10 TO SPA	#6848 # 12/31/03 CITY OF PO FOOD SE INSPEC	DRTLAND, MAINE DRTLAND, MAINE
Owner Name	V	TION REPORT  263A-A-1 3/1/01
Address 1032 Barre	STEN AU DY/02	Shaws Pincher
MCD # ESTAB #  0 5 1 7 0	SANI # ROOMS SEATS YR. MO.	PURPOSE DEMERITS  DAY POLLOW-UP 2 ESTAB TYPE Reigneration to be constant. 5 PT
LICENSE POSTED YES D NO		COMPLAINT 3 within days 4 PT 1 NVESTIGATION 4 NEW/OTHER 5 follow-up day letter of 2 PT 1 PT
<ol> <li>[ ] Spoiled and/or [ ] adulterated f 5 DEMERITS.</li> </ol>	UPPLY AND SOURCE  oods are being used and/or served. Rule 2.1.A.1.  oducts, [ ] cracked eggs.[ ] unpasteurized egg	TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first aid supplies were: improperly stored, [ ] labeled, [ ] used in food, Rule 7.12, 5 DEMERITS.
3. Canned foods from an unapproved s Rule 2.1.A.3. 5 DEMERTIS.  4. [ ] Unlabeled, [ ] Improperly labele Rule 2.1.A.2. 3 DEMERTI.	source op premises, being used and/or served.  ed containers of food are being used and/or served.	WATER SUPPLY  48. [ ] A copy of the current water analysis was not available at the facility.     [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
Shellfish not being kept in origin.     Rules 2.1.B.2 and 2.1.B.3. 1 DEMER	al container; [ ] seafood products misrepresented.	49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.  50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was  [ ] ppm. Rule 6.1.A.2. 5 DEMERITS.  51. [ ] Hot and [ ] Local water (under recent).
FOOD PREPAR  8. Cooked and/or prepared foods are so	A approved. Rule 2.1.A.2. 5 DEMERITS.  RATION AND PROTECTION  ubjected to cross contamination, from [ ] raw foods  n. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS	Sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.  52. (Mobile food units) The water storage tank: [ ] does not have adequate storage.  [ ] is not being properly cleaned and sanitized after each day's use.  Rule 8.1.C.1. 2 DEMERITS.
9. Employees handle raw and cooked o washing in between. Rules 2.2.4.1. a 10. Raw [ ].fruits.and/or [ ] vegetables Rule 2.4.8.1. 2 DEMERITS.	or prepared food products without thorough hand- and 2.3.B.5. 5 DEMERITS.  are not washed before being used and/or served.	WASTEWATER DISPOSAL  53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.  54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
Rule 5.1.A.3. 2 DEMERITS.	ed, [ ] rinsed, and/or [ ] sanitized after each use /hen contamination may have occurred.  openly: [ ] designed, [ ] constructed, [ ] installed, Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B., 2 DEMERITS.	55. (Mobile food units): [ ] waste water storage tank does not have adequate storage.  Rule 8.1.C.2. 4 DEMERITS.  PLUMBING
stored on floor, [] food containers in [] sneeze guards absent. Rules 2.2  14. Institutions: Ghost tray(s) [] not ker	splay: [ ] food left uncovered, [ ] food improperly not storage double stacked or nested, 2.4.7. 2 DEMERITS.	56. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly [ ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets.
<ol> <li>Storage of [ ] food and/or [ ] bever</li> <li>DEMERITS.</li> </ol>	ti 40°F, or below. Rule 2.1.B.1. 2 DEMERTS. rages in ice or water is prohibited. Rule 2.4.I.2. y hazardous food products previously served to the 1. 5-DEMERTS.	TOILET AND HANDWASH FACILITIES
17. Open cans were being used imprope  FOOD	rly to store food. Rule 2.3.B.7. 1 DEMERIT.  TEMPERATURES  ng: [ ] reheated [ ] cooked long enough to be 4.G.3. 5 DEMERITS.	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 tollets. The number of toilets are: [ ] male and [ ] female. Rule 6.5. 1 DEMERIT.
<ol> <li>Prepared potentially hazardous foods to 45° or below. The measured temper</li> <li>I Frozen food not being kept at 0°F</li> </ol>	.4.G.3. 5 DEMERITS. s requiring refrigeration are not being rapidly cooled erature was [ ]°F. Rule 2.3.C.3. 5 DEMERITS. F, or below: [ ] improper thawing. The measured 3.C.4. 5 DEMERITS.	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.
Potentially hazardous hot food(s) not temperature was [      ] °F. Rules 2     Potentially hazardous cold food(s) not temperature was [      ] °F. Rules 2	being stored at 140°F or above. The measured 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. It being stored at 45°F or below. The measured 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.	RUBBISH  61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS.  62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS.  63. Storage areas are not constructed to De: [ ] inaccessible to vermin, [ ] easily cleaned.
Rule 10.1. 2 DEMERITS.  24. The containers used transporting for 1 DEMERIT.	than 1/4 cubic foot of refrigeration per meal.  Indicate inadequate, Rules 2.4.L.1., and 9.1.A.  In or used to evaluate hot holding, cooking, reheating,	[ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.  INSECT, RODENT & ANIMAL CONTROL  64. [ ] files, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs)
and refrigerated storage temperature	es. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL	were found on the premises. Rule 6.10, and 7.12:0: 4 DEMERITS.  65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
Rule 3.1.A. 5 DEMERITS.  28. Personnel: I T with dirty hands and/	isease(s), [ ] boils, [ ] infected wound(s), at infection, are preparing and serving food.  For [ ] smoking when preparing and serving food, eating, drinking, in food preparation and/or dish-	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7:1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation
29. Hair restraints not worn by food hand	PMENT AND UTENSILS	hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.
31 Single service articles improperly: Rules 4.4.A. and 5.2.C. 2 DEMERIT	quipment: [ ] in disrepair (cracks, chips, plits, open ples 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. [ ] reused. [ ] red properly in sanitizing solutions Rule 5.1.B.	LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean. [ ] in disrepair,
1 DEMERIT.	ISHWASHING	71. The [ ] Toilets. [ ] lavatories. [ ] showers; were not: [ ] clean. [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.
1 DEMERIT.  34. Dishes/utensils are not being washe least 120°F. The measured temperate		<ul> <li>73. The carpeting is not [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>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.</li> </ul>
Rule 5.1.C.5.a. 4 DEMERITS.  36. Dishes/utensils are not being sanitize solution containing 50 ppm chlorine	ed by immersion for 30 seconds in clean hot water. The measured temperature was [	4 DEMERITS.  76. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS:
Rule 5.1.C5.b. 4 DEMERITS.  37. No chemical test kit provided. Rule 5 MECHANICAL DISHWASHING:	1.D.4.b. 1 DEMERIT.	• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  (13) Chacky Flagger Afficery Fragger
39. The final sanitization rinse water tem temperature was [] °F. Rule 5 40. Sustained 165°F hot water dishwash	ater temperature was not at least 140°F. The mea- Rule 5.1.D.3.b. 2 DEMERITS.  perature was not at least 180°F. The measured  [LD.3.b. 4 DEMERITS.]  Ing machine°F. Rule 5.1.D.3.a. 4 DEMERITS.	
temperature was [ ] °F. Rule 5 42. Sanitizing chemicals not automatica 43. The chemicals sanitizing rinse water	or temperature was not at least 120°F. The measured .1.D.4.c.(1). 2 DEMERITS.  lly dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.  rtemperature was not at least 130°F. The measured .1.D.4.c.(3). 2 DEMERITS.	
44. No chemical test kit provided. Rule s 45. Dish racks not stored in a sanitary n 46. Gauges: [ ] not provided [ ] inope	5.1,D.4,b. 1 DEMERIT.	Thom Wandl814-8708
	\$ Z	Code Enforcement Officer

White - Licensee Capy • Yellow - State Capy • Pink - Inspections Capy

Establishment Representative

Sent 5 facts INSPEC	ERVICE HEALTH 263A-A-001 70
Address Zip Code	shment Name / S / A A C / S / Location / S / Locati
MCD # ESTAB # SANI # ROOMS SEATS YR. MO.	REGULAR
LICENSE ISSUED YES O NO D 60 0 0 2 / 6	POLLOW-UP
To Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.  Disposited and/or [ ] milk products. [ ] cracked eggs. [ ] unpasteurized egg.  Disposited and/or served. Pulse [ ] cracked eggs. [ ] unpasteurized egg.	TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were: improperly 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/or served. Rule 2.1.A.3. 5 DEMERITS.  4. [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.	WATER SUPPLY  48. [ ] A copy of the current water analysis was not available at the facility.         [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS:
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.	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
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 of [ ] other source of cooking and cooking are subjected to cross contamination.	JSINKS.   Jdishwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.   Mobile food units) The water storage tank: [ ] does not have adequate storage, [ ] is not being properly cleaned and sanitized after each day's use.   Rule 8.1.C.1. 2 DEMERITS.
or [ ] other sources of contamination, Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.  9. Employees handle raw and cooked or prepared food products without thorough handwashing in between, Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.  10. Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.	WASTEWATER DISPOSAL  53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.  54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
11. Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred.  Rule 5.1.A.3. 2 DEMERITS.  12. Food ((ce) contact surfaces are improperty: [ ] designed [ ] constructed [ ] installed.	<ol> <li>(Mobile food units): [ ] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.</li> </ol>
[ ] maintained and/or [ ] located. Hules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.  13. Food not protected during storage/display; [ ] food left uncovered, [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked or nested, [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	PLUMBING  56. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly         [ ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  57. A cross-connection, without backflow device, exists between the drinking and the waste-
<ul> <li>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.</li> <li>15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.</li> <li>16. [ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.</li> </ul>	water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets, Rule 6.4.C. 5 DEMERITS.  TOILET AND HANDWASH FACILITIES
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.  FOOD TEMPERATURES	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.
<ol> <li>Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERTS.</li> <li>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.</li> <li>[ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured</li> </ol>	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.
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	RUBBISH 61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned,
temperature was [ ] °F. Rules 2.4.6.1., and 2.4.H.1.b. 5 DEMERITS.  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.  24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	[ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.  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.  PERSONNEL	64. [ ] flies, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food,	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors walls cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
[ ] with poor hygienic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS	67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10; 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.
30. Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), Indicate the food of the surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), Indicate the food of the seams of the	LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair,
32. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  1 DEMERIT.  DISHWASHING  MANUAL DISHWASHING:	[ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets; [ ] lavatories, [ ] showers, were not [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.
33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  1 DEMERIT.  34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.	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.
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.  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.	4 DEMERITS.  76.   Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.
The measured residual was [ ] ppm and the measured temperature was [ ] °F. Rule 5.1.0.5.b. 4 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  MECHANICAL DISHWASHING:  38. Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
sured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.  39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.  40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.	60 Prolece que hast sont provide
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.  42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.  43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured	10 Chedry wall in Buterspland Strong S.S. John Com up an all half Bakkery G. 28 Plates & Trans Charles & C
temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.  44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.  46. Gauges: [ ] not provided [ ] inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	- And Andrew



te - Licens. • Yellow - State Copy • Pink - Inspections Copy

Establishment Representative



LICENSE ISSUED YES NO D	ALS  or [ ] first-aid supplies were:  d. Rule 7.12. 5 DEMERITS.  railable at the facility, 2 DEMERITS.
MCD# ESTAB # SANI # ROOMS SEATS YR. MO. DAY REGULAR. 3 ESTAB. TYPE Reinst COMPLAINT. 3 Within LICENSE ISSUED YES NO DECESTABLE N	days 4 PT 4 P
MCD# ESTAB # SANI # ROOMS SEATS YR. MO. DAY FOLLOW-UP	days 4 PT 4 P
SANI # ROOMS SEATS YR. MO. DAY REGULAR POLICY POLIC	days 4 PT 4 P
CENSE ISSUED YES NO	days 4 PT 4 P
FOOD SUPPLY AND SOURCE  [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1. [ ] 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.  WATER SUPPLY  48, [ ] A copy of the current water analysis was not as	aLS  J. FIT 2  ALS  OF [ ] first-aid supplies were:  J. Rule 7.12: 5 DEMERITS.  Vailable at the facility,  2 DEMERITS.
FOOD SUPPLY AND SOURCE  [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.  [ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.  Canned foods from an unapproved source on premises, being used and/or served.  Rule 2.1.A.3. 5 DEMERITS.  TOXIC MATERIA.  47] [ Toxic materials, [ ] personal medications and/or improperly stored, [ ] labeled, [ ] used in food products being used and/or served.  WATER SUPPLY  48. [ ] A copy of the current water analysis was not as	ALS  or [ ] first-aid supplies were: d. Rule 7.12. 5 DEMERITS.  railable at the facility, 2 DEMERITS.
[ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. [ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.  Canned foods from an unapproved source on premises, being used and/or served.  Rule 2.1.A.3. 5 DEMERITS.  47] Toxic materials, [ ] personal medications and/or improperly stored, [ ] labeled, [ ] used in food models from an unapproved source on premises, being used and/or served.  48. [ ] A copy of the current water analysis was not as	ALS  OF [ ] first-aid supplies were:  1. Rule 7.12: 5 DEMERITS.  valiable at the facility, 2 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  48. [ ] A copy of the current water analysis was not as	vailable at the facility,
Canned foods from an unapproved source on premises; being used and/or served.  Rule 2.1.A.3, 5 DEMERITS.  WATER SUPPLY  48. [ ] A copy of the current water analysis was not as	2 DEMERITS.
Autority A.S. 5 DEWERTIS. 48. [ ] A copy of the current water analysis was not as	2 DEMERITS.
Unlabeled, I improperly labeled containers of food are holds used and as asset	2 DEMERITS.
Rule 2.1.A.2. 1 DEMERIT.	UIA 6 TA A T S DEMERTS
and/or   1 swollen Rule 21 4 1 5 DEMERITS 50. The free chlorine was less than 0.25 ppm. The mea	sured chlorine residual was
[ ] Shellfish not being kept in original container; [ ] seafood products misrepresented.  8ules 2.1.B.2 and 2.1.B.3. 1 DEMERITS  51. [ ] Hot and [ ] cold water (under pressure) was not appear to the container of the container o	ot provided to the:
John Salvatones, Bule	6.1.D.1. 5 DEMERITS. s not have adequate storage.
FOOD PREPARATION AND PROTECTION  52. (Mobile food units) The water storage tank: [ ] doe [ ] is not being properly cleaned and sanitized after Rule 8.1.C.1. 2 DEMERITS.	or each day's use.
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-	**************************************
Raw   I fruits and/or   I vegetables are not washed before being used and/or served	
Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use 55. (Mobile food units): [ ] waste water storage tank of the contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use	with the same and
and following any kind of operation when contamination may have occurred.  Rule 5.1.A.3. 2 DEMERITS.	
ood (lce) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed,	
ood not protected during storage/display: [ ] food left uncovered, [ ] food improperly 56. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [	] drain, [ ] plumbing; is improper 5.4.F. and 7.8. 2 DEMERITS.
] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 57. A cross-connection, without backflow device, exist	s between the drinking and the wa
retained, [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. [ ] other:	Rule 6.4.C. 5 DEMERI
Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.I.2.	TA OU TUTO
] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.  Doen cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.  TOILET AND HANDWASH F  58. Toilets rooms: [ ] Completely enclosed, [ ] Equip doors, [ ] properly vented, [ ] tissue provided, [	ped with self-closing, tight fitting
Bules 6.5, 6.6, and 6.7, 2 DENIERITS.	
FOOD TEMPERATURES  59. Inadequate number of [ ] male, and/or [ ] female	toilets. The number of toilets are:
Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.   Glean, [ ] adequate nur maintained, [ ] hand cleansing soap. [ ] sanitary	nber [ ] accessible, [ ] fixtures
Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled vided [ ] common towel. Rules 6.3. and 6.8 4 Discourse of the properties of the common towel. Rules 6.3. and 6.8 4 Discourse of the common towel. Rules 6.3. and 6.8 4 Discourse of the common towel. Rules 6.3. and 6.8 4 Discourse of the common towel. Rules 6.3. and 6.8 4 Discourse of the common towel. Rules 6.3. and 6.8 4 Discourse of the common towel. Rules 6.3. and 6.8 4 Discourse of the common towel. Rules 6.3. and 6.8 4 Discourse of the common towel. Rules 6.3. and 6.8 4 Discourse of the common towel. Rules 6.3. and 6.8 4 Discourse of the common towel. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell. Rules 6.3. and 6.8 4 Discourse of the common towell.	MERITS
in Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.	
Potentially hazardous hot food(s) not being stored at 140°F or above. The measured	eing used, Rule 6.9. 2 DEMERITS.
emperature was [ ] 9° Hules 2.4.G.1., 2.4.H.1.a. 5 DEMICH 13.  Peterptically paradous cold food(s) not being stored at 45°F or below. The measured  62. Storage areas were not [ ] clean, [ ] free of litter	; Rule 6.9.B.4. 2 DEMERITS.
Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.  63. Storage areas are not constructed to be. [ ] field temperature was [ ] refuse bin of questionable safety. Rules 6.9 a	nd 6.10. 2 DEMERITS.
Rule 10.1. 2 DEMERITS.  The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.  INSECT, RODENT & ANIMA	U CONTROL
4 DEMEDIT	ale (other than security or quide doc
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.  DEDECONNEL  DEDECONNEL	vindows, [ ] skylights, [ ] transom
PCN30NNLL	EMERIIS.
No certified food handler/manager, Rules 3.5.  Personnel with: 1 communicable disease(s), [ ] boils, [ ] infected wound(s), CONSTRUCTION OR MAINTENANCE CONSTRUCTION OR MA	OF PHYSICAL FACILITIES
[ ] respiratory or [ ] gastrointestinal infection, are preparing and serving tood. (66.) Floors, walls, ceilings, [ ] not smooth [ ] property or [ ] gastrointestinal infection, are preparing and serving tood.	rly constructed, [X] in disrepair,
Rule 3.1.A. 5 DEMERITS.  Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food, Personnel: [ ] with dirty hands and/or [ ] smoking when preparation and/or dish-	e(s) not shielded. [(] dirty ventilati
[] with poor nyglenic practice, [] earling, united by the proof of the	
Hair restraints not worn by food handlers. Hule 3.3.5. 1 DEMERTS.	
The state of the s	
seams), 1/ I not easily cleanable. Rules 4. I.A., 4:2.A., and 4:2.B. 2 0 2 1	1 1 diament
Pulge 4.4.4. 200 5.2.1. 2 DEWIEDUS	s 12.9 and 12.11. 1 DEMERIT.
Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  1 DEMERIT.  [ ] undersized; [ ] improper 6ed spacing. Rule 5.1.B.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were Rules 12.3. and 12.9.D. 2.DEMERITS.	re not: [ ] clean, [ ] in good repai
DISHWASHING  72. [] Hand cleansers, [] towels, were: [] not for a DEMERITS.	ound, [ ] inadequate. Rule 12.4
ANI JAL DISHWASHING:	ir. Rule 12.9.C. 1 DEMERIT.
	gerators, [ ] clothes dryers, [ ] fle
Dishes/utensils are not being washed in a detergent solution having a temperature of at .  Dishes/utensils are not being washed in a detergent solution having a temperature of at .  Dishes/utensils are not being washed in a detergent solution having a temperature of at .  To. Gas Appliances: [ ] hot water heaters, [ ] refriction for the solution having a temperature of at .  To. Gas Appliances: [ ] hot water heaters, [ ] refriction having a temperature of at .  To. Gas Appliances: [ ] hot water heaters, [ ] refriction having a temperature of at .  To. Gas Appliances: [ ] refriction having a temperature of at .  To. Gas Appliances: [ ] refriction having a temperature of at .  To. Gas Appliances: [ ] refriction having a temperature of at .  To. Gas Appliances: [ ] refriction having a temperature of at .  To. Gas Appliances: [ ] refriction having a temperature of at .  To. Gas Appliances: [ ] refriction having a temperature of at .  To. Gas Appliances: [ ] refriction having a temperature was [ ] refriction having a temperature of at .  To. Gas Appliances: [ ] hot water heaters, [ ] refriction having a temperature of at .  To. Gas Appliances: [ ] hot water heaters, [ ] refriction having a temperature was [ ] refriction have a temperature was [ ] refric	, , , , , , , , , , , , , , , , , , , ,
i, Dishes/utensits are not being samuzed by immersion in or with at temperature of at least 170°F. The measured temperature was [ ]°F,	
Rule 5.1.C.5.a. 4 DEMERTIS. Explain: Explain:	
solution containing 50 ppm choiring inflamman and a composition of the measured residual was [ ] pm and the measured residual was [ ] ppm and the measured temperature was [ ] °F.	DEMERITS ITEMS - CORRECT AS
The measured residual was [ ] ppm and the measured temperature was [ ].  Rule 5.1.C5.b. 4 DEMERITS. • ITEMS IN GRAY SHADED AREAS ARE 4 AND 5.  No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. • SOON AS POSSIBLE; NOTIFY DEPARTMENT V.	VHEN CORRECTED - 874-8300 X
ALCHANICAL DICHMASHING:	, to Racks and
8. Hot water sanitization: The wash-water temperature was not at least 140. The line of the sanitization is the sanitization in the sanitization i	
9. 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.	<u> </u>
0. Sustained 165°F hot water dishwashing machine°F. Hule 5.1.0.3.a. 4 DEMICHI 13.	
tomograture was 1 1 P Bull D. L.D.A.C. U. & Demiction	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
12. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.  13. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured	C. F
temperature was [ ] F. Rule 5.1.D.4.6.(3). 2 DEMERIT.	4. 12 WOTH A
44. No chemical test kit provided. Hote 5.1.D.6. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.  46. Dish racks not stored in a sanitary manner. Rule 5.1.D.2. 1 DEMERIT.	Z# 3



263A-A-00 Powor- Sewish to CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT



Owner Name	ION REPORT
SI-AUS Address	HAW'S PINERIE
1032 BRISH FON AND	Portand.
0 5 1 7 0 SANI# ROOMS SEATS YR. MO.	DAY   PURPOSE   REGULAR
LICENSE POSTED YES NO D VI	U S NEW/OTHER
[ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.     5 DEMERITS.      [ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.      Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.	TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were: ] Improperly stored, [ ] labeled, [ ] used in food, Rule 7.12, 5 DEMERITS.
[ ] Improperly labeled containers of food are being used and/or served.     Rule 2.1.A.2. 1 DEMERIT.	WATER SUPPLY  48. [ ] A copy of the current water analysis was not available at the facility.     [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] swellen. Rule 2.1.A.1. 5 DEMERITS.     [ ] Shellfish not being kept in original container; [ ] seafood products misrepresented.	49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] 1 cold water (impler pressure) was not so lided as the
7. Meat and/or meat products not USDA approved. Rule 2:1,A.2. 5 DEMERITS.	] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1, 5 DEMERITS.   52. (Mobile food units) The water storage tank; [ ] does not have adequate storage, [ ] is not being properly cleaned and sanitized after each day's use
Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS  9. Employees handle raw and cooked or prepared food products without thorough hand-	Rule 8.1.C.1a. 2 DEMERTS
washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.  10. Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.	WASTEWATER DISPOSAL  53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.  54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
<ol> <li>Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.</li> </ol>	<ol> <li>(Mobile food units): [ ] waste water storage tank does not have adequate storage.</li> <li>Rule 8.1.C.2. 4 DEMERITS.</li> </ol>
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	PLUMBING  56. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly
stored on floor, [3] food containers in cold storage double stacked or nested, [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.  14. Institutions; Ghost tray(s) [ ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not retained, [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.	[ ] sized. [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMÉRITS.  57. A cross-connection, without backflow device, exists between the drinking and the wast water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets. [ ] other: Rule 6.4.C. 5 DEMERIT:
15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.  16. [ ] Library and and/or [ ] potentially hazardous food products previously served to the	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. Rule 2.3.B.7. 1 DEMERIT.	<ol> <li>Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladles). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.</li> <li>Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are:</li> </ol>
FOOD TEMPERATURES  18. Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERTS.	[ ] male and [ ] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures maintained [ ] hand cleansing soop [ ] 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. 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.	vided [ ] common tower. Hules 6:3; and 6:8: 4 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	RUBBISH  61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS.  62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS.
temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERTS.  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTS.	63. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.  1 DEMERIT.  25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	INSECT, RODENT & ANIMAL CONTROL  64. M flies, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs were found on the premises, Rule 6.10, and 7.12.G. 4 DEMERITS.
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.  PERSONNEL  26. No certified food handler/manager. Rules 3.5.	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), [ ] bolls, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food.      Bulls 3.1.4.5.DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,  [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.
28. 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.	67. [ ] Lighting [ ] ventilation inadequate. [ ] fixture(s) not shielded. [3] 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
FOOD EQUIPMENT AND UTENSILS	1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.
<ol> <li>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>Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.</li> </ol>	LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
Wiping cloths: [ ] dirty, ont stored properly in sanitizing solutions Rule 5.1.B.  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
MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  1 DEMERIT.	The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.      Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] °F.	<ol> <li>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.</li> <li>4 DEMERTS.</li> </ol>
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine	76. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.
Solution containing so part clinione minimar and at a temperature was [ ] °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.	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 870
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.	13- Food cases on Hon in Coster
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.	30 - Mixecycus opener dict
<ol> <li>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.</li> <li>Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.</li> <li>The chemicals sanitizing rinse water temperature was not at least 130°F. The measured</li> </ol>	67: Ventilation dust diaty
43. The chemicals sanitizing rinse water temperature was not at least 150 f. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3), 2 DEMERITS.  44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.	
45. Dish racks not stored in a samely marrier. Pulse 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	Mark & Car

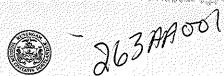


# 263- AA-1

## CITY OF PORTLAND, MAINE...

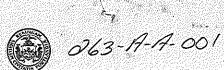


DO NOT SEND TO FOODSERVICE INSPECTION	
Owner Name SHAWS Establishmen	It Name, AWS Pine TRES
1032 BRIGHTON AUR 04104	PORTUND
MCD# ESTAB # SANI # ROOMS SEATS YR. MO. DATE	PURPOSE REGULAR DEMERITS  AY FOLLOW-UP STAB. TYPE Reinspection to be conducted 5 PT STAB.
LICENSE ISSUED YES IX NO D 56 - 00 0 6 2	COMPLAINT
FOOD SUPPLY AND SOURCE	
[ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.     5 DEMERITS.	TOXIC MATERIALS  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
[ ] 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.  49. [ ] Water tested and found to be unsatisfactory. Rule 6.1,A.1. 5 DEMERITS.
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.2. 5 DEMERITS.      Hot and [ ] cold water (under pressure) was not provided to the:
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	[ ] Sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1, 5 DEMERITS.  52. (Mobile food units) The water storage tank: [ ] does not have adequate storage, [ ] is not being properly cleaned and sanitized after each day's use.
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	Rule 8.1.C.1; 2 DEMERITS
9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.  10. Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served.	WASTEWATER DISPOSAL  53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.  54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
Rule 2.4.B.1. 2 DEMERITS.  [11] Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred.	55. (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.	PLUMBING
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.	<ul> <li>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.</li> <li>57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets.</li> </ul>
14. Institutions; Ghost tray(s) [ ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not retained, [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.  15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2.	[ ] other: Rule 6:4:C. 5 DEMERITS.
2 DEMERITS.  16. [ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.	TOILET AND HANDWASH FACILITIES  58. Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] itssue provided, [ ] covered waste receptacle (ladies).
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.  FOOD TEMPERATURES	Hules 6.5, 6.6, and 6.7. Z DEMIERTS.      Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are:
18. Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.  19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled.	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.
to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3° 5 DEMERITS.  20. [ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.	RUBBISH
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	61. [ ] inadequate. [ °] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [ ] clean. [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [ ] inaccessible to vernin. [ ] easily cleaned.
temperature was [ ] **P. Rules 2.4.5.1., and 2.4.5.1.0. 5 DEMERTIS.  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.  Pule 10.1.2 DEMERTS.	[ ] refuse bin of questionable salety. Rules 6.9 and 6.10. 2 Deliterates.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.  1 DEMERIT.  25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	INSECT, RODENT & ANIMAL CONTROL  64. [ ] flies, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
and reingerated storage temperatures. Nation 2.0.0.11 and Personnel.	were found on the prefittees: 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  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,
Rule 3.1.A. S'DEMERÎTS.  28. 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.	[ ] dirty surfaces. Rules 7.1-7.0. I DEMIERT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation for [ ] there is a shipper of the shipper o
washing areas. Rules 3.2.A., 32.5., all 6.7 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS	68. [ ] doctwork, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [X] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.
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.  31. Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused.	LODGING
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.	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.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.0.4.  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. 75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clothes dyers, [ ] floor
least 120°F. The measured temperature was [ 17. Null of 100 and sin clean hot water 35. Dishes/utensits are not being sanitized by immersion for 30 seconds in clean hot water 35. Dishes/utensits at 170°F. The measured temperature was [ 17. Null of 100 and 17. Null o	74. Drinking glasses not suitably satisfies and peculiary.  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.
Rule 5.1.C.5.a. 4 Detriem 13.  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, of the containing 50 ppm chlorine minimum and at a temperature of at least 130°F, of the containing 50 ppm chlorine minimum and at a temperature of at least 130°F, of the containing 50 ppm chlorine minimum and at a temperature of at least 130°F, of the containing	76. [ ] Life safety code violations: Explain: Rule 11.1, 5 DEMERITS:
Rule 5.1.C5.b. 4 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	<ul> <li>ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 876</li> </ul>
MECHANICAL DISHWASHING:  38. Hot water sanitization: The mea-	
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.	
41. Chemical sanitizers: The wash-water temperature was not at least 120 F. The measures temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.	
43. The chemicals sanitizing rinse water temperature was not at least 130 P. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.	T/ 30 300 RD.



### CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

Water of the control	do		INSPECTION	ON REPORT			(9/9
Owner Name		20 22 22 22 20 17 29	Establishm	ent Name		andres, deut sie bestellig Schwissen eine bestellig	
Address	) 1 1 6 6 6 6 6 6 7 1 1 1 1 1 1 1 1 1 1 1	<u> </u>	Zip Code #	Location			
	11879	rayhta He	2 2007	H. H.			
MCD#	ESTAB	# J SANI # ROOMS	DATE SEATS	PURPOSE		ediconesi 3	DEMERITS
	0 -	SITES	YR. MO.	DAY FOLLOW-UP	ESTAB. TYPI	E Reinspection to be cond within days	ucted 4 PT
LICENSE ISSUED		NO D J J J	4-1228/11	INVESTIGATION	4	day letter o	2 PT 3
1. [ ] Spoiled a	and/or [ ] adulterat	D SUPPLY AND SOURCE ed foods are being used and/or	served Rule 2.1 A.1	47. [ ] Toxic materials		MATERIALS ions and/or [ ] first-aid su	<u> </u>
2. [ ] Unpaster	». urized milk, [=] mill	c products, [ ] cracked eggs.[	1 unpasteurized egg	improperly stor	red, [ ] labeled, [ ] us	sed in food. Rule 7.12. 5 [	EMERITS.
Canned food:	ig used and/or serv s from an unapprov	ed. Rules 2.1.B.4. 5 DEMERIT ed source on premises, being t	S		WATER	SUPPLY	
4. [ ] Unlabele	5 DEMERITS.	beled containers of food are be		48. [ ] A copy of the o	current water analysis water analysi	vas not available at the fac 6.1.E.3. 2 DEMERITS.	ility.
5. Canned good	1 DEMERIT. is found: [ ] leakin	g, [ ] with severe dents. [ ] in	rusty condition,	49. [ ] Water tested a	nd found to be unsatisf	actory. Rule 6.1.A.1. 5 D The measured chlorine re	
6. [ ] Shellfish	vollen. Rule 2.1.A.1 not being kept in o	riginal container; [ ] seafood p	roducts misrepresented.	[ ] ppm. Rule	6.1.A.2. 5 DEMERITS	re) was not provided to the	
	2 and 2.1.B.3. 1 DE meat products not U	JSDA approved. Rule 2.1.A.2.	5 DEMERITS.	[ ] sinks, [ ] dish 52. (Mobile food units)	washers, or [ ] lavato The water storage tank	ries. Rule 6.1.D.1. 5 DEN k: [ ] does not have adeq	NERITS. uate storage,
		PARATION AND PROTECTION		[ ] is not being pro- Rule 8.1.C.1. 2 DE	operly cleaned and san	itized after each day's use	<b>.</b>
or[]others	sources of contamir	re subjected to cross contamination. Rules 2.2.A.1. and 2.3.B	.5. 2 DEMERITS			CD DIODOCAL	·
washing in be	etween. Rules 2.2.A	ted or prepared food products v .1. and 2.3.B.5. 5 DEMERITS.		· · · · · · · · · · · · · · · · · · ·	sposal system was four	ER DISPOSAL id to be surfacing. Rule 6.2	terri minimi mana and manimi minimi mana
Rule 2.4.B.1.	2 DEMERITS.	ables are not washed before be		55. (Mobile food units)	[ ] waste water stora	ged onto the ground. Rule ige tank does not-have ad-	
and following	any kind of operati 2 DEMERITS.	vashed, [ ] rinsed, and/or [ ] on when contamination may ha	ive occurred.	Rule 8.1.C.2. 4 DE	EMERITS.		
		improperly: [ ] designed, [ ] ed. Rules 4.2.A., 4.2.B., 4.3.A.,	constructed, [ ] installed, 4.3.B. 2 DEMERITS.			MBING	
13. Food not pro stored on flo	tected during storagor, [ ] food contain	ge/display: [ ] food left uncove ers in cold storage double stac	red, [ ] food improperly ked or nested,	[ ] sized, [ ] inst	alled and/or maintained	se trap, [ ] drain, [ ] plu I. Rules 6.4.F. and 7.8. 2	DEMERITS.
14 Inetitutions: (	Shoet trav(e) [ ] no	s 2.2.A.1., 2.4.F.7. 2 DEMERI ot kept, [ ] not dated, Rule 10.	2 [ 11/2 pint milk not	57. A cross-connection water systems at the content of the content of the content of the cross-connection water systems at the cross-connection water systems at the cross-connection water systems are connected with the cross-connection water systems at the cross-connection water systems are connected with the cross-connection water systems at the cross-connection water systems are cross-connection with the cross-connection water systems are cross-connection	n, without backflow de he: [ ] faucet hose, [	vice, exists between the di ] hot water heater, [ ] w Rule	ater closets.  6.4.C. 5 DEMERITS.
15. Storage of [	] food and/or [ ]	ept at 40°F, or below. Rule 2.1. beverages in ice or water is pro	hibited. Rule 2.4.I.2.				Variation de la constitutation de la constitutation de la constitutation de la constitutation de la constituta
2 DEMERITS 16. [ ] Unwrapp	s. ped and/or[] pote	ntially hazardous food products 2.4.J.1. 5 DEMERITS.	s previously served to the	58 Toilets rooms: [ ]	TOILET AND HAN	IDWASH FACILITIES    1 Equipped with self-clo	sing, tight fitting
17. Open cans v	were being used imp	properly to store food. Rule 2.3.	B.7. 1 DEMERIT.	Rules 6.5, 6.6, and	0 6./. Z DEMERITO.	[ ] Equipped with self-clo ovided, [ ] covered waste	
		OOD TEMPERATURES of being: [ ] reheated [ ] cool	ced long enough to be	f 1 male and i	: I female. Rule 5.:	] female toilets. The nun 5 1 DEMERIT.	
arianti ateni	heated to all parts F	foods requiring refrigeration an				quate number, [ ] access ] sanitary towel/hand dryli 16.8 4 DEMERITS.	ng devices not pro-
10 150 AF DO	low. The measured	temperature was [ ] °F. Ru at 0°F. or below: [ ] improper	10 2.0.0.0. V D LINE II I VI	The state of the s	n towel. Rules 6.3. and		
tomporatista	was   J*F. H	a) not being stored at 140°F or	above. The measured	61. [ ] inadequate, [	Luncovered containe	IBBISH rs were being used. Rule (	3.9. 2 DEMERITS.
townorsh tre	was j'r. H	Ules Z.4.G.1., Z.4.G.1.a. J DE	helow The measured	62. Storage areas we	re not [ ] clean, [ ] fr	ee of litter, Rule 6.9.B.4. 2	in [ ] easily cleaned.
+AMAMAYATI IPC	2 MOC   THE IT	ules 2.4.G.1., and 2.4.H.1.b. 5 s less than 1/4 cubic foot of refr	DEING	[ ] refuse bin of	questionable safety. R	ules 6.9 and 6.10. 2 DEM	ERITS.
Dula 40 4	2 DEMERITS	ng food are inadequate. Rules		<u> </u>	INSECT, RODENT	& ANIMAL CONTROL	
1 DEMERIT	<u>[</u>	Table as wood to ovoluate hot l	holding cooking, reheating,	64. [ ] files, [ ] rod were found on th	ents, [ ] roaches, [ ] e premises, Rule 6,10.	live animals (other than so and 7.12.G. 4 DEMERIT	S
and refrige	rated storage tempe	pratures. Rules 2.3.C.1. and 2.3		65. Food service fac were not adequa	ilities: The outer [ ] do tely screened. Rule 6.	ors, [ ] windows, [ ] sky 10.D. 4 DEMERITS.	rights, [ ] transoms
	d food handler/mana	ager, Rules 3.5.	infected wound(s).	CONST	ENCTION OR MAINTE	NANCE OF PHYSICAL F	ACILITIES
[ ] respira	ttory of [ ] gastron	able disease(s), [ ] boils, [ ] intestinal infection, are preparing	. Harada edilek darimentin diser	66. Floors, walls, cei	ilings, [ ] not smooth,	[ ] properly constructed,	[ ] in disrepair.
28. Personnel:	[ ] with dirty hand	s and/or [ ] smoking when present [ ] eating, drinking, in food [ ] 2 B, and 3.4 A, 5 DEMERITS	paring and serving food, preparation and/or dish-	67. [ ] Lighting [ ]	ventilation inadequate,	haust fans. Rules 7.6, 7.9	7.10. 1 DEMERIT.
		3.2.B., and 3.4.A. 5 DEMERITS d handlers. Rule 3.3.B. 1 DEM		68. [ ] Premises litt	tered, [🟸] unnecessary	equipment and articles pr	esent. Hac rinsen
	E001	SECURIMENT AND UTENSILS		69. Improper storage	e of [ ] cleaning equip	ment, [ ] linens. Rule 7.1	I.S. I DEWEKH.
30. Food/non seams), [	food contact surfact not easily cleans	es of equipment: [ ] in disrepa ble. Rules 4.1.A., 4.2.A., and 4	2.B. 2 DEMERITS.			ODGING	7 21
		erly: [[/] stored, [ ] dispensed MERITS. not stored properly in sanitizing				ately ventilated, unclean, [ cing. Rules 12.9 and 12.11	
32. Wiping clo	oths: [ ] dirty, [] ]	not stored property in semicerna				owers, were not: [ ] clean	
MANUAL DISI	HWASHING.	DISHWASHING		2 DEMERITS.	not I ldeen I lin	[ ] not found. [ ] inaded good repair. Rule 12.9.C.	1 DEMERIT.
33. Dishes/ute	ensils not being: [	] scraped, [ ] soaked, [ ] pro		73. The carpeting is 74. Drinking glasse		and applicated Rule 12 6	2 DEMERITS.
34. Dishes/ut	ensils are not being	washed in a detergent solution emperature was [ ] °F. Rul		75. Gas Appliances found	in sleeping rooms were in sleeping rooms were . [ ] equipped with an	and packaged. True 72. 5. [ ] refrigerators. [ ] close not: [ ] adequately vents automatic control valve.	ed, [ ] equipped with Rule 12.10.
35. Dishes/ut	ensils are not being	sanitized by immersion for 30 at 170°F. The measured temper	seconds in clean not water ature was [ ]°F.	4 DEMERITS.  76. [ ] Life safety	CONTRACTOR OF THE PROPERTY OF	<u> periodia personili periodia e di</u> Periodia della di edita e di	
Rule 5.1.0	C.5.a. 4 DEMERIT	5,	minute in a clean chlorine	Explain: Rule 11.1. 5 Di			
Solution of The meas	sured residual was C. 5 h. 4 DEMERIT	ppm and the measured	temperature was [] °F.	• ITEMS IN GRAY	SHADED AREAS ARE	E 4 AND 5 DEMERITS ITE	MS - CORRECT AS TED - 874-8300 X 8703
37. No chem	ical test kit provided	I. Rule 5.1.D.4.b. 1 DEMERIT.		SOON AS POS	SIBLE; NOTIFY DEPAR	RTMENT WHEN CORREC	16 45
38. Hot wate	r sanitization: The	wash-water temperature was no ] °F. Rule 5.1.D.3.b. 2 DEMI		<u>_///^/</u>		V	1. K. 1.
39. The final	sanitization rinse w	ater temperature was not at least Rule 5.1.D.3.b. 4 DEMERITS		:	1.4.42.	<u> 7, , 7 </u>	<del></del>
40. Sustaine 41. Chemica	d 165°F hot water o	lishwashing machineF. F	at least 120°F. The measured	31 24	ericle my	and the second	<del>''''                                 </del>
tempera	ture was [ ] T	omatically dispensed. Bule 5.1.	D.4.c.(2). 2 DEMERITS.		Charles the		<del></del>
43. The cher	micals sanitizing rin	se water temperature was not a Rule 5.1.D.4.c.(3). 2 DEMER	ITS.	$-\frac{20.461}{17.200}$			1,12 , 12 1
44. No chem 45. Dish rac	ten not starced in a c	d. Rule 5.1.D.4.b. 1 DEMERIT. anitary manner. Rule 5.1.D.6. 1	DEMENI.	- <u>6 4 767</u> - 1777			
46. Gauges:	: [ ] not provided [	] inoperative, Rules 5.1.D.1. a	and 5.1.U.2. 1 DEMERIT.	- <u>- 1///</u>	Officer		



#### CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT



	INSPECTION REPORT	(	٧
Owner Name Shows Shopping to	Establishment Name	<u>.</u> 73 . –	
Address 1033 Original for	Zip Code Location	<u> </u>	
MCD# ESTAB#	DATE DIE		
0 5 1 7 0 SANI# ROOMS SITES	ATS YR. MO. DAY FOLLOW-UP		DEMERITS 5 PT
LICENSE ISSUED YES G NO G 5	COMPLAINT		days 4 PT
LICENSE POSTED YES D NO D COLOR	UVVV (927) NEW/OTHER.	5 follow-up	<u>) 1 РТ 2   2</u>
FOOD SUPPLY AND SOURCE  1. [ ] Spoiled and/or [ ] adulterated foods are being used and/or services of the serv	ed. Rule 2.1.A.1. 47. [ ] Toxic mat	TOXIC MATERIAL erials, [ ] personal medications and/or	[ ] Tiret-aid eupsilos woro
[ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] un products being used and/or served. Rules 2.1.B.4. 5 DEMERTS.	pasteurized egg	y stored, [ ] labeled, [ ] used in food.	Rule 7.12. 5 DEMERITS.
<ol> <li>Canned foods from an unapproved source on premises, being used a Rule 2.1.A.3. 5 DEMERITS.</li> </ol>	49.1.74.004.46	WATER SUPPLY the current water analysis was not avail	
[ ] Unlabeled, [ ] improperly labeled containers of food are being under Rule 2.1.A.2. 1 DEMERIT.      Canned goods found: [ ] leaking, [ ] with severe dents [ ] in rists.	ised and/or served. [ ] Further te	sting may be required. Rule 6.1.E.3. 2 ted and found to be unsatisfactory. Rul	DEMERITS.
and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [ ] Shellfish not being kept in original container; [ ] seafood produc	y condition, 50. The free chlor [ ] ppm.	ine was less than 0:25 ppm. The measo Rule 6:1.A.2. 5 DEMERITS.	ured chlorine residual was
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 DEF	jsinks,[	] cold water (under pressure) was not dishwashers, or [ ] lavatories. Rule (units) The water storage tank: [ ] does	3.1.D.1. 5 DEMERITS.
FOOD PREPARATION AND PROTECTION  8. Cooked and/or prepared foods are subjected to cross contamination,	[ ] is not bein Rule 8.1,C.1.	ng properly cleaned and sanitized after 2 DEMERITS.	each day's use.
or [//] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2  9. Employees handle raw and cooked or prepared food products without	DEMERITS	WASTEWATER DISPOS	AL San
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 us	and and/or annual	be disposal system was found to be surf as being improperly discharged onto the	
Rule 2.4.B.1. 2 DEMERITS.  11. Food contact surfaces not: [\( \) washed, [\) rinsed, and/or [\( \) ] sanitiand following any kind of operation when contamination may have oc	ized after each use 55. (Mobile food u	units); [ ] waste water storage tank doc 4 DEMERITS.	
Rule 5.1.A.3. 2 DEMERITS.  12. Food (ice) contact surfaces are improperly: [ ] designed, [ ] constitutions.	ructed. [ ]linstalled	PLUMBING	
13. Food not protected during storage/display: [X] food left uncovered. [X] stored on floor, [X] food containers in cold storage double stacked o	] food improperly 56. [ ] Kitchen s	ink, [ ] utility sink, [ ] grease trap, [ ] Installed and/or maintained. Rules 6.4	drain, [ ] plumbing: is improperly
[ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.  14. Institutions: Ghost trav(s) [ ] not kept. [ ] not dated. Rule 10.2 [ ]	1)6 J.	nection, without backflow device, exists is at the: [ ] faucet hose, [ ] hot water	between the drinking and the waste-
retained, [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1 15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibite 2 DEMERITS.			AUS CAG. JOENEMIS.
16. [ ] Unwrapped and/or [ ] potentially hazardous food products previously were being reused. Rule 2:4.J.1. 5 DEMERTS.		TOILET AND HANDWASH FA	ed with self-closing, tight fitting
17. Open cans were being used improperly to store food. Rule 2.3.B.7.	1 DEMERIT. doors, [ ] pr Rules 6.5, 6.6	operly vented, [ ] tissue provided, [ ] 3, and 6.7. 2 DEMERITS. umber of [ ] male, and/or [ ] female t	covered waste receptacie (ladies).
FOOD TEMPERATURES  18. Potentially hazardous food(s) not being: [ ] reheated [ ] cooked to adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	ong enough to be CO Handwech la	and	per [ ] accessible [ ] fixtures
19. Prepared potentially hazardous foods requiring refrigeration are not to 45° or below. The measured temperature was [ ] °F. Rule 2.3	Deing rapidly cooled vided [ ] cor .C.3. 5 DEMERITS.	] hand cleansing soap. [ ] sanitary to mmon towel. Rules 6.3, and 6.8, 4 DEN	Swel/nand drying devices not pro- MERITS.
20. [ ] Frozen food not being kept at 0°F, or below: [ ] improper thawling temperature was 1 ] °F. Bule 2.3.C.4. 5 DEMERITS.	1989 (1660) 1988 (1600) 1600 (1600) 1800 (1600)	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 DEMERIT 22. Potentially hazardous cold food(s) not being stored at 45°F or below	62 Storage area	ate, [ ] uncovered containers were beir is were not [ ] clean, [ ] free of litter, i	Rule 6.9.B.4. 2 DEMERITS.
22. Potentially nazardous cold locals flowing sold series the series of		as are not constructed to be: [ ] inacce in of questionable safety. Rules 6.9 and	SSIDIO TO VERTILIT, [ 1 ] EASILY CLEARED, 16.10. 2 DEMERITS.
Rule 10.1. 2 DEMERITS.  24. The containers used transporting food are inadequate. Rules 2.4.L.	1., and 9.1.A.	INSECT, RODENT & ANIMAL	CONTROL
DEMERIT.  25. Accurate thermometers not available or used to evaluate hot holdin and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2.	ng, cooking, reheating, 64. [ ] flies, [ were found of	] rodents, [ ] roaches, [ ] live animals on the premises, Rule 6.10, and 7.12.6 a facilities: The outer [ ] doors, [ ] wire	ndows [ ] skylights, [ ] transoms
PERSONNEL	es. Food service were not ad	equately screened. Rule 6.10.D. 4 DEI	MERITS.
26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infects  27. personnel with: [ ] communicable disease(s), [ ] boils, [ ] infects  28. No certified food handler/manager. Rules 3.5.	ed wound(s), CC	ONSTRUCTION OR MAINTENANCE OF	PHYSICAL FACILITIES
27. Personnel with: [] communicable disease(s), [] Jonis, [] Intented [] respiratory or [] gastrointestinal infection, are preparing and sque 3.1.A. 5 DEMERITS.  28. Personnel: [] with dirty hands and/or [] smoking when preparing and sque are also and or [] smoking when preparing and sque are also and or [] smoking when preparing and sque are also are		s, ceilings, [ ] not smooth, [ ] properly faces. Rules 7.1-7.6. 1 DEMERIT. [ ] ventilation inadequate, [ ] fixture(	
Personnel: [ ] with dirty hands and/of [ ] stricking where began [ ] with poor hygienic practice, [ ] eating, drinking, in food prepar washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.      Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	hoods, [ ]	es littered, [ ] unnecessary equipment	
FOOD FOUIPMENT AND UTENSILS	69. Improper st	orage of [ ] cleaning equipment, [ ] lin	nens. Rule 7,11.B. 1 DEMERIT.
30. Food/non food contact surfaces of equipment: [1] in disrepair (crasses), [2] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B.  31. Single service articles improperly: [2] stored, [3] dispensed, [3]		- LODGING	and an along for 1 in digrapair
Rules 4.4.A. and 5.2.C. 2 DEMERITS.  32. Wiping cloths: [   dirty, [ ] not stored properly in sanitizing solutions are considered by the constraints of the constrain		ig room(s) are: [] inadequately ventila ized; [] improper bed spacing. Rules liets, [] lavatories, [] showers, were	
DISHWASHING	Rules 12.3.	and 12.9.D. 2 DEMERTS:	
MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflush	ed. Rule 5.1.C.4. 2 DEMERIT	rs. ing is not: [ ] clean, [ ] in good repair.	Rule 12.9.C. 1 DEMERIT.
Dishes/utensiis are not being washed in a detergent solution havir least 120°F. The measured temperature was [ "". Rule 5.1."] °F. Rule 5.1.	ng a temperature of at 75. Gas Applia	asses not suitably sanitized and packag inces: [ ] hot water heaters, [ ] refrige rund in sleeping rooms were not: [ ] ac plots, [ ] equipped with an automatic of	erators, [ ] clothes dryers, [ ] floor dequately vented, [ ] equipped with
35. Dishes/utensils are not being sanitized by immersion for 30 secon with at temperature of at least 170°F. The measured temperature	ALLEY OF THE STATE	13.	control valve. Rule 12:10.
Rule 5.1.C.5.a. 4 DEMERTIS.  36. Dishes/utensils are not being sanitized by immersion for one minu.	nte in a clean chlorine Explain: The of at least 130°F Rule 11.1.	stety code violations: 5 DEMERITS.	
solution containing 50 ppm chottle frainful and the measured temperature fraction and the measured temperature 5.1 C.5.b. 4 DEMERITS.	erature was [ ] °F.	SOMETIMES AREA AND SID	EMERITS ITEMS - CORRECT AS
37. No chemical test kit provided, Rule 5.1.D.4.b. 1 DEMERIT.	SOON AS F	POSSIBLE: NOTIFY DEPARTMENT W	TEN CONTROLLED - 07-0000 X 07-00
38. Hot water sanitization: The wash-water temperature was not at least 18 sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS		UNANU MUNU LA LA	MY SYSTAMS
temperature was   1°F, Hule 5.1.D.3.b. 4 DEMICTAL ST	1.D.3.a. 4 DEMERITS.	The Part No.	what - freage
41. Chemical sanitizers: The wash-water temperature was not at lea	St 120 F. The measured		• - 77.2
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c  43. The chemicals sanitizing rinse water temperature was not at leas temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	t 130°F. The measured	tily 124515	<u>,                                    </u>
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	MERIT.	<del>777</del>	
45. Dish racks not stoled in a saminy hard stoled in a	1.D.2. 1 DEMERIT.	rug monal	<del>)                                    </del>



#### CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

263A A 001

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	INSPECTI	ON REPORT		Contract Contract	NAME OF THE OWNER, WHEN THE PARTY OF THE OWNER, WHEN THE OWNER, WHEN THE OWNER, WHEN THE OWNER, WHEN THE OWNER,
Owner Name Shaw	5 Superman Ket INC.	nent Name 5 HAW 5	PINE	TREE	
Address 1032 B	righter All 04102	Location PORTS	LAND		
MCD # EST  0 5 1 7 0  LICENSE ISSUED YES CLICENSE POSTED  LICENSE POSTED YES CLICENSE POSTED		PURPOSE REGULAR	ESTAB. TYPE Reinspe within	ection to be conducted 4 days 4 day letter of 2	PT PT PT
F( 1. [ ] Spoiled and/or [ ] adulte 5 DEMERITS,	OOD SUPPLY AND SOURCE erated foods are being used and/or served. Rule 2.1.A.1.	47. [ ] Toxic materials, [ ] pers	TOXIC MATERIA		e:
[ ] Unpasteurized milk, [ ] products being used and/or s	milk products. [ ] cracked eggs.[ ] unpasteurized egg served. Rules 2.1.B.4. 5 DEMERITS. proved source on premises, being used and/or served.	tomountes consultation for some consultation of the consultation o	WATER SUPPLY	r [ ] first-ald supplies wer . Rule 7.12 5 DEMERITS	
5. Canned goods found: [ ] lea and/or [ ] swollen. Rule 2.1.		48. [ ] A copy of the current wat [ ] Further testing may be red. 49. [ ] Water tested and found to the free chlorine was less the state of the free chlorine was less than the free free chlorine was less than the free free free free free free free fr	equired. Rule 6.1.E.3. to be unsatisfactory. Ru ian 0.25 ppm. The meas	2 DEMERITS. Jie 6.1.A.1. 5 DEMERITS.	
Rules 2.1.B.2 and 2.1.B.3. 1	in original container; [ ] seafood products misrepresented. DEMERITS, ot USDA approved. Rule 2.1.A.2. 5 DEMERITS.	51. [ ] Hot and [ ] cold water ( ] sinks, [ ] dishwashers, 52. (Mobile food units) The wate	or [ ] lavatories. Rule r storage tank: [ ] does	6.1.D.1. 5 DEMERITS. s not have adequate storac	16,
Cooked and/or prepared food or [ ] other sources of conta	PREPARATION AND PROTECTION ds are subjected to cross contamination, from [ ] raw foods amination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS	is not being properly clear Rule 8.1.C.1. 2 DEMERITS.			
washing in between. Rules 2	cooked or prepared food products without thorough hand- .2.A.1. and 2.3.B.5. 5 DEMERITS. getables are not washed before being used and/or served.	53. The subsurface disposal sys	<del>a kahin kanda kamanin alik kamala kahin kanda kili kanda kila kanda kili kanda kila kanda kila kanda kila kand</del>	rfacing. Rule 6.2.A. 4 DEM	
and following any kind of ope Rule 5.1.A.3. 2 DEMERITS.	] washed, [ ] rinsed, and/or [ ] sanitized after each use eration when contamination may have occurred.	55. (Mobile food units): [ ] wast Rule 8.1, C.2. 4 DEMERITS.	te water storage tank do		<u> </u>
[ ] maintained and/or [ ] to	ocated, Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	[ ] sized, [ ] installed and/	or maintained. Rules 6.	] drain, [ ] plumbing; is it .4.F. and 7.8. 2 DEMERIT	S
14. Institutions; Ghost tray(s) [ retained, [ ] schools: milk no 15. Storage of [ ] food and/or [	Italiners in cold storage double stacked or nested, Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.  ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not lot kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.  ] beverages in ice or water is prohibited. Rule 2.4.1.2.	57. A cross-connection, without water systems at the: [ ] fa [ ] other:	backflow device, exists ucet hose, [ ] hot water	s between the drinking and or heater, [ ] water closets Rule 6.4.C. 5 D	\$,
public were being reused. Ri	potentially hazardous food products previously served to the ule 2.4.J.1. 5 DEMERITS.  I improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	58. Toilets rooms: [ ] Complete doors, [ ] properly vented, Rules 6.5, 6.6, and 6.7, 2 D	JEWIERI I O.	ped with self-closing, tight to covered waste receptack	
adequately heated to all par	FOOD TEMPERATURES s) not being: [ ] reheated [ ] cooked long enough to be ts Rule 2.4.G.3. 5 DEMERITS. ous foods requiring refrigeration are not being rapidly cooled	59. Inadequate number of [ ] n [ ] male and [ ] fen [ 60. Handwash lavatories: [ ] c maintained, [ ] hand clean vided [ ] common towel. F	naie. Rule 6.5 1 DEME lean, [ ] adequate nun sing soap. [ ] sanitary	nber, [ ] accessible, [ ] fi towel/hand drying devices	xtures
to 45° or below. The measur 20. [ ] Frozen food not being k	red temperature was [ ] Tr. Hule 23.0.5. 5 DEMENTS.  kept at 0°F, or below: [ ] Improper thawing. The measured  F, Rule 2.3.C.4. 5 DEMERITS.		RUBBISH		AERITS
temperature was [	pod(s) not being stored at 140°F or above. The measured F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. food(s) not being stored at 45°F or below. The measured F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. are is less than 1/4 cubic foot of refrigeration per meal.	61. [ ] inadequate, [: ] uncove 62. Storage areas were not [ 63. Storage areas are not cons [ ] refuse bin of questiona	] clean, [ ] free of litter	rescible to vermin. I Leas	ily cleaned.
Rule 10.1. 2 DEMERITS.  24. The containers used transp	porting food are inadequate. Rules 2.4.L.1., and 9.1.A.	INSE	CT, RODENT & ANIMA	L CONTROL	juide dogs) .
25. Accurate thermometers not and refrigerated storage ter	t available or used to evaluate hot holding, cooking, reheating, mperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.  PERSONNEL	64. [ ] flies, [ ] rodents, [] were found on the premise 65. Food service facilities: The were not adequately screen	s. Rule 6.10, and 7.12, outer [ ] doors, [ ] w ned. Rule 6.10.D. 4 Di	G. 4 DEMERITS. vindows. [ ] skylights. [ ] EMERITS.	transoms
26. No certified food handler/m 27. Personnel with:[ ] commu [ ] respiratory or [ ] gast Rule 3.1.A. 5 DEMERITS.	inicable disease(s), [ ] boils, [ ] Imedeed would(s), trointestinal infection, are preparing and serving food.	66. Floors, walls, ceilings [ ]	not smooth, [ ] proper		epair,
28. Personnel: [ ] with dirty h	lands and/or [ ] smoking when preparing and serving rood, citice. [ ] eating, drinking, in food preparation and/or dish- A. 3.2.B. and 3.4.A. 5 DEMERITS.	67. Ughting []:ventilation hoods, [] ductwork, []: 68. [] Premises littered, []	n inadequate, [ ] fixtur filters [ ] exhaust fans	e(s) not shielded, [ ] dirty :. Rules 7.6, 7.9, 7.10. 1 I nt and articles present. Ru	ventilation DEMERIT. le 7.11.A.1.
29. Hair restraints not worn by	OOD FOUIPMENT AND UTENSILS	1 DEMERIT. 69. Improper storage of [ ] cl			
seams): I not easily cles	rfaces of equipment: [ \_i\in disrepair (cracks, chips, pits, open lanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. properly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused.	70. The sleeping room(s) are:	LODGING : [ ] inadequately venti	lated, unclean, [ ] in disre	pair,
	not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING	[ ] undersized; [ ] impro 71. The [ ] Toilets; [ ] lavate Rules 12.3. and 12.9.D. 2 72. [ ] Hand cleansers, [ ]	ories. [ ] showers, wer 2 DEMERITS.	e not [ ] clean, [ ] in go	od repair.
MANUAL DISHWASHING: 33. Dishes/utensils not being:	: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.	2 DEMERITS. 73. The carpeting is not: [ ]	clean, [ ] in good repair	ir. Rule 12.9.C. 1 DEMERI	T. RITS.
35. Dishes/utensils are not be	eing sanitized by immersion for 30 seconds in clean not water least 170°F. The measured temperature was []°F.	75. Gas Appliances: [ ] hot furnaces found in steepin automatic pilots, [ ] equi	water heaters, [ ] rething rooms were not: [ ] a ipped with an automatic	gerators, [ ] clothes dryen adequately vented, [ ] equ control valve. Rule 12.10	s, [ ] 1100r , ipped with
Rule 5.1.C.5.a. 4 DEME	elng sanitized by immersion for one minute in a clean chlorine mr chlorine minimum and at a temperature of at least 130°F.  As I ppm and the measured temperature was [ ]°F.	76. [ ] Life safety code viola Explain:	DADEAS ARE A AND S	DEMERITS ITEMS - CORF	RECTAS
37. No chemical test kit provi	ided, Rule 5.1.D.4.b. 1 DEMERIT.	SOON AS POSSIBLE; NO	)TIFY DEPARTMENT W	VHEN CORRECTED - 874	-8300 X 870
sured temperature was [ 39. The final sanitization rins	se water temperature was not at least 180°F. The measured				
40. Sustained 165°F hot wat 41. Chemical salitizers: The	ter dishwashing machine°F. Rule 5.1.D.3.a. 4 DEMERTS e wash-water temperature was not at least 120°F. The measured 1°F Rule 5.1.D.4.c.(1). 2 DEMERTS.				
42. Sanitizing chemicals not 43. The chemicals sanitizing	automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. i rinse water temperature was not at least 130°F. The measured ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.				
temperature was [	vided, Rule 5.1.D.4.b. 1 DEMERIT. a sanitary manner, Rule 5.1.D.6. 1 DEMERIT.	- Annall	2	Mag	