



35.00 TO STATE

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

Notice to City Clerk  
Posted City Lic Expired  
239A-A-1 12/9/00

Owner Name: **SATALOFF JOANNE** Establishment Name: **RACKET & FITNESS CENTRAL**  
 Address: **2445 CONGRESS ST** Zip Code: **04102** Location: **PORTLAND**  
 MCD #: **05170** ESTAB #: **09178**  
 License Issued: YES  NO  License Posted: YES  NO   
 SANI #: **52** ROOMS: **05** SEATS: **00** DATE: YR. **01** MO. **10** DAY **11**  
 PURPOSE: REGULAR  FOLLOW-UP  COMPLAINT  INVESTIGATION  NEW/OTHER   
 ESTAB. TYPE: **99** Reinspection to be conducted within **90** days

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- MANUAL DISHWASHING:
- Dishes/utensils not being:  scraped,  soaked,  preflushed. Rule 5.1.C.4. **1 DEMERIT.**
  - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was  °F. Rule 5.1.C.5. **2 DEMERITS.**
  - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was  °F. Rule 5.1.C.5.a. **4 DEMERITS.**
  - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was  ppm and the measured temperature was  °F. Rule 5.1.C.5.b. **4 DEMERITS.**
  - No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was  °F. Rule 5.1.D.3.b. **2 DEMERITS.**
  - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was  °F. Rule 5.1.D.3.b. **4 DEMERITS.**
  - Sustained 165°F hot water dishwashing machine  °F. Rule 5.1.D.3.a. **4 DEMERITS.**
  - Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was  °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
  - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
  - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was  °F. Rule 5.1.D.4.c.(3). **2 DEMERITS.**
  - No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
  - Dish racks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
  - Gauges:  not provided  inoperative, Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

- flies,  rodents,  roaches,  live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.2.G. **4 DEMERITS.**
- Food service facilities: The outer:  doors,  windows,  skylights,  transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

Inspector: **KEVIN CARROLL**  
Code Enforcement Officer: **Debi Maganti**  
Establishment Representative: **Joanne Sataloff**



Send to State  
239A-A-1

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

97

Owner Name <b>JOANNE SATALOFF</b>		Establishment Name <b>RACKETT + FITNESS Center</b>	
Address <b>2445 Congress St</b>		Zip Code <b>04102</b>	Location <b>PORTLAND</b>
MCD # <b>05170</b>	ESTAB # <b>09178</b>	SANI # <b>60</b>	ROOMS SITES <b>50981214</b>
LICENSE ISSUED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>		DATE YR. MO. DAY <b>5 09 8/2/14</b>	
LICENSE POSTED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>		PURPOSE REGULAR <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> INVESTIGATION <input type="checkbox"/> NEW/OTHER <input type="checkbox"/>	
		ESTAB. TYPE <b>01</b>	Reinspection to be conducted within _____ days _____ day letter of follow-up
		DEMERITS 5 PT _____ 4 PT _____ 2 PT _____ 1 PT <b>11</b>	

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

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

25 Keep thermometers in all coolers  
37 Provide test kit for sanitizing  
66 Replace missing ceiling panel

Code Enforcement Officer

Establishment Representative



239-A-1  
SEND TO STATE

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

90

Owner Name <b>Jody Sataloff</b>		Establishment Name <b>The Racket + Fitness Center</b>	
Address <b>2445 Congress St</b>		Zip Code <b>04103</b>	Location <b>PORTLAND</b>
MCD # <b>05170</b>	ESTAB # <b>9178</b>	SANI # <b>56</b>	ROOMS SITES <b>1</b>
LICENSE ISSUED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	LICENSE POSTED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	SEATS <b>05099</b>	DATE YR. MO. DAY <b>09 23</b>
PURPOSE REGULAR ..... 1 FOLLOW-UP ..... 2 COMPLAINT ..... 3 INVESTIGATION ..... 4 NEW/OTHER ..... 5		ESTAB. TYPE <b>01</b>	REINSPECTION: to be conducted within ___ days or ___ day letter of follow-up
DEMERITS 5 PT 4 PT 2 PT 1 PT			

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- MANUAL DISHWASHING:
- Dishes/utensils not being:  scraped,  soaked,  preflushed. Rule 5.1.C.4. 1 DEMERIT.
  - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.
  - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5.a. 4 DEMERITS.
  - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [ ] ppm and the measured temperature was [ ] °F. Rule 5.1.C.5.b. 4 DEMERITS.
  - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.
  - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.
  - Sustained 165°F hot water dishwashing machine [ ] °F. Rule 5.1.D.3.a. 4 DEMERITS.
  - Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
  - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
  - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
  - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
  - Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
  - Gauges:  not provided  inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

20 - Food handling not at room temp (sinks are under refrigeration)  
58 - Garbage in ladies room uncovered  
31 - Single service articles not covered  
25 - No thermometers in refrigeration units

Code Enforcement Officer  
Establishment Representative



SEND to State

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

239-AA-001

100

Owner Name: The Racket + Fitness Center Establishment Name: Same  
 Address: 3945 Congress Street Zip Code: \_\_\_\_\_ Location: Portland  
 MCD #: 05170 ESTAB #: \_\_\_\_\_ SANI #: 579 ROOMS SITES: \_\_\_\_\_ SEATS: \_\_\_\_\_ DATE: 00 09 15  
 LICENSE ISSUED: YES  NO  LICENSE POSTED: YES  NO   
 PURPOSE: REGULAR 1, FOLLOW-UP 2, COMPLAINT 3, INVESTIGATION 4, NEW/OTHER 5  
 ESTAB. TYPE: 01 Reinspection to be conducted within \_\_\_\_\_ days, \_\_\_\_\_ day letter of follow-up  
 DEMERITS: 5 PT, 4 PT, 2 PT, 1 PT

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- MANUAL DISHWASHING:
- Dishes/utensils not being:  scraped,  soaked,  preflushed. Rule 5.1.C.4. 1 DEMERIT.
  - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [21] °F. Rule 5.1.C.5. 2 DEMERITS.
  - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was \_\_\_\_\_ °F. Rule 5.1.C.5.a. 4 DEMERITS.
  - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was \_\_\_\_\_ ppm and the measured temperature was \_\_\_\_\_ °F. Rule 5.1.C.5.b. 4 DEMERITS.
  - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

Code Enforcement Officer: \_\_\_\_\_  
 Establishment Representative: \_\_\_\_\_



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

YES TO STATE

239-AA-101 9/29/2

Owner Name: Rocket & Fitness Center, Establishment Name: Same, Address: 2445 Congress St, Zip Code: 04104, Location: PORTLAND
MCD #: 05170, ESTAB #: 09178, SANI #: 56001050, ROOMS SITES: 04, SEATS: 108, DATE: 09/11/08
PURPOSE: REGULAR (1), FOLLOW-UP (2), COMPLAINT (3), INVESTIGATION (4), NEW/OTHER (5)
ESTAB. TYPE: Reinspection to be conducted within 14 days

- FOOD SUPPLY AND SOURCE
1. Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
2. Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
5. Canned goods found leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 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 hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
12. Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
13. Food not protected during storage/display; food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
14. Institutions: Ghost 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 2.4.1.2. 2 DEMERITS.
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.
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERITS.
20. Frozen food not being kept at 0°F, or below; improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERITS.
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
23. 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.

- 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.
28. Personnel with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

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

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

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

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

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

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

- PLUMBING
56. Kitchen sink, utility sink, grease trap, drain, plumbing; is 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-water systems at the: faucet hose, hot water heater, water closets, other. Rule 6.4.C. 5 DEMERITS.

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

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

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

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

- LODGING
70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
71. The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.
72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4 2 DEMERITS.
73. The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
75. Gas Appliances: 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: Explain: Rule 11.1. 5 DEMERITS.

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

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





CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

SEND TO STATE

239AA 001 98

Owner Name: Joanne SATALOFF
Establishment Name: The Rocket Fitness Center
Address: 2445 Congress St
Zip Code: 04104
Location: PORTLAND
MCD #: 05170
ESTAB #: 926
SANI #: 56
ROOMS SITES:
SEATS:
DATE: 05/07/28
PURPOSE: REGULAR
REINSPECTION: 5 PT
COMPLAINT: 4 PT
INVESTIGATION: 2 PT
NEW/OTHER: 1 PT

- FOOD SUPPLY AND SOURCE
1. Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
2. Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rule 2.1.B.4. 5 DEMERITS.
3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
5. Canned goods found leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 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 hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
12. Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
13. Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
14. Institutions: Ghost 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.
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.C.3. 5 DEMERITS.
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERITS.
20. Frozen food not being kept at 0°F, or below; improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERITS.
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
23. 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.

- 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.
28. Personnel with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

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

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

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

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

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

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

- PLUMBING
56. Kitchen sink, utility sink, grease trap, drain, plumbing: is 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-water systems at the: faucet hose, hot water heater, water closets, other. Rule 6.4.C. 5 DEMERITS.

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

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

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

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

- LODGING
70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
71. The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4 2 DEMERITS.
73. The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
75. Gas Appliances: 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: Explain: Rule 11.1. 5 DEMERITS.

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

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