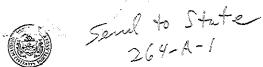


CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT



	y sem is the	INSPECTION	IHEPORT			,
Owner Nan	ne VALLE'S STEAK HOUSE OF	Establishmen	t Name	STEAK A	40USE_	
Address	14/1 Brian tow And -	2ip Code 04/02	Location	TUANI	>	
	ESTAB# SANI# ROOMS SEA	DATE	PURPOSE REGULAR AY FOLLOW-UP	ESTAB. TYPE Reinspec	tion to be conducted	DEMERITS 5 PT 4 PT
LICENSE	/	098062	COMPLAINT	4	day letter of	2 PT 1 PT
	FOOD SUPPLY AND SOURCE		47. [] Toxic materials, [TOXIC MATERIAL:] personal medications and/or	 1 first-aid supplies v 	vere:
5 DE!	poiled and/or [] adulterated foods are being used and/or serve MERITS. Inpasteurized milk, [] milk products, [] cracked eggs,[] unlucts being used and/or served. Rules 2.1.8.4. 5 DEMERITS.	1985 - 11 - 1281 - 1281 - 12	47. [] Toxic materials, [[] improperly stored,	[] labeled, [] used in food.	Rule 7.12. 5 DEMERI	TS.
3. Cann Rule	ed foods from an unapproved source on premises, being used: 2.1.A.3. 5 DEMERITS. Inlabeled, [] improperly labeled containers of food are being used.		Further testing may	WATER SUPPLY ont water analysis was not avail by be required. Rule 6.1.E.3. 2	DEMERITS.	
Bule	2.1.A.2. 1 DEMERIT. led goods found: [] leaking, [] with severe dents. [] in rust or [] swollen. Rule 2.1.A.1. 5 DEMERITS.		50. The free chlorine was I	ound to be unsatisfactory. Ruless than 0.25 ppm. The measu A.2. 5 DEMERITS.	e 6.1.A.1, 5 DEMERIT ured chlorine residual v	rs. was
6. [] S	Shellfish not being kept in original container; [] seafood products 2.1.B.2 and 2.1.B.3. 1 DEMERITS. and/or meat products not USDA approved. Rule 2.1.A.2. 5 DE	ts misrepresented.	f 1 sinks, f 1 dishwas	vater (under pressure) was not thers, or [] lavatories. Rule 6 water storage tank: [] does rly cleaned and sanitized after	S.T.D.T. 5 DEMERITS	orage,
e Cook	FOOD PREPARATION AND PROTECTION	from [] raw foods	[] is not being proper Rule 8.1.C.1. 2 DEME	ly deaned and sanitized after RITS.	each day's use.	
9. Empl] other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. 2 loyees handle raw and cooked or prepared food products withouting in between, Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS.	t thorough hand-	53. The subsurface dispos	WASTEWATER DISPOS all system was found to be sur	facing. Rule 6.2.A. 4 I	DEMERITS.
Rule 11, Food and 1	[] fruits and/or [] vegetables are not washed before being u 2.4.B.1. 2 DEMERITS. I contact surfaces not: [] washed, [] rinsed, and/or [] sanit following any kind of operation when contamination may have or	ized after each use	55. (Mobile food units): [improperly discharged onto th] waste water storage tank do RITS.	e ground. Hule 6.2.A. es not have adequate	storage.
12. Food	5.1.A.3. 2 DEMERITS. 1 (Ice) contact surfaces are improperly: [] designed, [] const maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.E.	ructed, [] installed, 3. 2 DEMERITS.		PLUMBING utility sink, [] grease trap, [1 drain (1 plumbing:	is improperly
13 Food store [] s 14. Instit	not protected during storage/display: [] food left uncovered, bd on floor, [] food containers in cold storage double stacked is sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. [] not dated, Rule 10.2 [] not dated, Rule 10.2 [] ned. [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1.	M food improperly or nested, 1/2 pint milk not 2 DEMERITS.	[] sized, [] installed 57. A cross-connection, v water systems at the:	unity sink, glease rap, d and/or maintained. Rules 6.4 vithout backflow device, exists [] faucet hose, [] hot water	between the drinking heater, [] water clo	and the waste-
2 DE 16. []	age of [] food and/or [] beverages in ice or water is prohibite MERITS. Unwrapped and/or [] potentially hazardous food products previous being reused. Rule 2.4.J.1. 5 DEMERITS.	viously served to the	doors, Droperly ve	TOILET AND HANDWASH FA	ed with self-closing, tig	ght fitting tacle (ladies).
	n cans were being used improperly to store food. Rule 2.3.B.7. FOOD TEMPERATURES		Hules 6.5, 6.6, and 6.	7. 2 DEMERITS. [] male, and/or [] female to the property of	oilets. The number of	
adec 19 Prep to 4	entially hazardous food(s) not being: [] reheated [] cooked to quately heated to all parts Rule 2.4.G.3. 5 DEMERITS. oared potentially hazardous foods requiring refrigeration are not 5° or below. The measured temperature was [] 7° F. Rule 2.3° Frozen food not being kept at 0°F, or below: [] improper thaw	being rapidly cooled .C.3. 5 DEMERITS.	maintained well hand	[] clean, [] adequate numicleansing soap, [] sanitary twel. Rules 6.3. and 6.8 4 DEN	ber, [] accessible, [owel/hand drving device] fixtures ces not pro-
21. Pote tem	perature was [] °F. Rule 2.3.C.45 DEMERITS. entially hazardous hot food(s) not being stored at 140°F or abov perature was [] °F. Rules 2.4.G.1., 2.4.H.1.a5 DEMERI	e. The measured FS.		RUBBISH Incovered containers were being		
23. Cro	entially hazardous cold food(s) not being stored at 45°F or below perature was [ot [] clean, [] free of litter, to constructed to be: [] inaccestionable safety. Rules 6.9 and		
1 DI	containers used transporting food are inadequate. Rules 2.4.L. EMERIT. curate thermometers not available or used to evaluate hot holdin		64. [] flies, [] rodents	INSECT, RODENT & ANIMAL		or quide dogs)
26. No	refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. PERSONNEL certified food handler/manager. Rules 3.5.	1 DEMERIT.	were found on the pre	emises. Rule 6.10. and 7.12.G :: The outer [,,] doors, [] wir screened. Rule 6.10.D. 4 DEI	. 4 DEMERITS.	
Rul 28. Per	sonnel with:[] communicable disease(s), [] boils, [] infecte respiratory or [] gastrointestinal infection, are preparing and se 3.1.A. 5 DEMERITS. sonnel: [] with dirty hands and/or [] smoking when preparing	serving food.	66) Proors, walls, ceilings	TION OR MAINTENANCE OF [] not smooth, [] properly ules 7.1-7.6. 1 DEMERIT.	constructed, [] in di	srepair,
l j was	with poor hygienic practice, [] eating, drinking, in food prepar shing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. r restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS	ation and/or dish-	67/[] Lighting [] vent hoods, [] ductwork,	ilation inadequate, [3/] fixture(s [] filters, [] expans fans. [] unnecessary equipment a	mules 7.0, 7.9, 7.10.	I VEWEKII.
264	FOOD EQUIPMENT AND UTENSILS ad/non food contact surfaces of equipment: [] in disrepair (crams), [] not easily cleanable. Rules 4,1,A., 4,2,A., and 4,2,B.	DEMERITS		cleaning equipment, [] lin	ens. Rule 7.11.B. 1 D	EMERIT.
32. Wip	gle service articles improperly: [] stored, [] dispensed, []] es 4.4.A and 5.2.C. 2 DEMERITS. ling cloths: [] dirty, [] not stored properly in sanitizing solution.	and the second of the second of the second	70. The sleeping room(s) [] undersized; [] ii	LODGING are: [] inadequately ventilate mproper bed spacing. Rules 1:	ed, unclean, [] in dis	repair,
***************************************	DISHWASHING:		71. The [] Toilets, [] land 12.9. 72. [] Hand cleansers, [avatories. [] showers, were n	iot:[]clean,[]in g	ood repair.
33. Dish 1 DI	nes/utensils not being: [] scraped, [] soaked, [] preflushed EMERIT.		73. The carpeting is not: [74. Drinking glasses not s] clean, [] in good repair. I	Rule 12.9.C. 1 DEMER	RIT.
35. Dist	at 120°F. The measured temperature as [] ?F. Rule 5.1.C nes/utensils are not being sanitized by immersion for 30 seconds at temperature of at least 170°F. The measured temperature was 9.5.1.C.5.a. 4 DEMERITS.	.5. 2 DEMERITS	75. Gas Appliances: [] I furnaces found in slee automatic pilots, [] a 4 DEMERITS.	not water heaters, [] refrigers eping rooms were not: [] ade equipped with an automatic co	ators, [] clothes drye quately vented, [] ec ntrol valve. Rule 12.10	rs, [] floor quipped with 0.
36. Dish solu The Rule	nes/utensils are not being sanitized by immersion for one minute tion containing 50 ppm chlorine minimum and at a temperature measured residual was [] ppm and the measured tempera 5.1.C.5.5.9. 4 DEMERITS.	OF OF ANALYSONS	76. [] Life safety code v Explain: Rule 11.1 5 DEMERI	TS.		
38. Hot	chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. NICAL DISHWASHING: water sanitization: The wash-water temperature was not at leas d temperature was 1 1°F. Rule 5.1.D.3.b. 2 DEMERITS	t 140°F. The mea-	• ITEMS IN GRAY SHAD SOON AS POSSIBLE;	DED AREAS ARE 4 AND 5 DEN NOTIFY DEPARTMENT WHEI	MERITS ITEMS - CORI N CORRECTED - 874	RECT AS -8300 X 8703
39. The temp	d temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS, final sanitization rinse water temperature was not at least 180°F perature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. ained 165°F hot water dishwashing machine °F. Rule 5.1.D	The measured	19 Kiep 1	Thigged gre	woll ic	2
temp	"F. Rule 5.1:L" mical sanitizers: The wash-water temperature was not at least 1 perature was [] "F. Rule 5.1.D.4.c.(1). 2 DEMERITS. tizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2)	20°F. The measured	30 Clean	salvery flor	a corle	
temp	chemicals sanitizing rinse water temperature was not at least 13 perature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS. hemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	O°F. The measured	58 Provide to keep SOA	L COVER GOV Ela disnacer	work h	asbert ladreste
45. Dish	racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. ges: [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.	IT. 2. 1 DEMERIT.	65 Fix Agli	in Screen d	CORC	
Whi t			Code Enforcement Officer	- when		



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT



	267		/ Establishme	nt Name	,			
Owner Name	LLE S STER	k House of	Establishme	mi waine	WALLES	STEAR	1-1005 E	,
Address	3 . 1	, <u>A</u>	Zip Code	Location	100+100	·/ 为		
1140	19119h	ON THE	09102	<u> </u>	FORTLAN			DEMERITS
MCD#	ESTAB #	SANI# ROOMS S	EATS DATE		PURPOSE REGULAR	ESTAB TYPE Rein	spection to be conducted	5 PT
0 5 1 7 0	06108	SITES		 (OLLOW-UP3	Ø / withi		4 PT 2 PT
LICENSE ISSUED	YES DE NO I	60 7	5088080		NVESTIGATION4 NEW/OTHER5	follo	-	1 PT
LICENSE POSTED	YES TO NO D	80111						
	FOOD SUPPL	Y AND SOURCE			. The formation of lines	TOXIC MATER	alloc I. Tifret-pid supplie	s were:
		are being used and/or se		47.	[] Toxic materials, [] per [] improperly stored, [] [abeled, [] used in for	ood. Rule 7.12. 5 DEME	RITS.
2. [] Unpasteurized	milk, [] milk products	s, [] cracked eggs.[] 2.1.B.4. 5 DEMERITS.	unpasteurized egg			WATER SUPP	IV	
2 Conned foods from	n an unapproved sould	on premises, being use	ed and/or served.	48.	[] A copy of the current w	eter analysis was not	available at the facility.	
Rule 2.1.A.3. 5 DE 4. [] Unlabeled, [1 improperly labeled co	ntainers of food are bein	g used and/or served.	49.	[] Further testing may be [] Water tested and found	t to he unsatisfactory.	Rule 6.1.A.1. 5 DEME	RITS.
Rule 2.1.A.2. 1 DE 5. Canned goods fou	od: [1 leaking [] W	th severe dents. [] in r	usty condition,	50.	The free chlorine was less	than 0.25 ppm. The n 5 DEMERITS.	heasured chionine residua	al was
o f 1 Shallfich not b	n. Rule 2.1.A.1. 5 DEM being kept in original co	ntainer: [] seatood pro	ducts misrepresented.	51.	[] Hot and [] cold water	r (under pressure) wa s or f = 1 lavatories. F		rs.
たいしゅうり 1 足 りっかん	2183 1 DEMENTS	proved. Rule 2.1.A.2. 5	(4)	52.	(Mobile food units) The war [] is not being properly cl		Are not have adequate.	storage,
75 - 425 - 525 - 435 - 13 - 13 - 13	FOOD PREPARATI	ON AND PROTECTION			Rule 8.1.C.1. 2 DEMERITS	S.		
	epared foods are subje	cted to cross contaminat				WASTEWATER DIS	SPOSAL	
Employees handle	e raw and cooked or pr	epared tood products with 3 R.S. 5 DEMERITS.	Hour morough hand	53.	The subsurface disposal s	vetem was found to b	e surfacing. Rule 6.2.A.	4 DEMERITS.
10 Raw [] fruits an	d/or [] vegetables are	not washed before bein	ng used and/or served.	F.4.	Wastewater was being imp (Mobile food units): [] wa	roperly discharged 0	nto the ground, mule o.4.	A. 4 DEMERITO.
Rule 2.4.B.1. 2 D	EMERIIS.	[1 ringed and/or []S	anitized after each use	55.	Rule 8.1.C.2. 4 DEMERIT	S.		
and following any Rule 5.1.A.3. 2 D	EMERITS.	that I designed [] Co	onstructed [] installed,			PLUMBING	G	
			onstructed, [] installed, 1.3.B. 2 DEMERITS.	56	. [] Kitchen sink, [] utilit	inte f 1 groose tra	n [] drain [] plumbi	ng; is improperly
13. Food not protected stored on floor, [ed during storage/displating in containers in containers in containers.	ay: [1]-food left uncovered to storage double stack	ed or nested,		[] sized, [] installed an	id/or maintained. Rui	viets between the drinki	nd and the waste-
[] sneeze guard	ds absent, Rules 2.2.A.	1 detect Bulg 10.2	1 11/2 pint milk not	Į.	water systems at the: [] [] other:	faucet hose, [] hot		C. 5 DEMERITS.
retained, sch		o°F, or below. Rule 2.1.B es in ice or water is proh						
2 DEMERITS.	and/or [] notentially h	azardous food products	previously served to the	55	4 - 6	OILET AND HANDWA	quipped with self-closing	, tight fitting
		to store food. Rule 2.3.E			doors, [] properly vente	o, i jussue provide DEMERITS.	a'f loosotod magic in	
	FOOD TE	MPERATURES			Inadequate number of [I male and [I male and [I male and I] male, and/or [] fe female, Rule 6.5 1 D	CMEDIT.	
18. Potentially hazar	rdous food(s) not being	: [] reheated [] cook G.3 5 DEMERITS.	ed long enough to be	60	D. Handwash lavatories: [] clean, [] adequate	number, [] accessible itery towel/hand drying o	, [] fixtures levices not pro-
and the same of the same of	Cartha Barana and Albarita Adal &	aduiring rathmaration: AIA	not being rapidly cooled e 2.3.C.3. 5 DEMERITS.	4	vided [] common towel	. Rules 6.3. and 6.8	4 DEMERITS.	
20. f 1 Frozen food	I not being kept at 0°F.	or below: [] improper to C.4. 5 DEMERITS.	hawing. The measured	_		RUBBIS	u	
temperature was 21. Potentially haza	rdous hot food(s) not b	eing stored at 140°F or a .G.1., 2.4.H.1.a. 5 DEM	above. The measured	6	1. [] inadequate, [] unc	overed containers we	re being used. Rule 6.9.	2 DEMERITS.
temperature wa 22. Potentially haza	s [] F, Hules 2.4 ardous cold food(s) not	being stored at 45°F or b .G.1., and 2.4.H.1.b. 5 l	pelow. The measured	<u>6</u>	Storage areas were not Storage areas are not co	netructed to be: []	litter, Rule 6.9.B.4. 2 DE	i easily cleaned.
23. Crowded refrige	eration: There is less th	an 1/4 cubic foot of refri	geration per meal.	·	[] refuse bin of question	nable safety. Rules (3.9 and 6.10. 2 DEMERI	TS.
Rule 10.1. 2 DE	emerits.	are inadequate. Rules 2	1 100		- IN	SECT, RODENT & AN	IIMAL CONTROL	erge en en en en en en en en en
1 DEMERIT.	omotore not available o	or used to evaluate hot h	olding, cooking, reheating,	Ē	4. [] flies, [] rodents, [were found on the premi	Troaches [] live a	nimals (other than secur	ity or guide dogs)
and refrigerated	d storage temperatures	Rules 2.3.C.1. and 2.3.	D.2. 1 DEMERIT.	ē	were found on the premi 55. Food service facilities: T were not adequately scr	he outer [] doors, [] windows, [] skyligh	ts,[]transoms
OC No codification	Pe d handjer/manager. Ru	RSONNEL		å	were not adequately scr	eened. Rule 6.10.D.	4 DEMERITS.	
07 December with	o deciguações dic	ease(s), [] boils, [] in infection, are preparing	fected wound(s),		CONSTRUCTI	ON OR MAINTENAN	CE OF PHYSICAL FACI	ITIES
Rule 3.1.A. 5 D	DEMERITS.			10	66) Floors, walls, ceilings, [[/] dirty surfaces. Rule] not smooth, [] p	roperly constructed, []	in disrepair,
28. Personnel: [] with poor h	with dirty nands and/o nygienic practice, [] e	r [] smoking when prepating, drinking, in food pr nd 3.4.A. 5 DEMERITS.	eparation and/or dish-	10	77 [] Lighting [] ventilat hoods, [] ductwork, [tion inadequate, [] t	ixture(s) not shielded, []	Fdirty ventilation
29. Hair restraints	not worn by food handle	ers. Rule 3.3.B. 1 DEME	RITS.		88. [] Premises littered, [1 DEMERIT.			
1 2 2 2 2 2 2		MENT AND UTENSILS		Ī	69. Improper storage of []	cleaning equipment,	[] linens. Rule 7.11.B.	1 DEMERIT.
30) Food/non food seams), [] no	contact surfaces of eq of easily cleanable. Rule	uipment: [[4]] in disrepair es 4.1.A., 4.2.A., and 4.2	(cracks, chips, pits, open B. 2 DEMERITS.					Talente
31. Single service Rules 4.4.A. ar	articles improperly: [nd 5.2,C. 2 DEMERITS] stored, [] dispensed,	[] handled, [] reused.		70. The sleeping room(s) as	LODGII re: [] inadequately y		n disrepair.
32. Wiping cloths: 1 DEMERIT.	[] dirty, [] not store	d properly in sanitizing s	solutions Rule 5.1.B.		[] undersized; [] imp 71. The [] Toilets, [] lave	proper bed spacing. ?	Rules 12.9 and 12.11. 1	DEMERIT.
ATTILL TO THE REAL PROPERTY OF THE PERSON OF	DIS	HWASHING			Rules 12.3. and 12.9.D.	2 DEMERITS.	기계 나는 아무리 아무리 되었다.	
MANUAL DISHWAS		d () and ad () and			72. [] Hand cleansers, [2 DEMERITS.		tgatikas etu ya li tekshisaske	
1 DEMERIT.	그렇게 살아가 살아 보는데 나를	d, [] soaked, [] prefi	- 선생님 : 100 HE		 73. The carpeting is not: [74. Drinking glasses not suit 	itably sanitized and p	ackaged. Rule 12.6. 2 I	EMERITS.
least 120°F. In	ie measured temperatu	re was [] °F. Rule	aving a temperature of at 5.1, C.5. 2 DEMERITS.		75. Gas Appliances: [] ho furnaces found in sleen	t water heaters, [] i	efrigerators, [] clothes	dryers, [] floor
with at tempera	s are not being sanitized ature of at least 170°F. 4 DEMERITS.	I by immersion for 30 se The measured temperati	conds in clean hot water tre was []°F.		4 DEMERITS.	uippea with an autom	atic control valve. Rule	12.10.
36. Dishes/utensils	are not being sanitized	by immersion for one m	ninute in a clean chlorine		76. [] Life safety code vic Explain:			6.00
The measured	ning ou opm chierine m	inimum and at a tempera om and the measured ter	ature of at least 1309E		Rule 11.1, 5 DEMERIT:	S. se oprobe se		
37. No chemical te	st kit provided. Rule 5.	I.D.4.b. 1 DEMERIT.			ITEMS IN GRAY SHADE	DAREAS ARE 4 AND	5 DEMERITS ITEMS -	CORRECTAS
MECHANICAL DISI 38. Hot water sanit	ization: The wash-wate	er temperature was not a	tt least 140°F. The mea-		SOON AS POSSIBLE; N	OHET DEPARTMEN	ı w⊓EN CURRECTED.	874-8300 X 8703
39. The final saniti:	ture was [le 5.1.D.3.b. 2 DEMERI erature was not at least	ITS.		12 400 5	- 1	1620 - : -	
temperature wa	18 F. KUIÐ 5.1	U.3.6. 4 DEMERITS.	5.1.D.3.a. 4 DEMERITS.		19 KOOD D	1004 14 606	2	
41. Chemical saniti	izers: The wash-water	temperature was not at I D.4.c.(1). 2 DEMERITS	poot 1000E The management		75 Form	-for-	the it	00 - 0
42. Sanitizing chen	nicals not automatically	dispensed, Rule 5.1.D.4	l.c.(2). 2 DEMERITS		30 R.S.:	Carlos a	1 sen 10	
43. The chemicals temperature wa	sanitizing rinse water to as [] °F. Rule 5.1.	mperature was not at le	20t 1200E The moses at		66 Dust)	man of the	-0-110-	
44. No chemical te	st kit provided. Rule 5.1	.D.4.b. 1 DEMERIT. nner. Rule 5.1.D.6. 1 DE	Taylor (1996) and Jeffer George			w grid	Jin cookers	
46. Gauges: [] no	ot provided [] inopera	tive, Rules 5.1.D.1. and	5.1.D.2. 1 DEMERIT.		Bu. 11	111		
				ō	Code Enforcement Officer		arg	
and the committee of the contribution of the	化二氯甲二氯甲甲甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲	ar a carronner yet () - 被称为。 (4) (4)	 Barrier Constitution for the School Constitution. 	أأكرك والمحاصرين	ranga gapatan ng Pallarin na 1964 ing Kabupatèn na garafilira		3. 國民權利益等以外所引起日本首任司司司司	医电影电视医视影器 医多种毒素