DEMERITS
retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1.2 15. Storage of [] food and/or [] beverages in ice or water is prohibited	DENIERIIS.	[] other:	AUGUAG, 3 DEMERIIS
2 DEMERITS.		TOILET AND HANDY	VASH FACILITIES
 [] Unwrapped and/or [] potentially hazardous food products previouslic were being reused. Rule 2.4.J.1. 5 DEMERITS. 		58. Toilets rooms: [] Completely enclosed, [doors, [] properly vented, [] tissue provi	Equipped with self-closing, tight fitting
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1	DEMERIT.	Rules 6.5, 6.6, and 6.7. 2 DEMERITS.	
FOOD TEMPERATURES		59. inadequate number of [] male, and/or [] [] male and [] female. Rule 6.5 1	female toilets. The number of toilets are: DEMERIT.
 Potentially hazardous food(s) not being: [] reheated [] cooked lon adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 	sa que se associación da	60. Handwash lavatories: [] clean, [] adeque maintained, [] hand cleansing soap, [] s	ate number, [] accessible, [] fixtures
 Prepared potentially hazardous foods requiring refrigeration are not be to 45° or below. The measured temperature was []°F. Rule 2.3.0 	eing rapidly cooled 23. 5 DEMERITS.	vided [] common towel. Rules 6.3 and 6.	8 4 DEMERITS.
 [] Frozen food not being kept at 0°F, or below: [] improper thawing temperature was [] °F, Rule 2.3.C.4. 5 DEMERITS. 	J. The measured		
21. Potentially hazardous hot food(s) not being stored at 140°F or above, temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS	The measured	RUBE 61. [] inadequate, [] uncovered containers v	vere being used. Rule 6.9. 2 DEMERITS.
22. Potentially hazardous cold food(s) not being stored at 45°F or below.	The measured	62. Storage areas were not [] clean, [] free	of litter, Rule 6.9.B.4. 2 DEMERITS.
temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEME 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration		63. Storage areas are not constructed to be: [[] refuse bin of questionable safety. Rule:	inaccessible to vermin, [] easily cleaned 6.9 and 6.10. 2 DEMERITS.
Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1.	and 9.1 A		
DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding,		INSECT, RODENT &	
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1	DEMERIT,	64. [] files, [] rodents, [] roaches, [] live were found on the premises. Rule 6.10. an	animals (other than security or guide dogs) d.7.12.G. 4 DEMERITS.
PERSONNEL		 Food service facilities: The outer [] doors were not adequately screened. Rule 6.10.0 	[] windows, [] skylights, [] transoms 0. 4 DEMERITS.
No certified food handler/manager. Rules 3.5. Personnel with: [] communicable disease(s), [] boils, [] infected	wound/o	the American Miller of Control of Miller of Control of Miller of M	unionina anti-anti-anti-anti-anti-anti-anti-anti-
[] respiratory or [] gastrointestinal infection, are preparing and se Rule 3.1.A. 5 DEMERITS.	rving food.	CONSTRUCTION OR MAINTENA	NCE OF PHYSICAL FACILITIES
28. Personnel: [] with dirty hands and/or [] smoking when preparing a	and serving food,	66. Floors, walls, ceilings, [] not smooth, [] [] dirty surfaces. Rules 7.1-7.6. 1 DEMER	
 Personnel: [] with dirty hands and/or [] smoking when preparing [] with poor hygienic practice, [] eating, drinking, in food preparat washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERTIS. Ball controlled. 	orrandordish-	67. [] Lighting [] ventilation inadequate, [hoods, [] ductwork, [] filters, [] exhaus	Tians, Rules 7.6, 7.9, 7.10, 1 DEMERIT
29. hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.		68. [] Premises littered, [] unnecessary equ	ipment and articles present. Rule 7.11,A.1.
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: 1. I in disrepair (greek	contraction of the contraction of	69. Improper storage of [] cleaning equipment	[] linens. Rule 7.11.B. 1 DEMERIT.
30. Food/non food contact surfaces of equipment: [] in disrepair (crack seams), [] not easily cleanable. Rules 4.1 A., 4.2 A., and 4.2 B. 2 [31. Single service articles improperly: [] stored, [] dispensed, [] ha	DEMERITS.		
- 1000 4.4.A. 010 3.2.C. 2 DEMERTS.		70. The sleeping room(s) are: [] inadequately	vontilated unclear E. 1:
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solution 1 DEMERIT.	s Rule 5.1.B.	() who is ized, [] in in it is better better spacing.	KUIAS 12 9 and 12 11 1 DEMEDIT
DISHWASHING		71. The [] Toilets, [] lavatories, [] showers Rules 12.3, and 12.9.D. 2 DEMERITS.	
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] screped [] seeked [] better by the ball of the seeked [] seeked [72. [] Hand cleansers, [] towels, were: [] 2 DEMERITS.	이 생기가 하지 않는 그렇게 하고 생각을 하고 있다. 그 없는 그렇게 하는 것 같아요. 그리는 생각이 되어 있다.
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. 1 DEMERIT. 34. Dishes/utensils are as helps.	in en la ciù est e i la ciù al l'antiga a l'alga a ne sa l'angel le la galaire.	73. The carpeting is not: [] clean, [] in good	repair. Rule 12.9.C. 1 DEMERIT.
 Dishes/utensils are not being washed in a detergent solution having a least 120°F. The measured temperature was [] °F. Rule 5.1.C.5 		74. Drinking glasses not suitably sanitized and 75. Gas Appliances: [] hot water heaters, []	refrigerators, [clothes drivers 1 floor
with at temperature of at least 170°F. The measured temperature use		75. Gas Appliances: [] hot water heaters, [] furnaces found in sleeping rooms were not automatic pilots, [] equipped with an autor 4 DEMERITS.	[] adequately vented, [] equipped with natic control valve. Rule 12.10
36. Dishes/utensils are not being sanitized by Immercian for	iller (Gravalius/Gazaspatel) (d	76. [] Life safety code violations:	
The measured residual was 1 1 nom and the measured remperature of		Explain: Rule 11.1. 5 DEMERITS.	
Rule 5.1.C5.b. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	io nastiniani) ik		A CONTRACTOR OF THE PROPERTY O
MECHANICAL DISHWASHING:		ITEMS IN GRAY SHADED AREAS ARE 4 AN SOON AS POSSIBLE; NOTIFY DEPARTMENT	D 5 DEMERITS ITEMS - CORRECT AS
38. Hot water sanitization: The wash-water temperature was not at least sured temperature was [*** *** *** *** *** *** *** *** ***			
39. The final sanitization rinse Water temperature was not at least 180°F. The temperature was 180°F. The final sanitization rinse Water temperature was not at least 180°F. The temperature was 180°F. The final sanitization rinse water temperature was not at least 180°F. The temperature	he measured		
40. Sustained 165°F hot water dishwashing machine. SC Bulg 5 4 De			
temperature was [] °F. Rule 5.1.D 4 c (1) 2 DEMERITOR	PF. The measured		
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2).	DEMERITS.		
43. The chemicals sanitizing rinse water temperature was not at least 130 temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	F. The measured		
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.			
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.2.	1 DEMERIT.		$\Lambda \frown$