

CITY OF PORTLAND, MAINE

	FOOD SERVICE HEALTH INSPECTION REPORT 263-AA-
Owner Name	Establishment Name
Address	Zlp Code Location
MCD# ESTAB#	DATE PORTLAND
	DOMS SEATS PORPOSE DEMERITS YR. MO. DAY FOLLOW-UP SESTAB. TYPE Reinspection to be conducted 5 PT
LICENSE ISSUED YES NO D 500	COMPLAINT 3 Within days 4 PT day day letter of 2 PT
	NEW/OTAER5 JOHOW-UP 1 PT
FOOD SUPPLY AND SOUR 1. [] Spoiled and/or [] adulterated foods are being use 5 DEMERITS.	ed and/or served. Rule 2:1.A.1. 47. [1 Toxic materials [] personal medications and/or 1 first aid = 1
[] Unpasteurized milk, [] milk products, [] cracked products being used and/or served, Rules 2.1 B.4. 5 D.	d eggs.[] unpasteurized egg [] used in food. Rule 7.12. 5 DEMERITS.
Rule 2.1.A.3. 5 DEMERITS.	s, being used and/or served. WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility.
Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking [] with severe dent	49. [] Water tested and found to be unsatisfactory. Rule 6.1.4.1.5 DEMERITS.
and/or[] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] se Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2, 5 DEMERITS.
7. Meat and/or meat products not USDA approved. Rule 2.	1.1.A.2. 5 DEMERITS.
FOOD PREPARATION AND PROT 8. Cooked and/or prepared foods are subjected to cross or	Rule 8.1.C.1. 2 DEMERITS.
9. Employees handle raw and cooked or prepared food as	no 2.3.B.5. 2 DEMERITS
washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEM 10. Raw [] fruits and/or [] vegetables are not washed be Rule 2.4.B.1. 2 DEMERITS.	AERITS:
Food contact surfaces not: [] washed, [] rinsed, and and following any kind of operation when contamination.	Nor [] continued at a second continued to the continued
Rule 5.1.A.3. 2 DEMERITS. (12.) Food (Ice) contact surfaces are improperly: [] designe [] maintained and/or [] located, Rules 4.2.A., 4.2.B.,	
stored on floor. [] I food containers in cold storage doub	uncovered [] food improperly 56. [] Kitchen sink, [] utilify sink, [] grease trap, [] drain, [] plumbing: is improperly
[] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DE 14. Institutions; Ghost tray(s) [] not kept, [] not dated, Ri retained. [] schools; milk not kept at 40°F, or below. Ru	FMERIC TO A DEMONITOR
15. Storage of [] food and/or [] beverages in ice or water 2 DEMERTS.	ule 2.1.8.1 2 DEMERITS. [] other: Final Coses, Final Cos
 [] Unwrapped and/or [] potentially hazardous food pr public were being reused. Rule 2.4.J.1. 5 DEMERITS. 	roducts previously served to the TOILET AND HANDWASH FACILITIES
17. Open cans were being used improperly to store food. Ru	Rules 6.5, 6.6, and 6.7. 2 DEMERTS.
FOOD TEMPERATURES 8. Potentially hazardous food(s) not being: [] reheated [adequately heated to all parts Rule 2.4.G.3. 5 DEMERIT	[cooked long enough to be 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are:
to 45° or below. The measured temperature was f	tion are not being rapidly cooled maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-
 [1] Frozen food not being kept at 0°F, or below: [1] Improvementative was [1] °F. Rule 2.3.C.4. 5 DEMERITS 	coper thawing. The measured
21. Potentially hazardous hot food(s) not being stored at 140 temperature was [1 2 0] °F. Rules 2.4.G.1., 2.4.H.1.a. °5 22. Potentially hazardous cold food(s) not being stored at 45 temperature was [1 2 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	5. U Timadeduate, K uncovered containers were being used. Rule 6.9. 2 DEMERITS.
Crowded refrigeration: There is less than 1/4 cubic foot a	5 Deaffenire measured 5 Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
Rule 10.1. 2 DEMERITS. 4. The containers used transporting food are inadequate. Ri 1 DEMERIT.	tules 2.4.L.1., and 9.1.A.
Accurate thermometers not available or used to evaluate and refrigerated storage temperatures. Rules 2.3.C.1. and	hot holding, cooking, reheating, d 2.3.D.2. 1 DEMERIT. INSECT, RODENT & ANIMAL CONTROL 64. [] files, [] rodents, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.
PERSONNEL 6. No certified food handler/manager. Rules 3,5.	65. Food service-facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6:10.D. 4 DEMERITS.
 Personnel with: [] communicable disease(s), [] boils, [] respiratory or [] castrointestinal infection []] infected wound(s),
8 Personnel: [] Justin distributed and and []	66. Floors, walls, ceilings. [] not smooth [] properly constructions
[] with poor hygienic practice, [] earling, drinking, in for washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMER 9. Hair restraints not worn by food handlers. Rule 3.3.B. 1 D	od preparation and/or dish- 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 76, 70, 710 (1.0 CM) at the control of the contro
FOOD EQUIPMENT AND LITENS	DEMERIT. J unnecessary equipment and articles present. Rule 7.11.A.1.
 Food/non food contact surfaces of equipment: [] in disresseams); [] not easily cleanable. Rules 4.1.4.2.4. and 	epair (cracks, chips, pits, open
Single service articles improperly: [] stored, [] dispensives 4.4.A. and 5.2.C. 2 DEMERITS. Wiping cloths: [] dirty.[] not stored properly in sanitizing the property in sanitization the property in sanitizing the property in sanitiz	sed, [] handled, [] reused. LODGING 70. The sleeping room(s) are: [] inadequately conflicted useless [] by
	71. The [1 Toilets [1 levertories [1] I have to rise and 12.11. 1 DEMERIT.
ANUAL DISHWASHING: Dishes/tensils not being: [] scraped, [] soaked, [] FAMEER.	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4
Dishes/utensils are not being washed in a data	preflushed_Rule 5.1.C.4. 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.
Dishas/utancile are not helpe	due 5.1.C.5. 2 DEMERITS. Joint water heaters, Jrefrigerators, [] clothes dryers, [] floor
Rule 5.1.C.5.a. 4 DEMERITS. Dishes/utensils are not being sociated by	76. Ulfe safety code violations:
solution containing 50 ppm chiral salinized by inimersion for on The measured residual was [] ppm and the measured Rule 5.1.C5.b. 4 DEMERITS.	
No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. CHANICAL DISHWASHING:	SOON AS POSSIBLE NOTICY DEPARTMENTS TEMS - CORRECT AS
Hot water sanitization: The wash-water temperature was no sured temperature was []°F. Rule 5.1 D.3 h 2.2 F. M.	of at least 140°F. The mea-
the final sanitization rinse water temperature was not at least temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.	ast 180°F. The measured be NOF Or a Dinge
temperature was 1 25 Rule 5 1 D 4 c (1) 2 DEMEDI	
Sanitizing chemicals not automatically dispensed. Rule 5.1/1 The chemicals sanitizing rinse water temperature was not all	D.4.c.(2). 2/DEMERITS.
No chemical test kit provided. Rule 5.1.0.4 h. 1 DEMERIT	
Dish racks not stored in a sanitary manner, Rule 5.1.D.6. 1 Gauges: [] not provided [] inoperative, Rules 5.1.D.1. an	DEMERIT.
	Code Enforcement Officer
- : : : : : : : : : : : : : : : : : : :	an dan mengangkan penggunan penggangan panggan penggan penggan penggan penggan penggan penggan penggan penggan



CITY OF PORTLAND, MAINE 263A-A-001 87

	<i></i>				ion the other			-	No. of Control of the
Owner Name	2800 M.	, theust I	ML	Establis	ment Name	See See	200 5		
Address	- <u>(1)</u>		Zip Code		Location	France France		·	
107	1 Ori	9 GTON	14 C O	10/	10	RTL.	AR MALE		
MCD#	ESTAB #	SANI # ROOMS	SEATS	DATE		PURPOSE	5		DEMERITS
0 5 1 7 0	24795	SITES	YR.	мо.	DAY FOLLOW-	R -UP2		Reinspection to be conducted within days	5 PT 4 PT
LICENSE ISSUED	YES D NO D		1490,	411	/ INVESTIG	INT		day letter of follow-up	2 PT
LICENSE POSTED	YES D NO D			# 3 M	NEW/OIF	HER 5	5	ionow-up	1 PT
	FOOD SUPP	LY AND SOURCE			****		TOXIC M	ATERIALS	
1. [] Spoiled and/o	or [] adulterated foods	s are being used and/	or served. Rule 2,1	.A.1.	47. [] Toxic	materials, [] poperly stored, [ersonal medication	ns and/or [] first-aid supplies d in food. Rule 7.12. 5 DEMEF	were: RITS.
[] Unpasteurize products being us	d milk, [] milk producted and/or served. Rule	rts, [] cracked eggs. es 2.1.8.4. 5 DEMERI	[] unpasteurized TS.	egg	a un silveralis adigine	reformi, de energy bendere et el depa	Egippen verende til videlik kalend T	Kerio kiri karina sa Pana kira metali kelemba Kebita. T	manual Values.
3. Canned foods from Rule 2.1.A.3. 5 D	m an unapproved source EMERITS.	ce on premises, being	used and/or serve	d.	48. [] A cor	ny of the current	WATER S	UPPLY s not available at the facility.	
4. [] Unlabeled, [Rule 2.1.A.2. 1 D] improperly labeled or EMERIT.	ontainers of food are t	eing used and/or	served.	[] Furth	ner testing may be	e required. Rule 6	.1.E.3. 2 DEMERITS.	
5. Canned goods for	und: [] leaking, [] w n. Rule 2.1.A.1. 5 DE M	ith severe dents. []	in rusty condition,					tory. Rule 6.1.A.1. 5 DEMER he measured chlorine residual	
6. [] Sheilfish not i	being kept in original co	ontainer; [] seafood		sented.	51. [] Hot a	and [] cold water	er (under pressure) was not provided to the:	Karagina Kanjer
	t products not USDA ap	·	5 DEMERITS.	eviderasiris	52. (Mobile fo	ood units) The wa	ater storage tank:	s. Rule 6.1.D.1. 5 DEMERITS [] does not have adequate st	
		ON AND PROTECTIO			[]:S no	t being properly of .C.1. 2 DEMERIT	cleaned and saniti:	zed after each day's use.	
or [] other source	repared foods are subjected of contamination. R	lules 2.2.A.1. and 2.3.	B.5. 2 DEMERITS	;					
washing in betwe	e raw and cooked or pr en. Rules 2.2.A.1. and	2.3.8.5. 5 DEMERITS	3.		53. The subs	surface disposal s	WASTEWATER System was found	RDISPOSAL. to be surfacing. Rule 6.2.A. 4	DEMERITS.
10. Raw [] fruits an Rule 2.4.B.1. 2 D	d/or [] vegetables are DEMERITS.	not washed before b	eing used and/or s	erved.				d onto the ground. Rule 6.2.A.	
and following any	aces not: [] washed, kind of operation wher	[] rinsed, and/or [n contamination may h] sanitized after ea ave occurred.	ich use	Rule 8.1.	C.2. 4 DEMERIT	asie waler storage 'S.	tank does not have adequate	storage.
Rule 5.1.A.3. 2 D 12. Food (Ice) contact	t surfaces are imprope	rly: [] designed, []	constructed, [] i	nstalled,	· · ·	· · · · · · · · · · · · · · · · · · ·			
13. Food not protecte	nd/or [] located. Rule ed during storage/displa	ıy: [冰⊈food left uncov	ered, [] food imp		56. [] Kitch	nen sink, [] utilit	PLUME by sink, [] grease	trap, [] drain, [] plumbing;	; is improperly
[] sneeze guard] food containers in co is absent. Rules 2.2.A.	1., 2.4.F.7. 2 DEMER	rrs. 🦠		57. A cross-	connection, with	nd/or maintained. Out backflow devic	Rules 6.4.F. and 7.8. 2 DEME. e. exists between the drinking.	RITS. and the waste-
 Institutions; Ghos retained, [] school 	t tray(s) [] not kept, [ools: milk not kept at 40	inot dated, Rule 10 F, or below. Rule 2.1	.2 [] 1/2 pint mill .B.1. 2 DEMERT	k not S.	water sys	stems at the: [] r:	faucet hose, []	not water heater, [] water clo Rule 6.4.C.	sets. 5 DEMERITS.
15. Storage of [] for 2 DEMERITS.	od and/or [] beverage	es in ice or water is pr	ohibited. Rule 2.4.	1.2.				ere erete i blavet operat og rigge også et en att vistagt i frem er erete erete fra det for erete erete erete	rigo, timepii gelearrii eriye y
16. [] Unwrapped a public were being	ind/or [] potentially ha reused. Rule 2.4.J.1.	azardous food product 5 DEMERITS.	s previously serve	d to the	58. Toilets ro			VASH FACILITIES] Equipped with self-closing, tight	aht fitting
	being used improperly t		.8.7. 1 DEMERIT.		doors, [] properly venter 5, 6.6, and 6.7. 2	d, [] tissue provi	ded, [] covered waste recept	tacle (ladies).
18 Potentially hazars		MPERATURES	Pad Jawa sa sa sa sa sa	2712 2 30300 30	59. Inadequa	ate number of [nale and [] f] male, and/or[] emale. Rule 6.5 1	female toilets. The number of	toilets are:
adequately heate	dous food(s) not being: d to all parts Rule 2.4.0 ally hazardous foods re	G.3. 5 DEMERITS.	ked long endugh t	o oe	60. Handwas	sh lavatories: []	clean. ladequ	ate number. [1 accessible [] fixtures
to 45" or below. I	ne measured temperat	ure was [] °F, Ru	ile 2.3.C.3. 5 DEN	ERITS.	* vided [] common towel.	Rules 6.3. and 6.	anitary towel/hand drying devi- 8 4 DEMERITS	æs nocyto-
temperature was	not being kept at 0°F, o [] °F. Rule 2.3.C	4. 5 DEMERITS.					RUBB	len.	<u></u>
temperature was		3.1., 2.4.H.1.a. 5 DEI	VERITS.	34.0000674	61. [] inade	equate, [] unco	vered containers v	vere being used. Rule 6.9. 2 D	EMERITS.
remperature was	dous cold food(s) not be [] °F. Rules 2.4.0	3.1 and 2.4.H.1.b. 5	DEMERITS	100000000000000000000000000000000000000	63. Storage a	areas were not [areas are not cor	estructed to be: [of litter, Rule 6.9.B.4. 2 DEMEI] inaccessible to vermin, [] e	RITS.
mule 10.1. 2 DEN		er i Magazinia i i i i i i i i i i i i i i i i i i	98		[] refus	se bin of question	able safety. Rules	6.9 and 6.10. 2 DEMERITS.	adily didanta,
I DEMERTI.	sed transporting food a		24h		· · · · · · · · · · · · · · · · · · ·	INS	ECT, RODENT & A	NIMAL CONTROL	
25. Accurate thermon and refrigerated s	neters not available or storage temperatures. F	used to evaluate hot have a considered to evaluate here. I am description of the considered to the con	nolding, cooking, re .D.2. 1 DEMERIT.	heating,	64. [] files, were four	[] rodents, []	roaches, [] live	animals (other than security of 17.12.G. 4 DEMERITS.	r guide dogs)
	PER	SONNEL		***************************************	oo. rood ser	Vice facilities: Th	e outer [] doors, ened. Rule 6.10.D	I recorded to the deal of the	
27. Personnel with:	handler/manager, Rules communicable disea	cofe\cf \lands \text{heller Post \text{def}	fected wound(e)	***********	Manaka maka maka mini	itanica wa na mana	ik sinda kori Selatina ili ili Selatani oli.	· Turming	
Rule 3.1.A. 5 DE	MERITS.	ecuon, are preparing	and serving tood.		66 Floore w	CONSTRUCTIO	N OR MAINTENAI	NCE OF PHYSICAL FACILITIE	s
28. Personnel: [] wi	ith dirty hands and/or [lienic practice, [] eatir ules 3.2.A., 3.2.B., and] smoking when prep ng, drinking, in food pr	paring and serving	food,				properly constructed, [] in dis	
29. Hair restraints not	ules 3.2.A., 3.2.B., and worn by food handlers	3.4.A. 5 DEMERITS. . Rule 3.3.B. 1 DEME	RITS.	W. (0) - (1)	hoods, [ductwork, []	n inadequate, [] filters, [] exhaus	fixture(s) not shielded, [] din t fans. Rules 7.6, 7.9, 7.10. 1	ty ventilation DEMERIT.
	FOOD EQUIPME	NT AND LITENSUS			1 DEMER	11565 littered, []	unnecessary equi	pment and articles present. R	ule 7.11.A.1.
	ntact surfaces of equip	ment: [] in disrepair			oa. Improper	storage of [] cl	eaning equipment	[] linens. Rule 7.11.B. 1 DI	EMERIT.
Rules 4.4.A. and 5	cles improperly: [] st	tored, [] dispensed,	[] handled, [] i				LODGI	NG	
32. Wiping cloths: [1 DEMERIT.] dirty, [] not stored p	properly in sanitizing s	olutions Rule 5.1.E	F (1)			[] inadequately	ventilated, unclean, [] in disre	
	DISHV	VASHING			Rules 12.	3, and 12,9,D. 2	nes. [] snowers, DEMERITS	were not [] clean, [] in go	ood repair.
MANUAL DISHWASHI	NG:	m Cale assessing to the con-	and and an		72. [] Hand 2 DEMER	cleansers, [] to	oweis, were: [] n	ot found, [] inadequate. Rule	12.4
34. Dishes/utensils are	t being: [] scraped, [788			73. The carpe	eting is not: [] cl	lean, [] in good r	epair. Rule 12.9.C. 1 DEMERI	ı T.
least 120°F. The m	onot being washed in a neasured temperature v	a detergent solution haves [] °F. Rule 5	iving a temperatur 51.C.5. 2 DEMER	e of at ITS.	75. Gas Appli	ances: [] hot w	ater heaters, [] i	ackaged: Rule 12.6. 2 DEME efrigerators. [] clothes dryer.] adequately vented. [] equ	RITS.
with at temperature Rule 5.1, C.5, a. 4	o not being sanitized by o of at least 170°F. The DEMERITS.	r immersion for 30 sec measured temperatu	conds in clean hot re was []°F.	water	automatic 4 DEMER	pilots, [] equip	rooms were not: [ped with an autom] adequately vented, [] equately vented, [] equately valve. Rule 12.10	ipped with
 Dishes/utensils are solution containing 	not being sanitized by			ORKHROADOAN ::		afety code violati			
The measured resi Rule 5.1.C. 5.b. 4	dual was [] ppm a	and the measured tem		°F. `] °F.	Rule 11.1.	5 DEMERITS.	((B) (B) (B) (B) (B)		
37. No chemical test ki MECHANICAL DISHWA	it provided: Rule 5.1.D. ASHING:	Elitar and the second of the s		renzel(\$7,99K)	• ITEMS IN G	BRAY SHADED A	REAS ARE 4 AND	5 DEMERITS ITEMS - CORR	ECT AS
38. Hot water sanitizati sured temperature	on: The wash-water te was [] °F. Rule 5	mperature was not at	least 140°F. The m	lea-	GOUNAS F	POSSIBLE; NOTI	DEFANTIVIEN	WHEN CORRECTED - 874-8	3300 X 8703
39. The final sanitization temperature was [S. B0°F. The measure	d	73 72			ay contain	21-
10. Sustained 165°F ho	ot water dishwashing m	ochina SC Dul-	200000000000000000000000000000000000000	XXXXXXXX	370	levete	34,4	and in frog	20-20-
temperature was f	1°F Rule 5 1 D 4	perature was not at le	ast 120°F. The mea	sured		version, et al.		in drain	<u>coulse</u>
3. The chemicals sani	s not automatically disp	ensed. Rule 5.1.D.4.	2.(2). 2 DEMERITS	S	32 18	eep wi	19:14 C	words in Sanita	7
4. No chemical test kit	provided Rule 5 1 D 4	h 1 DEMERTS.			60-04		20.10	in 1 a Sal	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
 Uish racks not store 	od in a sanitary manner. ovided [] inoperative.	Bule 54 D.C. 4 DCI	IERIT.		-4		1/ 1/1	1/2 hand word	C.4.
	() moperative;	rules 5.1.U.1. and 5.	1.D.2. 1 DEMERIT		M	undelige			7.7

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

	Owner Name					Establis	hment Nan	16					
		BEE'S	NORTH	CA CT	-NC	V ₄	sinon Nan	RAPPLE	12	EE'	1	RESTAUR	Aller
	Address	البياد مرد ما المرد المرد	7 1 2 1 2 1 2 5	<u> </u>	Zip C	Code	Locat	4 4	×		-	3 (3 - 2 - 1) (- 1)	.7170
	107	12 63	La fral	X V		04102		Market of the second	/P 7	- E A.	11	7	
	MCD#	ESTAB "		/ *\\	<u>-</u>					7 7 5	\$F		
		ESTAB #	SANI #	ROOMS	SEATS	DATE	<u> </u>	PURPOS REGULAR					DEMERITS
	0 5 1 7 0	14/7/9	511	SITES	į	YR. MO.	DAY	FOLLOW-UP	2	ESTAB. TY		Reinspection to be conducted	5 PT 4 PT
	LICENSE ISSUED	YES Ø N	00 /. /		5 mg Cp	0011	1 2	_COMPLAINT INVESTIGATION		08	M	vithin days day letter of	2 PT 🔼
	LICENSE POSTED	- /	o	1	<u> </u>	7711		NEW/OTHER	5		fo	ollow-up	1 PT
		·)= ··		£								, , , , , , , , , , , , , , , , , , ,	- 27
		FOODS	SUPPLY AND SO	URCE	:	, , , , , , , , , , , , , , , , , , , ,	_	.,.		TOX	C MAT	ERIALS	-
	1. [] Spoiled and/o	or [] adulterated	foods are being	used and/or	served, Ru	le 2.1.A.1.	47.	[] Toxic materia	is, [] pe	rsonal medic	ations	and/or [] first-aid supplie	es were:
	2. [] Unpasteurize	d milk, [] milk p	roducts. [] crac	ked egas (l unpaster	rized egg	24	[] Improperly sto	orea, []	labeled, []	used i	n food. Rule 7.12. 5 DEMI	ERITS.
	products being us	sed and/or served	. Rules 2.1.B.4.	5 DEMERITS	S. 💮			,					·
	Canned foods from Rule 2.1.A.3. 5 D	m an unapproved EMERITS.	source on premi	ses, being u	sed and/or	served.	48.	[] A copy of the	autont		RSU		
	4. [] Unlabeled, [] improperly labe	eled containers of	food are be	ing used ar	nd/or served.			g may be	required. Ru	ule 6.1	not available at the facility. .E.3. 2 DEMERITS.	
	Rule 2.1.A.2. 1 D 5. Canned goods for		1 with severe	dents [] in	rusty cond	lition	49.	[] Water tested	and found	to be unsat	sfacto	ry. Rule 6.1.A.1. 5 DEME	RITS.
	and/or [] swolle						50.	I ne tree chiorine [] ppm. Rule	was less 1 9 6.1.A.2.	tnan 0.25 ppi 5 DEMERIT	m.⊺n∈ 'S.	measured chlorine residu	al was
	[] Shellfish not I Rules 2.1.B.2 and	being kept in origi I 2,1.B.3. 1 DEMI	inal container; [ERITS,] seafood pr	roducts mis	represented.	51.	[] Hot and [] c	old water	(under press	sure) v	vas not provided to the:	Andrew Control
	7. Meat and/or meat			le 2.1.A.2. 5	DEMERIT	S.	52.	(Mobile food units	The wat	er storage ta	nk I	Rule 6.1.D.1. 5 DEMERI	storace
	1.000	EOOD PREPA	RATION AND PR	OTECTION	D	arda kalandiga kesuatuan	02.	is not being p	roperly cl	eaned and s	anitize] does not have adequate d after each day's use.	storage,
	8. Cooked and/or pr	epared foods are	subjected to cros	s contamina	ation, from 1	1 raw foods		Rule 8.1.C.1. 2 D	EWERIIS	> .			
	or [] other source	ces of contaminat	ion. Rules 2.2.A.	 and 2.3.B. 	5. 2 DEME	RITS							
	Employees handle washing in between	e raw and cooked en. Rules 2.2.A.1	or prepared tood, and 2.3.B.5. 5 I	products with DEMERITS.	ithout thoro	ugh hand-	52	The cube who e	on acol or	WASTEWA			A DELICOMO
	10. Raw [] fruits and Rule 2.4.B.1. 2 D	d/or [] vegetable			ng used an	d/or served.	54.	Wastewater was b	eina imo	operiv disch	arged	be surfacing. Rule 6.2.A. onto the ground. Rule 6.2./	4 DEMERITS
	11. Food contact surf	aces not: [] was	shed. [] rinsed.	and/or [] s	sanitized af	ter each use	55.	(Mobile food units): [] wa	ste water sto	rage ta	ank does not have adequat	e storage.
	and following any Rule 5.1.A.3. 2 D	kind of operation	when contamina	tion may hav	ve occurred	i.	2773 C	Rule 8.1.C.2. 4 D	EMERITS				
· Gune			properly: I lides	ioned [] c	onstructed	1 linstalled							
	T2: Food (Ice) contact	nd/or.[] Jocated.	Rules 4.2.A., 4.2	Z.B., 4.3.A., 4	4.3.B. 2 DE	EMÉRITS.		f 16/4-1			UMBIN		
2	13. Food not protecte stored on floor, [a during storage/] food containers	display: [// food in cold storage (iett uncover double stack	ed, [8] foo ed or neste	a improperly ed,	56.	[] Kitchen sink, [] sized, [] ins	[∫ utility talled and	sink, [] gre l/or maintaine	ease tr	ap, [] drain, [] plumbin lles 6.4.F. and 7.8. 2 DEM	g; is improperly ERITS.
STONE WAR	[] sneeze guard	s absent. Hules 2	.2.A.1., 2.4,F./.	2 DEMERIE	S.		57.	A cross-connection	on, withou	it backflow d	evice.	exists between the drinking	and the waste-
	14. Institutions; Ghost retained, [] school	ools: milk not kept	at 40°F, or belov	v. Rule 2.1.B	3.1. 2 DEM	erits.		water systems at [] other:	me:[]f	aucet nose, [] ho	t water heater, [] water c	losets.). 5 DEMERITS.
	15. Storage of [] for 2 DEMERITS.	od and/or[]bev	rerages in ice or v	water is proh	ibited. Rule	2.4.1.2.	*****	e General estruaçõe, e a esta estrumçõe (ykan seenutela.	De esta Pelestrica. De esta este pelestrica de la compensa de la comp	(Penintan)		
	16. [] Unwrapped a						_		TOIL	ET AND HA	NDWA	SH FACILITIES	
	public were being	reused. Rule 2.4	J.1. 5 DEMERIT	S.	F- 1888 F-0.00		58.	Toilets rooms: [Complet	ely enclosed	. i le	quipped with self-closing.	tight fitting
	17. Open cans were t	peing used improp	perly to store food	I. Rule 2.3.B	.7. 1 DEM	ERIT.		doors, [] proper Rules 6.5, 6.6, an	ly vented,	. I tissue p	rovide	d, [] covered waste rece	ptacle (ladies).
			D TEMPERATUR		-11		59.	Inadequate numb	erof[]	male, and/or	[]fe	male toilets. The number of	f toilets are:
	18. Potentially hazard adequately heated	lous food(s) not b	eing: [] reheate	d[]cooke	ed long eno	ugh to be	60	[] male and [nale. Rule 6			
	Prepared potentia	illy hazardous too	ds requiring refric	protion are	not boing r	noidht ocolod		maintained. [] h	and clear	nsing soap, [gquait] san	number, [] accessible, itary towel/hand drying developments.	i j fixtures vices not pro-
	IO 40 OF DELOW, I	ne measured tem	perature was [Yh: Hule	2.3.C.3. 5	DEMERITS.	1949	vided [] commo	n towel. I	Rules 6.3. an	d 6.8	4 DEMERITS.	
	20. [] Frozen food r temperature was	i 'r. Kule :	2.3.C.4. 5 DEME	RITS.		brisali sambakan (
	21. Potentially hazard temperature was	lous hot food(s) n	ot being stored a 2.4.G.1., 2.4.H.1	t 140°F or at	oove. The r	neasured	<u>∂</u> /61.	T linedamint &		RI	JBBIS	Н	
	22. Potentially hazard	lous cold food(s)	not being stored:	at 45°E or he	love The m	easurad		Storage areas we	∞g-uncove re not l	red containe	roo of	e being used. Rule 6.9. 2 litter, Rule 6.9.B.4. 2 DEMI	DEMERITS.
	temperature was	Th. Hules	2.4.G.1 and 2.4	2 H 1 h 5 D	FMFRITS		63.	Storage areas are	not cons	tructed to be	• F 1 is	naccoccible to vermin 1 1	a a a b c a b a a a a a d
	23. Crowded refrigera Rule 10.1. 2 DEM	IERIIS.	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	735				[] refuse bin of o	questional	ble safety. R	ules 6	.9 and 6.10. 2 DEMERITS	i.
	24. The containers us 1 DEMERIT.	ed transporting fo	od are inadequa	te. Rules 2.4	1.L.1., and 9	9.1.A.							
	25. Accurate thermore	neters not availab	le or used to eva	luate bot hol	dina cooki	na reheating	64	Coldina Colonda	INSE	CT, RODENT	& AN	IMAL CONTROL	
	and refrigerated s	torage temperatui	res. Rules 2.3.C.	i. and 2.3.D.	.2. 1 DEME	ERIT.	110,000	MALO INTELIN MILITIA	Ni di iliona	nuie o. iv.	and .	imals (other than security 12.G. 4 DEMERITS:	
			PERSONNEL	(65.	Food service facili were not adequate	ries: The	ALT Traffic	on f	Trade dance From 2 - Last also	[] transoms
	26. No certified food h	nandler/manager.	Rules 3.5.	78	- SF				ny soroen	iou. nuie 6. i	U.U. Z	Demeriis.	
	27. Personnel with: [] respiratory or Rule 3.1.A. 5 DEI	communicable (disease(s), [] b	olis, [] infe preparing an	cted wound	d(s).		CONST	HOTION	OD MAILES			
	Rule 3.1.A. 5 DEI	MERITS.					66.	Hioors, walls, cailli	nos II.	not connotte	1	E OF PHYSICAL FACILITI perly constructed, [] in d	ES
	28. Personnel: [] wit [] with poor hygi washing areas. Bu	enic practice, [vor [] smoking eating, drinking,	when prepar In food prec	ring and ser	rving food, Mor dish-	1 1	[] dirty surfaces.	Rules 7.	1-7.6. 1 DEN	ERIT.	perty constructed, [] in o	iisrepair.
	washing areas. Ru 29. Hair restraints not							f Lighting V hoods, ductwo	entilation ork. [] fil	inadequate, ters () exh	Tix	ture(s) not shielded, [] d ans. Rules 7.6, 7.9, 7.10.	irty ventilation
	TOTAL TOTAL TOTAL				ITS.	*	68.	L 1 LOWINGO WHO!	ed [] u	nnecessary	equipm	nent and articles present.	T DEMERIT.
	20 Ecodinas food	FOOD EQU	IPMENT AND UT	ENSILS	- 11 m] linens. Rule 7.11.B. 1 [
	30. Food/non food cor seams), [] not ea	itact surfaces of easily cleanable. R	equipment: [] in ules 4.1.A., 4.2.A	disrepair (c.	racks, chips	s, pits, open		p p.o. o.o.ago (nt look	anng equipm	ent, [Jinens. Rule 7.11.B. 1	DEMERIT.
	 Single service articles Rules 4.4.A. and 5 	SIAS IMPROPARISE F	1 ctorod 5 1 di	spensed, [] handled,	reused.							
	32. Wiping cloths: [70.	The sleeping room	(s) are: [T Innalance	OGINO		
	1 DEMERIT.		L -b/2 III 20		auvio muie	J. 1.D.							
		۵	ISHWASHING	uk Aj				Rules 12.3. and 12	.9.D. 2 D	es, snow EMERITS	ers, w	ere not: [] clean, [] in g	ood repair.
]	MANUAL DISHWASHI	VG:		48 17	770.7		72.	Hand cleanser DEMERITS.	s, [] tow	veis, were: [] not	found, [] inadequate. Ru	le 12.4
	 Dishes/utensils not 1 DEMERIT. 						73.	The carpeting is no	t: [] clea	an. [] in co	nd ren	air Bula 1000 4 BEsser	
	34. Dishes/utensils are least 120°F. The m	not being washe	d in a detergent s	solution havi	ng a tempe	rature of at		ziniking glasses no	JI SUITADIV	'Santitzec an	d naci	COCCO Dula CO O DESCRI	
	5. Dishes/Intensils are	not bolos socials	are new []	r. nule 5.1.	.C.5. 2 DE		/5:0	aas Appliances: [urnaces found in s	j hot wat leeping m	er heaters, [] refi	igerators, [] clothes drye	rs, [] floor
4	Rule 5.1.C.5,a, 4 [EMERITS	, ino measarea (ambaiginia	was]°F.		utomatic pilots, [] equippe	od with an au	tomat	igerators, [] clothes drye adequately vented, [] ec c control valve. Rule 12.10	luipped with).
3	6. Dishes/utensils are	not boing apply	ed by immersion	for one minu	ite in a clos	n onlock	76.	Life safety code	e violation	is:			4.680.00.00.00.00
	The measured resid	Trial was 1	minimum and at a popular and the mea					xplain: Rule 11.1. 5 DEME					
	Rule 5.1.C5.b. 4	DEMERITS. "	Ann and ale med	sureu tempe	aure was] °F	949049380		Ventario (
Ň	 No chemical test kit IECHANICAL DISHWA 	SHING:	.1.D.4.b. 1 DEM	ERIT.			• iī	EMS IN GRAY SH,	ADED AR	EAS ARE 4	ND 5	DEMERITS ITEMS - CORI	RECTAS
3	8. Hot water sanitization	no. The week	ter temperature v	ras not at ler	ast 1⊿no⊑ ~	he man	ان ر		=, NOTIF	I DEPARTM	ENTV	HEN CORRECTED - 874	-8300 X 8703
3	9. The final sanitization	was (] °F. F	lule 5.1.D.3.b. 2	DEMERITS.		10 HDG*	100	<u>- IC</u>		000	(L)	1 1 1 CC	
4	The final sanitization temperature was [] °F. Rule 5.	perature was not I.D.3.b. 4 DEME	at least 180° RITS.	°F. The mea	sured	, , , , , , , , , , , , , , , , , , , 	sague da ser arra			gert se‴ _		· · · · · · · · · · · · · · · · · · ·
4	0. Sustained 165°F ho	t water dishwashi	ng machine	°F. Rule 5.1	.D.3,a. 4 C	EMERITS.	61	KOON	den	1140	1	COVOL 1	500
<u> </u>	temperature was [1°F Rule 5.1	D 4 c (1) 2 DE	onot at least	120°F. The	measured		inge financi	1	Jan San	<u> </u>		754_
4	 Sanitizing chemicals 	COT Automatically	Adicposed Dul	E di Bi di di	2). 2 DEME	ERITS.	la d	11.			- A		2
	temperature was f	1°F Rule 5 1	emperature was	not at least 1	130°F. The	measured	y	The state of the s	166		W M	1 JAICH	
4/	. No chemical test kit	provided. Rule 5	1 D 4 h 1 DEME	MENITO.		e endekkelejistoj Grivelistorio k	- P - ST	COOP FO	00	_C078	1	1 1h Coo	10/0
	PISH RECKS NOT STORE	d in a sanitary ma	nner Bulo 5 1 D	C 1 DCMC	RIT.	y Table State			1 1	2^{-1}			
	. Gauges: [] not pro	vided [] Inopera	tive, Rules 5.1.D	.1. and 5.1.0).2. d DEM	ERIT.	and the same	The L	6. 1	1.	, pr		
# 71.77 # 21.44							Code F	Inforcement Officer		$\underline{\mathcal{U}}$	and the same	erg .	
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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

763A-A-1

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INST ZOTION	
Owaer Name Establishmen	me bees
Addrose //	Location
MCD# ESTAB# DATE	PURPOSE 5 PT /
SANI# BOOMS SEATS	DAY FOLLOW-UP 2 ESTAB. TYPE Reinspection to be conducted 4 PT within days
LICENSE ISSUED YES D NO D / / 9898/ZZ	COMPLAINT3 INVESTIGATION4 NEW/OTHER
LICENSE POSTED YES G NO 9	16
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
[] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. S DEMERITS.	47. [] Toxic materials, [] personal medications around [] Improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
[] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 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.	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 DEMERTS.
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
and/or. [] swollen, Rule 2.1.A.1. 5 DEMERT 3.	[] 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.
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.	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.
FOOD PREPARATION AND PROTECTION	Rule 8.1.C.1. 2 DEMERITS.
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-	WASTEWATER DISPOSAL DISPOSAL A DEMERITS
9. Employees handle raw and cooked or prepared too 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.	 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.
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 seen as a second secon	PLUMBING
[] maintained and/or [] located. Hules 4.2.A., 4.2.B., 4.6.B. I food improperly	56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly
stored on floor, [] food containers in told scales	Sized. [] Installed a low members of the drinking and the waste-systems at the: [] faucet hose, [] hot water heater, [] water closets, Rule 6.4.C. 5 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 DEMERTIS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.	Tother This Pin Gray
Storage of [] food and/or [] beverages if the of water is provided as p	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
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.	doors, [] properly vented, [] tissue provided, [] covered waste recorded (
FOOD TEMPERATURES	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] I female. Rule 6.5 1 DEMERIT.
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.	60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained [] hand cleansing soap. [] sanitary towel/hand drying devices not pro-
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.	vided [] common towel. Rules 6.3, and 6.8 4 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	RUBBISH 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
temperature was []°F. Hules 2.4.G.1., 2.4.H.1.d. 5 DEIWEHT 5.	61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERTS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.8.4. 2 DEMERTS. 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 meal.	[] refuse bin of questionable safety. Rules 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. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL
 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. 	64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.
PERSONNEL	 Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6:10.D. 4 DEMERITS.
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.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
Rule 3.1.A. 5 DEMERITS	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
 Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 	67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] 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.	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
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 DEMERTS.	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.	LODGING
Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. DEMERIT.	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.
DISHWASHING MANUAL DISHWASHING	Rules 12.3, and 12.9.0. 2 DEMERTS. 72. [] Hand cleansers, [] towels, were: [] not found. [] Linadequate. Rule. 12.4
MANUAL DISHWASHING: 33. 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.
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] PF. Rule 5 (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.
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 in	furnaces found in sleeping rooms were not. [] adequately vented. [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERTS.
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.	76. [] Life safety code violations: Explain:
AND VALVE OF THE HELLING.	Rule:11.1, 5 DEMERTS
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING:	 ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
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.	67-BacArea
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 1305. The measured	
44. No chemical test kit provided: Rule 5.1.D.4.b. 1 DEMERIT.	na antara da la companya da la comp
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.	Till old had till till
	Aland Bolodell



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Establishment Representative



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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	ها دواه میشند. را به میشند با نام میشند و میشند.	INSPECTION REPORT	
Owner Name		Establishment Namo	
Modulo	ous Na	HOUSE IN COLOR INCOCATION OF A TIME OF THE COLOR	
Address	Bucht	SAR GUN POMIMO, MU	
MCD#	ESTAB #	DATE PURPOSE REGULAR	DEMERITS 5 PT
0 5 1 7 0	Junas	SITES YR. MO. DAY FOLLOW-UP SITES Within	ays ay letter of 2 PT
LICENSE ISSUED	YES D NO	TO TAKE THE PROPERTY OF THE PR	1 PT
LICENSE POSTED	YES D NO		
***************************************	FOOD SUF	PPLY AND SOURCE TOXIC MATERIALS 47. [Toxic materials, [] personal medications and/or [] fi [] improperly stored, [] labeled, [] used in food. Rule	rst-aid supplies were:
CHEMEDITO			7.12. 5 DEMERITS.
		ducts, [] cracked eggs, [] unpasteurized egg Rules 2.1.B.4. 5 DEMERITS. WATER SUPPLY	
Canned foods fr	om an unapproved so	ource on premises, being used and/or served. 48. [] A copy of the current water analysis was not available 1. Europe testing may be required. Bule 6.1.E.3. 2 DEM	En:13.
		49. 1 Water tested and found to be unsatisfactory. Rule 6.1.	A.1. 5 DEMERI 15.
Canned goods f and/or [] swol	found: [] leaking, [len. Rule 2.1,A.1. 5 c	DÉMERITS. [] ppm. Hule 6.1.A.Z. 5 DEMERITS.	ided to the:
6. [] Shellfish no	it being kept in origina	al container; [] searood products histopress rices St. [] Flot and [] dishwashers, or [] lavatories. Rule 6.1.D. RITS.	ave adequate storage.
7. Meat and/or me	A STATE OF S	[] is not being properly cleaned and samuzed area cash	day's use.
8. Cooked and/or		subjected to cross contamination, from [] raw foods	
or [] other so	urces of contamination	or prepared food products without thorough hand-	Rule 6.2.A. 4 DEMERITS.
washing in bety	veen. Rules 2.2.A.1. a and/or [] vegetables	and 2.3.b.3. between sense and/or served.	und. Hule 6.2.A. 4 DEINIERITS.
Rule 2.4.B.1. 2	DEMERITS.	bod I Lighted and/or [] sanitized after each use 55. (Mobile rood units). [] waste water solidge talk of 55.	
and following a	ny king of operation v	WHEN CONTAINS AND THE YEAR	
		Rules 4.2 A. 4.2 B. 4.3 A. 4.3 B. 2 DEMERITS.	in, [] plumbing; is improperly
stored on floor,	i j 1000 containers	in cold storage dutine stacked or research to the stacked of the stacked or research to the stacked or	leen the dunking and the waster
14. Institutions; Gr	nost tray(s) [] not ke	ept.[] not dated, Rule 1.1.2[] 1/2 pint model 1.2.2[] 1/2 pint model	Rule 6.4.C. 5 DEMERITS.
15. Storage of [food and/or[]beve	erages in ice or water is promisted. Note 2.4	TIES
16. [] Unwrappe	d and/or [] potentia	ally hazardous food products previously served to the 58. Toilets rooms: [] Completely enclosed, [] Equipped w. J.1. 5 DEMERITS:	ith calf-clasing_tight fitting
17. Open cans we	ere being used improp	perly to store food. Hule 2.3.5.7. The MERTI. Rules 6.5, 6.6, and 6.7. 2 DEMERTS.	
- Carparation has	FOOI	DIEMPERATORES I Imple and I Imple Rule on I DEMERTI.	[] accessible [] fixtures
40 Deserved note	meially hazardauc fooi	maintained, I man clearing sold, I saw maintained, I s	
to 45° or belo	w. I ne measured tem	nperature was [] °F. Rule 2.3.C.3. 5 DEMERIUS. DSF or helow: 1. Limproper thawing. The measured	17
tomporature v	vas [] °F. Hule 2	23.C.4. 5 DEMERTIS. RUBBISH out haing stored at 140°F or above. The measured	sed. Rule 6.9. 2 DEMERITS.
temperature v	was	s 2.4.G.T., 2.4.H.T.a. 5 DEMERTIS. 62. Storage areas were not [] clean, [] free of litter, Rule	6.9.B.4. 2 DEMERITS.
temperature v 23. Crowded refri	was [] °F. Rules igeration: There is les	s 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessibles than 1/4 cubic foot of refrigeration per meal. 63. Storage areas are not constructed to be: [] inaccessibles than 1/4 cubic foot of refrigeration per meal.	0. 2 DEMERITS.
Rule 10.1. 2	DEMERITS.	food are inadequate. Rules 2.4.L.1., and 9.1.A. INSECT, RODENT & ANIMAL CO	NTROL
1 DEMERIT.	mometers not availab	ble or used to evaluate hot holding, cooking, reheating, 64. [] files, [] roaches, [] live animals (of	
and refrigerat	ted storage temperatu	65. Food service facilities: The outer [] doors, [] window	vs, [] skylights, [] transoms
26. No certified for	ood handler/manager.	r. Rules 3.5.	
27. Personnel wi [] respirato	th:[] communicable ry or [] gastrointesti	e disease(s), [] bolls, [] infected wound(s), tinal infection, are preparing and serving food. CONSTRUCTION OR MAINTENANCE OF PH 66. Floors, walls, ceilings, [] not smooth, [] properly cor	
	S DEMERITS.] with dirty hands an		
washing area	as. Rules 3.2.A., 3.2.E	nd/or [] smoking when preparing and serving food, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. [] smoking, in food preparation and/or dish-B, and 3.4.A. 5 DEMERITS. [] Lighting [] ventilation inadequate, [] fixture(s) n hoods, [] ductwork, [] filters, [] exhaust fans. Rule andlers. Rule 3.3.B. 1 DEMERITS. 68. [] Premises littered, [] unnecessary equipment and surfaces. Rule 3.3.B. 1 DEMERITS. 69. [] Premises littered, [] unnecessary equipment and surfaces. Rule 3.3.B. 1 DEMERITS. 1 United Services 1 United Services 2 United Services 3 United Service	
29. Han lestrant	<u> </u>	andlers. Rule 3.3.B. 1 DEMERITS. 68. [] Premises littered, [] unnecessary equipment and 1 DEMERIT. 201PMENT AND UTENSILS 69. Improper storage of [] cleaning equipment, [] linens	
30. Food/non foo	od contact surfaces of	of equipment: [] in disrepair (cracks, chips, pits, open Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.	Time 7.11.D. I DEMERIT.
31. Single servic		[] stored, [] dispensed, [] handled, [] reused.	
	s: [] dirty, [] not s	70. The sleeping room(s) are: [] inadequately ventilated, stored properly in sanitizing solutions Rule 5.1.B. 70. The sleeping room(s) are: [] inadequately ventilated, [] undersized; [] improper bed spacing. Rules 12.9 71. The [] Toilets, [] lavatories, [] showers, were not:	and 12.11, 1 DEMERIT.
		Rules 12.3 and 12.9.D. 2 DEMERITS. Towers, were not	
MANUAL DISHW 33. Dishes/utens	sils not being: 1 sc	Z DEMERITS.	e 12.9.C. 1 DEMERIT.
34. Dishes/utens	sils are not being wash	74. Drinking glasses not suitably sanitized and packaged.	Rule 12.6. 2 DEMERITS.
ieast 120°F.	i ne measured temper	red in a detergent solution having a temperature of at practure was [] °F. Rule 5,1.C.5. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerator furnaces found in sleeping rooms were not: [] adequated automatic pilots, [] equipped with an automatic control of the practice of the practice of the properties of the pr	HOLL VARION I A COLUMN AND A CHILL
TUID 3, 1, U.S.	.a. 4 Demenija.	TO TO SEE THE PARTY OF THE PART	rvaive. Hule (2.10.
SOLUTION CONU	aming by open chiorin	itized by immersion for one minute in a clean chlorine he minimum and at a temperature of at least 130°F. Figure 3 arety code violations: Explain: Explain: Figure 3 arety code violations: Explain: Explain: Popm and the measured temperature was [] °F.	
Rule 5.1.C5	7.D. 4 DEMERITO.	17EMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMER	RITS ITEMS - CODDECT AS
MECHANICAL DI	ISHWASHING:	SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN O	ORRECTED - 874-8300 X 8703
anier reuber	rature was 11 10 / 11	-water temperature was not at least 140°F. The mea- F. Rule 5.1.D.3.b. 2 DEMERITS. emperature was not at least 180°F. The measured	13-6178V
Competatore	was i i r. Hule	emperature was not at least 180°F. The measured 5.5.1.D.3.b. 4 DEMERITS. 25.1.D.3.b. 4 DEMERITS. 25.1.D.3.a. 4 DEMERITS. 25.1.D.3.a. 4 DEMERITS.	(11)
41. Chemical sar	nitizers: The wash-wa	asning machine F. Rule 5:1.D.3.a. 4 DEMERITS ator temperature was not at least 120°F. The measured 3:5.1.D.4.c.(1). 2 DEMERITS.	7/05/
42. Sanitizing ch	emicals not automatic	cally dispensed. Rule 5.1.0.4.c.(2) 2 DEMERTS	100/
torriberature	was in mule	ter temperature was not at least 130°F. The measured 0.5.1.D.4.c.(3). 2 DEMERITS. 0.5.1.D.4.b. 1 DEMERIT.	at her drum
45. Dish racks no	ot stored in a sanitary	manner Rule 5.1:D.6: 1 DEMERIT	Cinc
46. Gauges: []	not provided [] inop	perative, Rules 5.1,D.1. and 5.4,D.2. 1 DEMERIT.	112 0
		Code Enforcement Officer	