



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

264-17-001

68

Owner Name <i>City of Portland</i>		Establishment Name <i>Portland Public Works</i>	
Address <i>1115 Brighton Ave</i>		Zip Code <i>04102</i>	Location <i>Portland</i>
MCD # 05170	ESTAB # 21110	SANI # 54	ROOMS SITES 1
DATE YR. MO. DAY 07 20 00		PURPOSE REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	
LICENSE ISSUED YES <input type="checkbox"/> NO <input type="checkbox"/>	LICENSE POSTED YES <input type="checkbox"/> NO <input type="checkbox"/>	ESTAB. TYPE <input type="checkbox"/> Reinspection to be conducted within ___ days <input type="checkbox"/> follow-up day letter of	
		DEMERTS 5 PT 4 PT 2 PT 1 PT	

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. **5 DEMERTS.**
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. **5 DEMERTS.**
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERTS.**
- Unlabeled, improperly 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 DEMERTS.**
- Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERTS.**
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERTS.**

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 DEMERTS**
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERTS.**
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERTS.**
- 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 DEMERTS.**
- 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 DEMERTS.**
- 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 DEMERTS.**
- 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 DEMERTS.**
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. **2 DEMERTS.**
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERTS.**
- Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERT.**

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 DEMERTS.**
- 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 DEMERTS.**
- Frozen food not being kept at 0°F, or below; improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. **5 DEMERTS.**
- 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 DEMERTS.**
- 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 DEMERTS.**
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERTS.**
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERT.**
- 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 DEMERT.**

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

MANUAL DISHWASHING:

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. **1 DEMERT.**
- 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 DEMERTS.**
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. **4 DEMERTS.**
- 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 DEMERTS.**
- No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERT.**

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

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

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 DEMERTS.**
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERTS.**
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. **5 DEMERTS.**
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. **5 DEMERTS.**
- (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 DEMERTS.**

WASTEWATER DISPOSAL

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

PLUMBING

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

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 DEMERTS.**
- Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 **1 DEMERT.**
- 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 DEMERTS.**

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. **1 DEMERT.**
- The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. **2 DEMERTS.**
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4 **2 DEMERTS.**
- The carpeting is not: clean, in good repair. Rule 12.9.C.1 **1 DEMERT.**
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERTS.**
- 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 DEMERTS.**
- Life safety code violations:
Explain:
Rule 11.1. **5 DEMERTS.**

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

*2. Hand sanitizer on tray hanging
and not washed in walk-in cooler*

Michelle Stearns
Code Enforcement Officer
Richard Walker
Establishment Representative