

**DEPARTMENT DIRECTOR**

Lee D. Urban



**DIVISION DIRECTORS**

Mark B. Adelsor  
Housing & Neighborhood Service

Alexander Q. Jaegerma  
Planning

John N. Lufkin  
Economic Development

**DEPARTMENT OF PLANNING AND DEVELOPMENT**

October 16, 2003

RAMADA INN

**CBL: 264 A001001**  
**Located at 1150 BRIGHTON AVE**

**Hand Delivery**

Dear Portland Inn Inc,

A health inspection of your establishment was made on October 16, 2003.

Attached is a copy of the inspection report, if you have not already been provided with one, which indicated the sanitary condition of your establishment at the time of inspection was found to be unsatisfactory.

The next inspection of your establishment will be carried out within ten days, at which time it is required that all operational and maintenance practices comply with the standards set forth in Chapter 11 of the City's Ordinance. If your establishment is graded unsatisfactory upon re-inspection, the matter will be referred to the City's Corporation Counsel for action pursuant to Section 15.8 of the License Ordinance. Action may include license suspension or revocation and possible civil penalties pursuant to Section 1-15.

If you have any questions regarding this report, please do not hesitate to contact this office.

Sincerely,

Jodine Adams @ (207) 874-8707  
Code Enforcement Officer

City of Portland  
Inspection Services  
RETURN OF SERVICE

On the 17th day of October, 2003 I made service of the unsatisfactory letter  
upon, Ramada Inn, at 1150 Brynston Ave.

- By delivering a copy in hand.
- By leaving copies at the individual's dwelling house or usual place of abode with a person of suitable age or discretion who resides therein and whose name is \_\_\_\_\_
- By delivering a copy to an agent authorized to receive service of process, and whose name is \_\_\_\_\_
- By (describe other manner of service) \_\_\_\_\_

Signature of Person Making Service

DATED: 10/16/03 \_\_\_\_\_ [Signature]

I have received the above referenced documents

Person Receiving Service

Musa Prude

Refused to sign

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Sincerely,

Jodine Adams @ (207) 874-8707  
Code Enforcement Officer

21047A001

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STATE OF MAINE DEPARTMENT OF HUMAN SERVICES  
BUREAU OF HEALTH  
INSPECTION REPORT

|   |   |  |  |
|---|---|--|--|
| OWNER NAME<br><b>Portland Inn Inc</b>   |   | ESTABLISHMENT NAME<br><b>Ramada Inn Limited</b>                                  |  |
| ADDRESS<br><b>1150 Brighton Ave</b>   |   | ZIP CODE<br><b>04103</b>   | LOCATION<br><b>Portland</b>  |
| MCD #<br><b>05170</b>   | ESTAB #<br><b>5861</b>  | SANI #<br><b>22/22</b>   | ROOMS SITES<br><b>1</b>  |
| LICENSE ISSUED<br>YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> | LICENSE POSTED<br>YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> | DATE<br>YR. <b>03</b> MO. <b>10</b> DAY <b>16</b>                                | PURPOSE<br>REGULAR ..... 1<br>FOLLOW-UP ..... 2<br>COMPLAINT ..... 3<br>INVESTIGATION ..... 4<br>NEW/OTHER ..... 5 |
| ESTAB. TYPE<br><b>09</b>  |   | Reinspection to be conducted<br>within <b>10</b> days<br>day letter of follow-up |  |
| DEMERITS<br>5 PT <b>4</b><br>4 PT <b>2</b><br>2 PT <b>2</b><br>1 PT <b>3</b>          |   |  |  |

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.1 and 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.**
- Unlabeled,  improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
- Canned goods found:  leaking,  with severe dents,  in rusty condition, and/or  swollen. Rule 2.1.A.1. **5 DEMERITS.**
- Shellfish not being kept in original container;  seafood products misrepresented. Rules 2.1.B.2. and 2.1.B.3. **1 DEMERIT.**
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from  raw foods or  other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS.**
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
- Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
- Food contact surfaces not:  washed,  rinsed, and/or  sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
- 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.**
- 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.**
- 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.**
- Storage of  food and/or  beverages in ice or water is prohibited. Rules 2.4.1.2. **2 DEMERITS.**
- Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
- Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

FOOD TEMPERATURES

- Potentially hazardous food(s) not being:  reheated  cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. **5 DEMERITS.**
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3. **5 DEMERITS.**
- Frozen food not being kept at 0°F, or below:  improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. **5 DEMERITS.**
- 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.**
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was **57** °F. Rules 2.4.G.1., 2.4.H.1.b. **5 DEMERITS. JUICES**
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
- 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. 60**

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with:  communicable disease(s),  boils,  infected wound(s),  respiratory or  gastro-intestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
- 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 DEMERITS.**
- Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERIT.**

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 DEMERITS.**
- Single service articles improperly:  stored,  dispensed,  handled,  reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS. cups - on dirty shelf**
- Wiping cloths:  dirty,  not stored properly in sanitizing solutions. Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

- MANUAL DISHWASHING:
- Dishes/utensils not being:  scraped,  soaked,  preflushed. Rule 5.1.C.4. **1 DEMERIT.**
  - 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.**
  - 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 DEMERITS.**
  - 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 75°F. The measured residual was [ ] ppm and the measured temperature was [ ] °F. Rule 5.1.C.5.b. **4 DEMERITS.**
  - No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
- 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 DEMERITS.**
  - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. **4 DEMERITS.**
  - Sustained 165°F hot water dishwashing machine \_\_\_\_ °F. Rule 5.1.D.3.a. **4 DEMERITS.**
  - Chemical 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.**
  - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
  - The chemical sanitizing rinse water temperature was not at least 75°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). **2 DEMERITS.**
  - No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
  - Dishracks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
  - Gauges:  not provided,  inoperative. Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

TOXIC MATERIALS

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

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] ppm. Rule 6.1.A.2. **5 DEMERITS.**
- Hot and  cold water (under pressure) was not provided to the:  sinks,  dishwashers, or  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.**

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilet 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.**
- Inadequate number of  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5. **1 DEMERIT.**
- Handwash lavatories:  clean,  adequate number,  accessible,  fixtures maintained,  handcleansing soap,  sanitary towels/hand drying devices not provided  common towel. Rules 6.3. and 6.8. **4 DEMERITS.**

RUBBISH

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

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 DEMERITS.**
- Food service facilities: The outer  doors,  windows,  skylights,  transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- The sleeping room(s) are:  inadequately ventilated, unclean,  in disrepair,  oversized;  improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
- The  toilets,  lavatories,  showers, were not:  clean,  in good repair. Rule 12.3. and 12.9.D. **2 DEMERITS.**
- Hand cleansers,  towels, were:  not found,  inadequate. Rule 12.4. **2 DEMERITS.**
- 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.**
- 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.**
- Life safety code violations: **EXPOSED WIRES ON FAN IN RM 128**  
**WINDOWS - 1ST FLOOR CAN'T OPEN**  
Rule 11.1. **5 DEMERITS.**

ITEMS IN RED ARE 4 AND 5 DEMERIT ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 287-5671.

**All Rugs need thorough cleaning**

**Room 122 -**

**Room 128 - TUB NOT CLEANED**

**Room 133 " " "**

**CLEAN MOLD AROUND SINKS**

**133 - need screens**

**exterior wall - loose cement**

**laundry room - needs cleaning machine**

**machine out of order - fix it**

Public Health Sanitarian

Establishment Representative

John Adams  
City of Portland

STATE COPY

See Supplemental