



293-C-1

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

100

Owner Name <i>Deering Masonic Lodge</i>		Establishment Name <i>SA me</i>	
Address <i>102 Bishop St.</i>		Zip Code	Location <i>Port</i>
MCD # 05170	ESTAB #	SANI # <i>51000</i>	ROOMS SITES
DATE YR. MO. DAY <i>000614</i>		PURPOSE REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	
LICENSE ISSUED	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	ESTAB. TYPE <i>01</i>	
LICENSE POSTED	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	Reinspection to be conducted within _____ days _____ day letter of follow-up	
		DEMERITS 5 PT 4 PT 2 PT 1 PT	

FOOD SUPPLY AND SOURCE

1. ☐ Spoiled and/or ☐ adulterated foods are being used and/or served. Rule 2.1.A.1. **5 DEMERITS.**
2. ☐ Unpasteurized milk, ☐ milk products, ☐ cracked eggs, ☐ unpasteurized egg products being used and/or served. Rules 2.1.B.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.**
5. Canned goods found: ☐ leaking, ☐ with severe dents, ☐ in rusty condition, and/or ☐ swollen. Rule 2.1.A.1. **5 DEMERITS.**
6. ☐ Shellfish not being kept in original container; ☐ seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

8. 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-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.**
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 (ice) contact surfaces are improperly: ☐ designed, ☐ constructed, ☐ installed, ☐ maintained and/or ☐ located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
13. Food not protected during storage/display: ☐ food left uncovered, ☐ food improperly stored on floor, ☐ food containers in cold storage double stacked or nested, ☐ sneeze guards absent. Rules 2.2.A.1., 2.4.F.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.**
15. Storage of ☐ food and/or ☐ beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
16. ☐ Unwrapped and/or ☐ potentially hazardous food products previously served to the public being used/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.**

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 DEMERITS.**
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was _____ °F. Rule 2.3.C.3. **5 DEMERITS.**
20. ☐ Frozen food not being kept at 0°F or below: ☐ improper thawing. The measured temperature was _____ °F. Rule 2.3.C.4. **5 DEMERITS.**
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was _____ °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was _____ °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
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, 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.
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, ☐ 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.**
29. Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

MANUAL DISHWASHING:

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.**
35. 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.

TOXIC MATERIALS

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

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.**
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 ☐ cold water (under pressure) was not provided to the: ☐ 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.**

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.**
55. (Mobile food units): ☐ waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 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-water systems at the: ☐ faucet hose, ☐ hot water heater, ☐ water closets, ☐ other: Rule 6.4.C. **5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

58. Toilets rooms: ☐ Completely enclosed, ☐ Equipped with self-closing, tight fitting doors, ☐ properly vented, ☐ tissue provided, ☐ covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
59. Inadequate number of ☐ male, and/or ☐ female toilets. The number of toilets are: ☐ male and ☐ female. Rule 6.5 **1 DEMERIT.**
60. Handwash 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.**

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, ☐ refuse bin of questionable safety. Rules 6.9 and 6.10. **2 DEMERITS.**

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.**
65. 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

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 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.**

LODGING

70. The sleeping room(s) are: ☐ inadequately ventilated, unclear, ☐ in disrepair, ☐ undersized; ☐ improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
71. The ☐ toilets, ☐ lavatories, ☐ showers, were not: ☐ clean, ☐ in good repair. Rules 12.3. and 12.9.D. **2 DEMERITS.**
72. ☐ Hand cleansers, ☐ towels, were: ☐ not found, ☐ inadequate. Rule 12.4 **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. **4 DEMERITS.**



SEND to STATE

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

293-C-001

99

Owner Name DEERING Masonic Lodge		Establishment Name SKANE	
Address 100 Bishop Street		Zip Code	Location PORTLAND
MCD # 05170	ESTAB #	SANI # 59	ROOMS SITES
DATE YR. MO. DAY 01/12/12		PURPOSE REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	
LICENSE ISSUED YES <input type="checkbox"/> NO <input type="checkbox"/>		ESTAB. TYPE 01	
LICENSE POSTED YES <input type="checkbox"/> NO <input type="checkbox"/>		Reinspection to be conducted within _____ days _____ day letter of follow-up	
		DEMERTS 5 PT _____ 4 PT _____ 2 PT _____ 1 PT 1	

FOOD SUPPLY AND SOURCE

1. ☐ Spoiled and/or ☐ adulterated foods are being used and/or served. Rule 2.1.A.1. **5 DEMERTS.**
2. ☐ Unpasteurized milk, ☐ milk products, ☐ cracked eggs, ☐ unpasteurized egg products being used and/or served. Rules 2.1.B.4. **5 DEMERTS.**
3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERTS.**
4. ☐ Unlabeled, ☐ improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
5. Canned goods found: ☐ leaking, ☐ with severe dents, ☐ in rusty condition, and/or ☐ swollen. Rule 2.1.A.1. **5 DEMERTS.**
6. ☐ Shellfish not being kept in original container; ☐ seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERTS.**
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERTS.**

FOOD PREPARATION AND PROTECTION

8. 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**
9. 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.**
10. Raw ☐ fruits and/or ☐ vegetables are not washed before being used and/or served. Rule 2.4.A.1. **2 DEMERTS.**
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 DEMERTS.**
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 DEMERTS.**
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 DEMERTS.**
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 DEMERTS.**
15. Storage of ☐ food and/or ☐ beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERTS.**
16. ☐ Unwrapped and/or ☐ potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERTS.**
17. Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

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.**
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 DEMERTS.**
20. ☐ Frozen food not being kept at 0°F, or below; ☐ improper thawing. The measured temperature was _____ °F. Rule 2.3.C.4. **5 DEMERTS.**
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 DEMERTS.**
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was _____ °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERTS.**
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERTS.**
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, 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.
27. Personnel with: ☐ communicable disease(s), ☐ boils, ☐ infected wound(s), ☐ respiratory or ☐ gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERTS.**
28. Personnel: ☐ with dirty hands and/or ☐ smoking when preparing and serving food, ☐ with poor hygienic practice, ☐ eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERTS.**
29. Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERTS.**

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

MANUAL DISHWASHING:

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 **130** °F. Rule 5.1.C.5. **2 DEMERTS.**
35. 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.

TOXIC MATERIALS

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

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

WASTEWATER DISPOSAL

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

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 DEMERTS.**
57. 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

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 DEMERTS.**
59. Inadequate number of ☐ male, and/or ☐ female toilets. The number of toilets are: ☐ male and ☐ female. Rule 6.5 **1 DEMERIT.**
60. Handwash lavatories: ☐ clean, ☐ adequate number, ☐ accessible, ☐ fixtures maintained, ☐ hand cleansing soap, ☐ sanitary towel/hand drying devices not provided ☐ common towel. Rules 6.3. and 6.8 **4 DEMERTS.**

RUBBISH

61. ☐ inadequate, ☐ uncovered containers were being used. Rule 6.9. **2 DEMERTS.**
62. Storage areas were not ☐ clean, ☐ free of litter, Rule 6.9.B.4. **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 DEMERTS.**

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 DEMERTS.**
65. 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

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 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.**

LODGING

70. The sleeping room(s) are: ☐ inadequately ventilated, unclear, ☐ in disrepair, ☐ undersized; ☐ improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
71. The ☐ Toilets, ☐ lavatories, ☐ showers, were not: ☐ clean, ☐ in good repair. Rules 12.3. and 12.9.D. **2 DEMERTS.**
72. ☐ Hand cleansers, ☐ towels, were: ☐ not found, ☐ inadequate. Rule 12.4 **2 DEMERTS.**
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 DEMERTS.**
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 DEMERTS.**



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

DO NOT SEND TO STATE (98) 293-C-1

Owner Name Deering Masonic Lodge		Establishment Name Same	
Address 102 Bishop St		Zip Code 04105	Location Portland
MCD # 05170	ESTAB # 56	DATE YR. MO. DAY 02/20/06	
LICENSE ISSUED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	LICENSE POSTED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	PURPOSE REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	
SANI #		ROOMS SITES	SEATS
ESTAB. TYPE D/		Reinspection to be conducted within _____ days _____ day letter of follow-up	
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 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.**
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- ☐ Shellfish not being kept in original container; ☐ seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
- ☐ Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

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- ☐ 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. Rule 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 _____ °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
- ☐ 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.**

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 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 DEMERITS.**

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.**
- ☐ 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 at a temperature of at least 170°F. The measured temperature was _____ °F.

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 waste-water systems at the: ☐ faucet hose, ☐ hot water heater, ☐ water closets, ☐ other: Rule 6.4.C. **5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

- ☐ Toilets rooms: ☐ Completely enclosed, ☐ Equipped with self-closing, tight fitting doors, ☐ properly vented, ☐ tissue provided, ☐ covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
- ☐ 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, ☐ hand cleansing soap, ☐ sanitary towel/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, ☐ undersized; ☐ improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
- ☐ The ☐ Toilets, ☐ lavatories, ☐ showers, were not: ☐ clean, ☐ in good repair. Rules 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.**



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

293-C-1

97

Owner Name: Deering's Masonic Lodge Establishment Name: Same
Address: 102 Bishop ST Zip Code: 04102 Location: PORTLAND
MCD #: 05170 ESTAB #: 66001 DATE: 03/12/11
PURPOSE: REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5
ESTAB. TYPE: Reinspection to be conducted within 30 days 4 PT
follow-up 2 PT
1 PT

Could not locate City License

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.
- ☐ Unlabeled, ☐ improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found: ☐ leaking, ☐ with severe dents, ☐ in rusty condition, and/or ☐ swollen. Rule 2.1.A.1. 5 DEMERITS.
- ☐ Shellfish not being kept in original container; ☐ seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- 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. Rule 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 ☐ °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
- 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.

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 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 DEMERITS.

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.
- Wiping cloths: ☐ dirty, ☐ not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

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.

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 waste-water systems at the: ☐ faucet hose, ☐ hot water heater, ☐ water closets, ☐ other: Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: ☐ Completely enclosed, ☐ Equipped with self-closing, tight fitting doors, ☐ properly vented, ☐ tissue provided, ☐ covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- 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, ☐ hand cleansing soap, ☐ sanitary towel/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, unclear, ☐ in disrepair, ☐ undersized; ☐ improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The ☐ Toilets, ☐ lavatories, ☐ showers, were not: ☐ clean, ☐ in good repair. Rules 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.



293-C-1

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

CITY LIC - NONE
STATE LIC - NONE

Owner Name Leopring Masonic Lodge		Establishment Name Same	
Address 102 Bishop		Zip Code 04102	Location Portland
MCD # 05170	ESTAB # 152	SANI # 152	ROOMS SITES 152
SEATS 152		DATE YR. MO. DAY 04/20/11	
PURPOSE REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5		ESTAB. TYPE Reinspection to be conducted within _____ days day letter of _____ follow-up _____	
LICENSE ISSUED YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>		DEMERTIS 5 PT 4 PT 2 PT 1 PT	
LICENSE POSTED YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>		12	

FOOD SUPPLY AND SOURCE

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

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 DEMERTIS**
- 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 DEMERTIS.**
- Raw ☐ fruits and/or ☐ vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERTIS.**
- Food contact surfaces not: ☐ washed, ☐ rinsed, and/or ☐ sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERTIS.**
- Food (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 DEMERTIS.**
- 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 DEMERTIS.**
- Institutions: Ghost tray(s) ☐ not kept, ☐ not dated, Rule 10.2 ☐ 1/2 pint milk not retained, ☐ schools: milk not kept at 40°F or below. Rule 2.1.B.1. **2 DEMERTIS.**
- Storage of ☐ food and/or ☐ beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERTIS.**
- ☐ Unwrapped and/or ☐ potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERTIS.**
- 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 DEMERTIS.**
- 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 DEMERTIS.**
- ☐ Frozen food not being kept at 0°F, or below: ☐ improper thawing. The measured temperature was _____ °F. Rule 2.3.C.4. **5 DEMERTIS.**
- Potentially hazardous 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 DEMERTIS.**
- 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 DEMERTIS.**
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERTIS.**
- 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.**

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 DEMERTIS.**
- 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 DEMERTIS.**
- Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERTIS.**

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 DEMERTIS.**
- Single service articles improperly: ☐ stored, ☐ dispensed, ☐ handled, ☐ reused. Rules 4.4.A. and 5.2.C. **2 DEMERTIS.**
- 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 DEMERTIS.**
 - 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.

TOXIC MATERIALS

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

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

WASTEWATER DISPOSAL

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

PLUMBING

- ☐ Kitchen sink, ☐ utility sink, ☐ grease trap, ☐ drain, ☐ plumbing; is improperly ☐ sized, ☐ installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERTIS.**
- 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 DEMERTIS.**

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 DEMERTIS.**
- 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, ☐ hand cleansing soap, ☐ sanitary towel/hand drying devices not provided ☐ common towel. Rules 6.3. and 6.8 **4 DEMERTIS.**

RUBBISH

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

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

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, unclear, ☐ in disrepair, ☐ undersized; ☐ improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
- The ☐ Toilets, ☐ lavatories, ☐ showers, were not: ☐ clean, ☐ in good repair. Rules 12.3. and 12.9.D. **2 DEMERTIS.**
- ☐ Hand cleansers, ☐ towels, were: ☐ not found, ☐ inadequate. Rule 12.4 **2 DEMERTIS.**
- 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 DEMERTIS.**
- 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 DEMERTIS.**