

### CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH



Send to Stale INSPECTION REPORT Establishment Name O.L DATE PURPOSE 5 1 7 SEATS DEMERITS REGULAR 05 PT 🙋 YR MO. FOLLOW-UP COMPLAINT INVESTIGATION NEW/OTHER ESTAB. TYPE espection to be conducted ₩4 PT LICENSE ISSUED YES 2 NO Q 0 / 20 ∲ 2 PT \$ 1 PT 070 01 \_\_day letter of LICENSE POSTED YES,Z FOOD SUPPLY AND SOURCE Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1. **TOXIC MATERIALS** Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were: improperly stored, [ ] labeled, [ ] used in food. Rule 7.12. 5 DEMERITS. Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpasteurized egg oducts being used and/or served. Rules 2.1.5.4. 5 DEMERITS. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. WATER SUPPLY WATER SUPPLY

Acopy 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.

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 [ ] lavatones. 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. [ ] Unlabeled, [ ] jimproperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERT. 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 handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 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 DEMERTIS.

Food (I/o) contact. (Mobile food units): [ ] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS. 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. 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. 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. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.i.2.
 DEMERITS. [ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 16. [ 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. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 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. 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. 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 thawling. 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. RUBBISH 61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEME 62. 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. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.

1 DEMERIT. INSECT, RODENT & ANIMAL CONTROL 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. 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. Food service facilities: The outer [ \*Pdoors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. 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. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66) Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,

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. 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. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT. FOOD EQUIPMENT AND UTENSILS FOOD EQUIPMENT AND TRESSUES

To 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. 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 reparties 12.3, and 12.9.D. 2 DEMERITS. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS. DISHWASHING 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. MANUAL DISHWASHING: 33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.

1 DEMERIT. 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.

5 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.

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: ] Life safety code violations: xplain: 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 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. 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 sonitizers. The week water deshwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS. 40. Sustained 165 F not water disriwashing macrine

7. Rule 5.1.D.3.a. 4 DEMERITS.

41. Chemical santitizers: 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. Santitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.

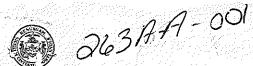
43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.

44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

45. Dish racks not stored in a senitary manner. Rule 5.1.D.4. I 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.

Establishment Representative

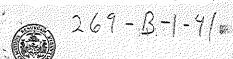
Code Enforcement Officer



## CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH



Jeg des	FOOD SERVICE HEALTH INSPECTION REPORT
Owner Name	Establishment Name
Address April Q1+ 1110 Zig, Slow	WANT Code Libration
MCD# ESTAB#	The transfer of the control of the c
0 5 1 7 0 2 2 9 7 8 SANI# ROOMS SEATS	YR. MO. DAY FOLLOWING STAR TYPE DAY 15 SPT 2
LICENSE ISSUED YES ID NO D X	FOLLOW-UP
LICENSE POSTED YES D NO D 19 170	18 6 6 6 NEW/OTHER
FOOD SUPPLY AND SOURCE  1. [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. R 5 DEMERITS.	TOXIC MATERIALS
5 DEMERITS.  2. [ ] Unpasteurized milk. [ ] milk products, [ ] cracked eggs.[ ] unpaste products being used and/or served. Rules 2.1 B.4. 5 DEMERITS.	ule 2.1.A.1,  5 (47) Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were: improperty stored, [ ] labeled, [ ] used in food, Rule 7.12, 5 DEMERITS.
products being used and/or served. Rules 2.1.8.4. 5 DEMERITS.  3. Canned foods from an unapproved source on premises, being used and/o Rule 2.1.A.3. 5 DEMERITS.	r served: WATER SUPPLY
4 K J Uniabeled, M J improperly labeled containers of food are being used a Rule 2.1.A.2. 1 DEMERIT.	48. [] A copy of the current water analysis was not available at the facility.  Ind/or served. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS
and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.	dition. 50. The free chlorine was less than 0.25 nom. The measured chlorine residualities.
<ol> <li>[ ] Shellfish not being kept in original container; [ ] seafood products mis Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.</li> </ol>	srepresented 51. [ ] Hot and [ ] cold water (under pressure) was not provided to the
Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERI'     FOOD PREPARATION AND PROTECTION	52. (Mobile food units) The water storage tank: [ ] does not have adequate storage,
Cooked and/or prepared foods are subjected to cross contamination, from or 10 other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. 2.DEM	M raw foods
<ol><li>Employees handle raw and cooked or prepared food products without thor washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.</li></ol>	ough hand- WASTEWATER DISPOSAL
10. Raw [ ] fruits and/or [ ] vegetables are not washed before being used at Rule 2.4.B.1. 2 DEMERITS.  11. Food contact surface part [ ] weeker [ ] washed to determine the results of t	<ol> <li>54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A, 4 DEMERITS.</li> </ol>
<ol> <li>Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized a and following any kind of operation when contamination may have occurred Rule 5.1.A.3. 2 DEMERITS.</li> </ol>	1. Rule 8.1.G.2. 4 DEMERITS.
2 (12) Food (Ice) contact surfaces are improperly: [ ] designed, [ ] constructed [k ] maintained and/or [ ] located. Rules 4.2 A., 4.2 B., 4.3 A., 4.3 B. 2 D	EMERITS. PLUMBING
13. Food not protected during storage/display: [V] food left uncovered, [v] food storage double stacked or nest [v] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	od improperly (56.) [ ] Kitchen sink; [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly ed, [ ] 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-
14) Institutions; Ghost tray(s) [ ] not kept, K ] not dated, Rule 10.2 [ ] 1/2 pi retained, [ ] schools: milk not kept at 40 F, or below. Rule 2.1.B.1. 2 DEN	nt milk not water systems at the: [ ] faucet hose; [ ] hot water heater, [ ] water closets, IERITS. [ ] other: Rule 6.4.C. 5 DEMERITS.
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FOOD TEMPERATURES	Hules 6.5, 6.6, and 6.7. 2 DEMERITS.  59. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are:
<ol> <li>Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long end adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.</li> </ol>	60, Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible. [ ] fixtures
<ol> <li>Prepared potentially hazardous foods requiring refrigeration are not being to 45° or below. The measured temperature was []°F. Rule 2.3.C.3.</li> <li>[ _] Frozen food not being kept at 0°F, or below: [ _] improper thawing. The</li> </ol>	DEMERITS. vided [ ] common towel. Rules 6.3. and 6.8 4 DEMERITS.
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24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 1 DEMERIT.	INSECT, NOBERT & ANIMAL CONTROL
<ol> <li>Accurate thermometers not available or used to evaluate hot holding, cool and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEM</li> </ol>	
PERSONNEL 26. 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 DEMERTS:
<ol> <li>Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected wou</li> <li>I respiratory or [ ] gastrointestinal infection, are preparing and serving</li> </ol>	nd(s).  CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  food.  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,
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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.	68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.
FOOD EQUIPMENT AND UTENSILS	1 DEMERIT.  69: Improper storage of [1] I cleaning equipment, [1] Ilinens. Rule 7.11.B. 1 DEMERIT.
30. Food/non food contact surfaces of equipment: [1] in disrepair (cracks, changes,	d. [ ] reused.
Rules 4.4.A. and 5.2.C. 2 DEMERITS.  32. Wiping cloths: [ ] dirty, * ] not stored properly in sanitizing solutions Ru	70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, le 5.1.B. [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
1 DEMERIT. DISHWASHING	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
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solution containing 50 ppm chlorine minimum and at a temperature of at I The measured residual was [] ppm and the measured temperature of Rule 5.1.C5.b. 4 DEMERITS.	vas [ ] °F.  • ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS
37. No chemical test kit provided, Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING:	SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
38. Hot water sanitization: The wash-water temperature was not at least 140 sured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.	
<ul> <li>39. The final sanitization rinse water temperature was not at least 180°F. The temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.</li> <li>40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a.</li> </ul>	
41. Chemical sanitizers: The wash-water temperature was not at least 120°F temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.	The measured 56 ct 1st y South Acros Sab Ba
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#### CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT



	ION REPORT
Owner Name  C / R C M - C Establish	ment Name
Address , Den Q1 + Mozie, Sign wood	Location Wall
L1102 Brighton Ave 04102	Samo
0 5 1 7 0 0 0 C SANI# ROOMS SEATS	PURPOSE
LICENSE ISSUED YES IQ NO D	DAY FOLLOW-UP
LICENSE POSTED YES IN NO 5 6 7 7 9 9 0 7	2 NVESTIGATION 4 0 day letter of 2 PT
	(NEW/OTHER
1. [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.	TOXIC MATERIALS  47. 1 Toxic materials (1.1 passed method)
[ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs. [ ] unpasteurized egg products being used and/or served. Rules 2 1 R 4 5 Parts 2 1 P 4 5 Parts 2 1 P 4 5 Parts 2 1 P 4 5 P 7 P 7 P 7 P 7 P 7 P 7 P 7 P 7 P 7 P	47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were: [ ] labeled, [ ] used in food. Rule 7.12. 5 DEMERITS.
Canned foods from an unapproved source on premises, being used and/or served.  Rule 2.1.A.3. 5 DEMERITS.	WATER SUPPLY
[ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served.  Rule, 2.1.A.2. 1 DEMERIT.	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.
Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen. Rule 2.1.A.1. 5 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.
Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	51. [ ] Hot and [ ] cold water (under pressure) was a set
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	52. (Mobile food units) The water storage tools for I does not be seen to be
Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods     or [ ] other sources of contamination, Rules 2.2 A Legacian Contamination.	[ ] is not being properly cleaned and sanitized after each day's use.  Rule 8.1.C.1. 2 DEMERITS:
9. Employees handle raw and cooked or proposed foods and 2.3.5.5. 2 DEMERITS	
10. Raw [ ] fruits and/or [ ] venetables are not washed before being used as	WASTEWATER DISPOSAL  53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
11. Food contact surfaces not [ ] washed [ ] bissed and [ ]	Wastewater was peing improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS     (Mobile food units): [ ] waste water storage tank does not have adequate storage.
Rule 5.1.A.3. 2 DEMERITS.	Rule 8.1.C.2. 4/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.	PLUMBING
<ol> <li>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,</li> </ol>	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.
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.	<ol> <li>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:</li> </ol> Rule 6.4.C. 5 DEMERITS
15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.	Rule 6.4.C. 5 DEMERTS
<ol> <li>[ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.</li> </ol>	TOILET AND HANDWASH FACILITIES  58. Toilets rooms: [12] Completely confectly
17. Open cans were being used improperly to store food. Rule 2.3.8.7. 1 DEMERIT.	<ol> <li>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.</li> </ol>
FOOD TEMPERATURES  18. Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be	59. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERIT.
Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.      Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled.	60. Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures maintained, [ ] hand cleansing soap, [ ] sanitary towel/hand drying devices not provided [ ].
20. Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured	vided [ ] common towel. Rules 6.3. and 6.8. 4 DEMERITS.
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
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	61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS.
temperature was [ ] °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.	<ol> <li>Storage areas are not constructed to be: [ ] inaccessible to vermin. [ ] easily cleaned</li> <li>[ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.</li> </ol>
Rule 10.1. 2 ĎEMERITS.  24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.  1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL
25.) Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures, Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	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	65. 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.	
Personnel with:[ ] communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, cellings. [ ] not smooth, [ ] properly constructed, [ ] in disrepair,
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-	67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation
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.	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.
FOOD EQUIPMENT AND UTENSILS	69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.
<ul> <li>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.</li> <li>31. Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused.</li> </ul>	LODGING
Rules 4.4.A. and 5.2.C. 2 DEMERITS.  32.) Wijning cloths: [K] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.	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 [ ] Tollets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3, and 12.9.D. 2 DEMERITS.
DISHWASHING MANUAL DISHWASHING:	72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.
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. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
<ol> <li>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.</li> </ol>	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.
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was []°F. Rule 5.1,C.5.a. 4 DEMERITS.	4 DEMERIIS.
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.	76: [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS:
The measured residual was [ ] ppm and the measured temperature was [ ] °F. Rule 5.1.C5.b. 4 DEMERITS.	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING:	SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
<ol> <li>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.</li> </ol>	
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.	
<ol> <li>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.</li> </ol>	
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	



263A-A-/

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH 33 INSPECTION REPORT Establishment Name Zio Code 00 DATE PURPOSE REGULAR ..... **ODEMERUS** SEATS 5 1 7 0 4 PT 4 PT 2 PT 7 1 PT YR. MO ESTAB. TYPE Reinspection to be conducted FOLLOW-UP COMPLAINT within\_ \_ days \_ day letter of LICENSE ISSUED YES Q NO 🗆 510 01 100 INVESTIGATION 070 C NEW/OTHER LICENSE POSTED YES D NO 🗆 FOOD SUPPLY AND SOURCE TOXIC MATERIALS [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1 A.1. 5 DEMERITS. 47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were 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. Canned foods from an unapproved source on premises, being used and/or served, Rule 2.1.A.3. 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. [ ] 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. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. 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.1 5 DEMERITS.

APPROXIMATION TO THE PROXIMATION OF THE PROX 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 handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served.

\_\_Rule 2.4.B.1. 2 DEMERITS. Food (Ira) contract surfaces not [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred.

Food (Ira) contract surfaces. 54. 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. 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. 2 DEMERITS. PLUMBING ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ .] plumbing; is improperly ] sized, [ plumbing 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: 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. Storage of [ 2 DEMERITS TOILET AND HANDWASH FACILITIES ] Unwrapped and/or [ ] potentially hazardous food products previously served to the ublic were being reused. Rule 2.4.J.1. 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 levatories: [] 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. public were being reused. Rule 2.4.J.1. 5 DEMERITS.

7 Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. FOOD TEMPERATURES Potentially hazardous food(s) not being: ["Treheated [ ] 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.

The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.

The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS. RUBBISH 21. Potentially hazardous hot food(s) not being stored at 140°F or above, temperature was [ ] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. 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. emperature was [ ] T. nules 2.4.5.1., 2.4.T.1.a. 5 DEMERTIS.

22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measur temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERTIS.

23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTIS. Storage areas are not constructed to be: [ ] inaccessible to vermin. [ ] et [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. INSECT, RODENT & ANIMAL CONTROL 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. 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. 65! Food service facilities: The outer [L]-doors, [ ] windows, [ ] skylights, [ ] transorns were not adequately screened. Rule 6.10.D. 4 DEMERITS. PERSONNEL um ales plois 26. 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. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Eloors walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] Lightry surfaces. Rules 7.1-7.6. 1 DEMERIT.

67. ] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] Lighty 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. 28. Personnel: [ ] with diry 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.

29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 2000 69. Improper storage of [ ] cleaning equipment. [ ] linens. Rule 7.11.B. 1 DEMERIT FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [ ] If 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. 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. 32. Wiping cloths: [ ] dirty, [ ] hot stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. 72. [ ] Hand cleansers. [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS. DISHWASHING The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT MANUAL DISHWASHING: Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.
 1 DEMERIT. The carpeuing is not: [ ] clean. [ ] in good repair. Nulle 12.9.C. 1 DEMERTITS.
 Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTITS.
 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 DEMERTITS. 34. Dishes/utensits are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ]°F. Rule 5.1.C.5. 2 DEMERITS.

35. Dishes/utensits are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ]°F. Rule 5.1.C.5.a. 4 DEMERITS. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS. Dishes/utensits are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [ ] ppm and the measured temperature was [ ] °F. Rule 5.1.C..5.b. 4 DEMERTS.

No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 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. sured 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. 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 DEMERTS.

42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS.

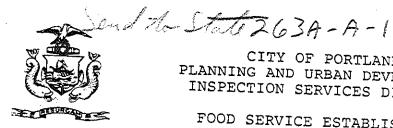
Establishment Rep

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.



## CITY OF PORTLAND PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

# FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Date	,	1		· · · · · · · · · · · · · · · · · · ·
	11/19/	01		
Sani	tarian		······································	

SUPPLEMENTAL SHEET NO.	Sanitarian
Owner's Name  Oracl Wall  Establishment Address	Establishment Name
Establishment Address	Zip
Brighton &	
11. Wash overythingin	Lite here.
12. Don't Stone KNIVES in	cracks around sink, the.
13. Don't stone food on	floor.
12 Open Cans in cooler	to store food.
25 The amonetic in wel	us herrens.
30 Repair eventhing in	
31 Single service ite	ms must be protected know public.
Solution.	be Stoned in sanitizing
	lon.
31/58 No hot woten a	t hard cik-
	re machine fuldking cooler.
	ack doon will admit roderts,
	walls, thous, certings
-67 (bear bear exercises	rainst egisteny.
- to Com fitter, warscoss	are items from premises.



	CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT	263A= A-001 49
Owner Name GREAT Wall, Address	Establishment Name	it Wall
1102 Bizighton (Aug	e Par	
0 5 1 7 0 2 7 7 5 SANI# 8	DATE   PURPOS   SEATS   YR.   MO.   DAY   FOLLOW-UP   COMPLAINT	ESTAB TYPE Reinspection to be conducted 5 PT 2
LICENSE ISSUED YES ON NO D 57	TOON INVESTIGATION NEW/OTHER	4 0 day letter of 2 PT
FOOD SUPPLY AND SOUI  1. [ ] Spoiled and/or [ ] adulterated foods are being us 5 DEMERITS.	sed and/or served. Rule 2.1.A.1. 47. 1.1 Toxic material	TOXIC MATERIALS  als. [ ] personal medications and/or [ ] first-aid supplies were;
[ ] Unpasteurized milk, [ ] milk products, [ ] cracke products being used and/or served. Rules 2.1,B.4, 5.1     [ ] Ganned foods from an unapproved source on premise Rule 2.1, 4.3, 5.PEREPTED	ed eggs.[ ] unpasteurized egg DEMERITS	Ored, [ ] labeled, [ ] used in food, Rule 7.12. 5 DEMERITS.
JUniabeled, [] improperly labeled containers of to Rule 2.1.A.2. 1 DEMERT.	ood are being used and/or served.  48. [ ] A copy of the	WATER SUPPLY current water analysis was not available at the facility. g may be required. Rule 6.1.E.3. 2 DEMERITS.
Canned goods found: [ ] leaking, b*] with severe de and/or [ ] swollen. Rule 2.1.A.1. S.DEMERTS.  6. [ ] Shellfish not being kept in original container [ ] s	onts. [ ] in rusty condition, 50. The free chlorine [ ] ppm. Rul	and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. was less than 0.25 ppm. The measured chlorine residual was e 6.1.A.2. 5 DEMERITS.
Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS, 7. Meat and/or meat products not USDA approved. Rule	52. (Mobile food units	cold water (under pressure) was not provided to the: shwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS. s) The water storage tank: [ ] does not have adequate storage, properly cleaned and sanitized after each day's use.
8. Cooked and/or prepared foods are subjected to cross or 1 other sources of contamination. Rules 2.2.A.1.  Employees handle raw and cooked or prepared food p	contamination, from [ ] raw foods and 2,3,B,5, 2 DEMERITS	)EMERITS
washing in between Rules 2.2.A.1 and 2.3.B.5. 5 DE  10. Raw [ ] fruits and/or [ ] vegetables are not washed leading to the company of the com	EMERITS. 53. The subsurface of before being used and/or served. 54. Wastewater was	WASTEWATER DISPOSAL  Disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.  Deing improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
	on may have occurred.	s): [ ] waste water storage tank does not have adequate storage. DEMERITS.
12 Food (Ice) contact surfaces are improperly: [ ] design [ ] maintained and/orfs ] located. Rules 4.2.A., 4.2.E 13. Food not protected during storage/display: [ ] food le	B., 4.3.A., 4.3.B., 2 DEMERITS.	PLUMBING [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly stalled and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
13: Food not protected during storage/display: [ ] food le stored on floor, [ ] food containers in cold storage do [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2  14. Institutions; Ghost tray(s) [ ] not kept, [ ] not dated, retained, [ ] schools: milk not kept at 40°F, or below.	, Rule 10.2 [ ] 1/2 pint milk not // water systems at	ion, without backflow device, exists between the drinking and the waste- the: [ ] laucet hose, [ ] hot water heater, [ ] water closets.
15. Storage of [ ] food and/or [ ] beverages in ice or wa 2 DEMERITS.  16. [ ] Unwrapped and/or [ ] potentially hazardous food	ater is prohibited. Rule 2.4.1.2.	TOILET AND HANDWASH FACILITIES
public were being reused. Rule 2.4.J.1. 5 DEMERITS  17. Open cans were being used improperly to store food.	Rules 6.5, 6.6, ar	Completely enclosed, Sequipped with self-closing, tight fitting riy vented, [ ] tissue provided, [ ] covered waste receptacle (ladies), and 6.7. 2 DEMERITS.  Deer of [ ] male, and/or [ ] female tollets. The number of tollets are:
FOOD TEMPERATURE  18. Potentially hazardous food(s) not being: [ ] reheated adequately heated to all parts Rule 2.4.G.3. 5 DEME		
20. [ ] Frozen food not being kept at 0°F, or below: [ ] is	improper thawing. The measured	on towel. Rules 6.3. and 6.8. 4 DEMERITS.  RUBBISH
iemperature was [ ] °F. Rule 2.3.C.4. 5 DEMEH 21 Potentially hazardous hot food(s) not being stored at temperature was [ ] °F. Rules 2.4.G.1., 2.4.H.1. 22. Potentially hazardous cold food(s) not being stored at	140°F or above. The measured a. 5 DEMERITS. 62. Storage areas w	[ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS. ere not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS.
temperature was [ ] °F. Rules 2.4.G.1., and 2.4. 23. Crowded refrigeration: There is less than 1/4 cubic for Rule 10.1. 2 DEMERITS.	oot of refrigeration per meal.	re not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned, f questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
The containers used transporting food are inadequate     DEMERIT.      Accurate thermometers not available or used to evaluate the statement of the statem	uate hot holding, cooking, reheating, 64. [ ] flies. [ ] ro	INSECT, RODENT & ANIMAL CONTROL  dents, [ ] roaches, [ ] live animals (other than security or guide dogs) he premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
and refrigerated storage temperatures. Hules 2.3.0.1	65. Food service far were not adequi	cilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms ately screened. Rule 6.10.D. 4 DEMERITS.
26. No certified food handler/manager. Rules 3.5.  27. Personnel with:[ ] communicable disease(s), [ ] bd [ ] respiratory or [ ] gastrointestinal infection, are particular to the property of the property o	oils, [ ] infected wound(s).  CONS preparing and serving food.  66./Floors, walls, or	TRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  silings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, es. Rules 7,1-7.6. 1 DEMERIT.
28. Personnel: [ ] with dirty hands and/or [ ] smoking \( \) with poor hygienic practice, [ ] eating, drinking, \( \) \( \	when heparing and solving, in food preparation and/or dish- EMERITS. 67 [ ] Lighting [ hoods, [ ] duct	J ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation byork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. ttered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.
29. Hair restraints not worn by food handlers. Rule 3.3.B	1 DEMERIT.  TENSILS 69. Improper storage	ge of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.
30. Food/non food contact surfaces of equipment: [ ] in seams), [ ] not easily cleanable. Rules 4.1.A., 4.2./ 31. Single service articles improperly: [ ] stored, [ ] on Rules 4.4.A. and 5.2.C. 2 DEMERITS.	70. The sleeping ro	LODGING  bom(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, ; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
32 Wiping cloths: [ ] dirty, [ / ] not stored properly in s 1 DEMERIT.	Pulse 12.3 and	[ ] lavatories. [ ] showers, were not: [ ] clean. [ ] in good repair. d 12.9.D. 2 DEMERITS.  sers. [ ] towels, were: [ ] not found. [ ] inadequate. Rule 12.4
MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked 1 DEMERIT.	2 DEMERRITS. d, [ ] preflushed, Rule 5.1.C.4. 73, The care lines	s not: [ ] clean. [ ] in good repair. Rule 12.9.C. 1 DEMERIT.
ou Dishark tracile are not being washed in a detergent	at solution having a temperature of at 75. Gas Appliance 1°F. Rule 5.1.C.5. 2 DEMERITS. furnaces found	s: [ ] hot water heaters. [ ] refrigerators, [ ] clothes dryers. [ ] floor lin sleeping rooms were not: [ ] adequately vented. [ ] equipped with s. [ ] equipped with an automatic control valve. Rule 12:10:
with at temperature of at least 170°F. The measured Fule 5.1.05.a. 4 DEMERITS.  36. Dishes/utensils are not being sanitized by immersio solution containing 50 ppm chlorine minimum and a	on for one minute in a clean chlorine Explain:	code violations:
solution containing 30 ppm chlorate fall little and a the massive of the 5.1.C.,5.b. 4 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DE	• ITEMS IN GRA	Y SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 870
MECHANICAL DISHWASHING:  38. Hot water sanitization: The wash-water temperature  2. Secret temperature was [ 1°F. Rule 5.1.D.3.b.	re was not at least 140°F. The mea- 2 DEMERITS.	a HAChimat
39 The final sanitization rinse water temperature was remperature was [/_/]°F. Rule 5.1.D.3.b. 4 DE	°F. Rule 5.1.D.3.a. 4 DEMERITS.	e m.
41. Chemical sanitizers: The wash-water temperature temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 42. Sanitizing chemicals not automatically dispensed. I	Rule 5.1.D.4.c.(2). 2 DEMERITS.	
43. The chemicals sanitizing rinse water temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2  44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DI	EMERIT.	<u> </u>
45. Dish racks not stored in a sanitary manner. Rule 5. 46. Gauges: [ ] not provided [ ] inoperative, Rules 5.	Code Enforcement	



SUPPLEMENTAL SHEET NO. /A

# CITY OF PORTLAND PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

363A-A-co149

FOOD	SERVICE	ESTABLISHMENT
		ON REPORT

Date ///5/6/ Sanitarian

Owner's Name Establishment Name × 70 GREAT WOU Establishment Address 4- July, FOOD CONTAINERS MUST be labele 5- PIENSE Return Severely deuted CANS to 8- Due to Not WAShing hands - HANDWASh SINK Full of dishes, NO JOAD. 11- Clean all Road Contact scultures (CAM GRIPPE, COLOTERS, ICE MACHINE) 12- KNIVES CHN'T BE STORED BETWEEN COUNTER AME WALL 13- DO Not STORE FOOD ON FLOOR 17- 2 Open CAUS - DO Not USE FOR FOW STOWINGE 21- MARINADED TEXICKI @ 60°F- DISPOSED OF! 25- Must have the xmemeter in each cooler 78- Employees Must USE handwash SINK 30- Walls in Kitchen 32- Wiping cloths most be in Blench 39- Water not Reaching 1808 - Adjust tems 57 - Report diffine ICE MAchine 55- Bathroom doors must close completely - Holjust Hinge 60 - REFILL all SURY dispensives - KEED SINK FREE OF DISHOS 66- CLAR ENTIRE Kitchen 67- ClEAN RANGE hood