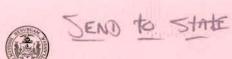


## CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH



Sand to State INSPECT	ION REPORT
Owner Name Dealing Masoni Lodge Establish	nment Name
Address / 2 / S / L Zip Gode	Location Forth
MCD# ESTAB# SANI# ROOMS SEATS YR. MO.  LICENSE ISSUED YES D NO D STEED YES	PURPOSE   REGULAR
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.	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 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 [ ] swellen. Rule 2.1.A.1. 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.
[ ] Shellflish 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	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.
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 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.  11. Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use	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 DEMERIT 55. (Mobile food units): [ ] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
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.	PLUMBING  56. [   Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improper [ ] 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 was
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.J.2. 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.	water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets, Rule 6.4.C. 5 DEMERIT  TOILET AND HANDWASH FACILITIES  58. Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting
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	doors, [] properly vented, [] Itissue 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.
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 nazardous 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.	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 cleaner [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
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.	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.
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 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.	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.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1
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 improperty: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused.	69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  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.  DISHWASHING	70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  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.  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.	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
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.	automatic pilots, [ ] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.



MANUAL DISHWASHING:

Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 1 DEMERIT.

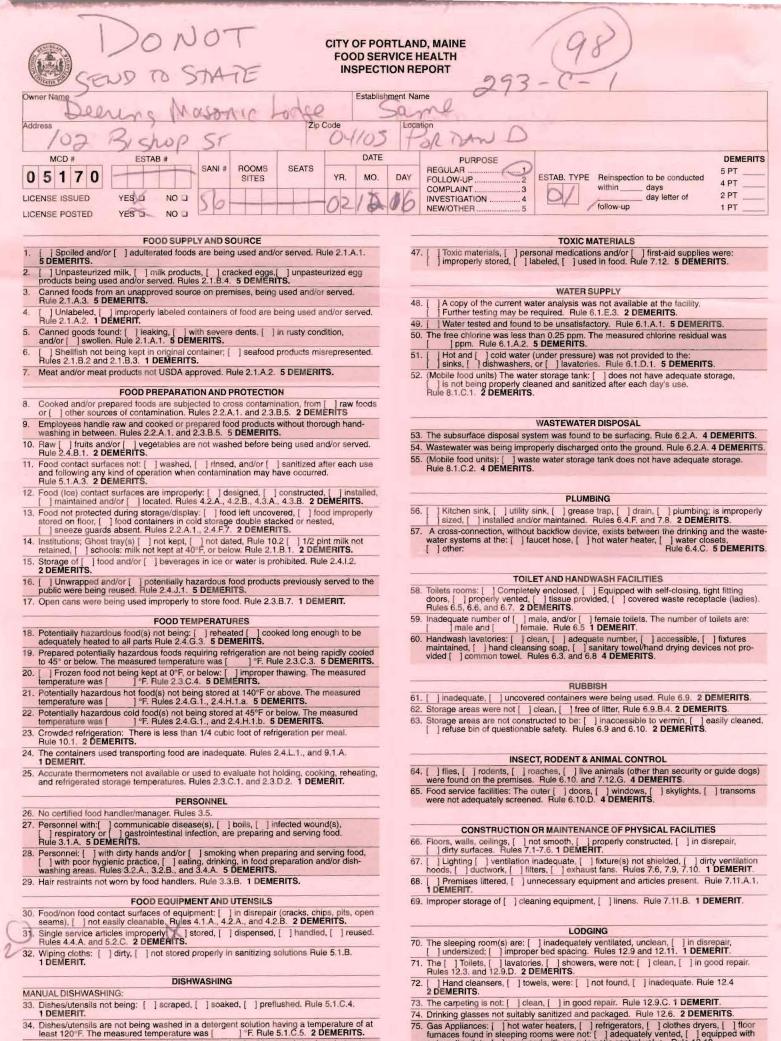
## CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

293-6-001

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.

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.

TATES	INS	SPECTION RE	PORT		
Owner Name		Establishment Na	me Superior		
DEEL	Ring MASONIC Codge		SAME		
Address _	BIShap STREET Zip Code	Loca	PORKAND.		
MCD#	ESTAB # SANI # ROOMS SEATS	DATE	PURPOSE		DEMERITS
0 5 1	7 0 SITES YR.	MO. DAY	FOLLOW-UP 2	ESTAB. TYPE Reinspection to be conducted	5 PT
LICENSE ISSU	JED YES D NO D 29 D/	12/2	COMPLAINT 3 INVESTIGATION 4	within days day letter of	2 PT
LICENSE POS	TED YES D NO D	1010	NEW/OTHER5	fallow-up	1 PT /
1. [ ] Spoile	FOOD SUPPLY AND SOURCE ad and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A	.1. 4	7 / Taylo materials [ 1 new	TOXIC MATERIALS sonal medications and/or [ ] first-aid supplies	oo woro:
5 DEMER	ITS.			abeled, [ ] used in food. Rule 7.12. 5 DEM	
2. [ ] Unpai products t	steurized milk, [ ] milk products, [ ] cracked eggs,[ ] unpasteurized eg being used and/or served. Rules 2.1.B.4. <b>5 DEMERITS</b> .	gg			
	bods from an unapproved source on premises, being used and/or served. A.3. 5 DEMERITS.	48	3 [ ] A conv of the current wa	WATER SUPPLY ater analysis was not available at the facility.	
	eled, [ ] improperly labeled containers of food are being used and/or ser	rved.	[ ] Further testing may be re	equired. Rule 6.1.E.3. 2 DEMERITS.	
5. Canned g	oods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition,	market and a second		to be unsatisfactory. Rule 8.1.A.1. 5 DEME nan 0.25 ppm. The measured chlorine residu	
And the second second second second	] swollen. Rule 2.1.A.1. 5 DEMERITS. ish not being kept in original container; [ ] seafood products misrepreser		[ ] ppm. Rule 6.1.A.2.	5 DEMERITS. (under pressure) was not provided to the:	
Rules 2.1.	B.2 and 2.1.B.3. 1 DEMERITS.  for meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.		sinks, [ ] dishwashers,	or [ ] lavatories. Rule 6.1.D.1. 5 DEMERI	
/. Weat and/	And the second s	52	[ ] is not being properly clear	er storage tank: [ ] does not have adequate aned and sanitized after each day's use.	storage,
8. Cooked a	FOOD PREPARATION AND PROTECTION  nd/or prepared foods are subjected to cross contamination, from [ ] raw	foods	Rule 8.1.C.1. 2 DEMERITS.		
or [ ] oth	er sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS	_		WASTEWATER DISPOSAL	
washing in	s handle raw and cooked or prepared food products without thorough han between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	50		stem was found to be surfacing. Rule 6.2.A.	4 DEMERITS.
10. Raw [ ] f Rule 2.4.E	ruits and/or [ ] vegetables are not washed before being used and/or sen 3.1. 2 DEMERITS.	0-		operly discharged onto the ground. Rule 6.2.	The second secon
and follow	act surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each ring any kind of operation when contamination may have occurred. A.3. 2 DEMERITS.	use 58	Rule 8.1.C.2. 4 DEMERITS.	te water storage tank does not have adequa	te storage.
12. Food (Ice)	contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] instanced and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERIT	talled, –		PLUMBING	
13. Food not	protected during storage/display: [ ] food left uncovered, [ ] food impro-		S. [ ] Kitchen sink, [ ] utility s	sink, [ ] grease trap, [ ] drain, [ ] plumbin or maintained. Rules 6.4.F. and 7.8. 2 DEM	ng; is improperly
	floor, [ ] food containers in cold storage double stacked or nested, re guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	57	. A cross-connection, without	backflow device, exists between the drinking	ng and the waste
<ol> <li>Institutions retained, [</li> </ol>	s; Ghost tray(s) [ ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk n I schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.	not	water systems at the: [ ] far [ ] other:	ucet hose, [ ] hot water heater, [ ] water of Rule 6.4.0	closets, C. 5 DEMERITS
15. Storage of	f [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2.				
16. [ ] Unwra	apped and/or [ ] potentially hazardous food products previously served to	to the		ET AND HANDWASH FACILITIES	V 4 7 HILL
	re being reused. Rule 2.4.J.1. 5 DEMERITS. s were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	58	doors, [ ] properly vented, [	ly enclosed, [ ] Equipped with self-closing, [ ] tissue provided, [ ] covered waste rece EMERITS.	eptacle (ladies).
	FOOD TEMPERATURES	- 59		nale, and/or [ ] female toilets. The number of	
18. Potentially	hazardous food(s) not being: [ ] reheated [ ] cooked long enough to b	oe 60		nale. Rule 6.5 1 DEMERIT.	[ ] fixtures
19. Prepared	y heated to all parts Rule 2.4.G.3. 5 DEMERITS.  potentially hazardous foods requiring refrigeration are not being rapidly co	DOIGU	maintained. [ ] hand cleans	ean, [ ] adequate number, [ ] accessible, sing soap, [ ] sanitary towel/hand drying de ules 6.3. and 6.8 4 DEMERITS.	vices not pro-
to 45° or b	below. The measured temperature was [ ] °F. Rule 2.3.C.3. 5 DEMER in food not being kept at 0°F, or below: [ ] improper thawing. The measure	RITS.	tidad   1 dominion to too. 1.		
temperatu	re was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.	_		RUBBISH	
temperatu		0	The state of the s	red containers were being used. Rule 6.9. 2 clean, [ ] free of litter, Rule 6.9.B.4. 2 DEM	AND DESCRIPTION OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED
<ol> <li>Potentially temperatu</li> </ol>	hazardous cold food(s) not being stored at 45°F or below. The measured fre was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b., 5 DEMERITS.		3. Storage areas are not constr	ructed to be: [ ] inaccessible to vermin, [ ]	] easily cleaned,
	refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.  2 DEMERITS.		[ ] refuse bin of questionab	le safety. Rules 6.9 and 6.10. 2 DEMERITS	3.
24. The conta	iners used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.		INSEC	CT, RODENT & ANIMAL CONTROL	
1 DEMER 25. Accurate t	<ol> <li>thermometers not available or used to evaluate hot holding, cooking, rehe</li> </ol>	eating, 64	I. [ ] flies, [ ] rodents, [ ] ro	paches, [ ] live animals (other than security	ar guide dogs)
and refrige	erated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	68		Rule 6.10. and 7.12.G. 4 DEMERITS. outer [ ] doors, [ ] windows, [ ] skylights,	[ ] transoms
	PERSONNEL		were not adequately screene	ed. Rule 6.10.D. 4 DEMERITS.	
27. Personnel	ed food handler/manager. Rules 3.5.   with:[ ] communicable disease(s), [ ] boils, [ ] infected wound(s),	_	CONSTRUCTION	OR MAINTENANCE OF PUVCICAL FACILIT	TEC .
	atory or [ ] gastrointestinal infection, are preparing and serving food.  A. 5 DEMERITS.	66		of smooth, [ ] properly constructed, [ ] in	
28. Personnel [ ] with p washing a	E. [ ] with dirty hands and/or [ ] smoking when preparing and serving for hygienic practice, [ ] eating, drinking, in food preparation and/or distreas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	od, h- 67	[ ] dirty surfaces. Rules 7.17. [ ] Lighting [ ] ventilation i hoods, [ ] ductwork, [ ] filt	1-7.6. 1 DEMERIT. inadequate, [ ] fixture(s) not shielded, [ ] of lers, [ ] exhaust fans. Rules 7.6, 7.9, 7.10.	dirty ventilation 1 DEMERIT.
	aints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.			nnecessary equipment and articles present.	
	FOOD EQUIPMENT AND UTENSILS	69		aning equipment, [ ] linens. Rule 7.11.B. 1	DEMERIT.
30. Food/non seams), [	food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.	open			
31. Single ser	vice articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] ret. A. and 5.2.C. 2 DEMERITS.		The closeing room/s) are I	LODGING	lisranair
32. Wiping clo	oths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.		[ ] undersized; [ ] imprope	er bed spacing. Rules 12.9 and 12.11. 1 DE	The second secon
1 DEMER	П.	7	<ol> <li>The [ ] Toilets, [ ] lavatorie Rules 12.3. and 12.9.D. 2 D</li> </ol>	es, [ ] showers, were not; [ ] clean, [ ] in DEMERITS.	good repair.
MANUAL DISE	DISHWASHING:	72		vels, were: [ ] not found, [ ] inadequate. R	lule 12.4



ieast 120°F. The measured temperature was provided in the street of at least 170°F. The measured temperature was provided in the street of at least 170°F. The measured temperature was provided in the street of at least 170°F. The measured temperature was provided in the street of at least 170°F. The measured temperature was provided in the street of at least 170°F. The measured temperature was provided in the street of the street of

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.



## CITY OF PORTLAND, MAINE

TO STATE INSPEC	TION REPORT 293-C-1 (91)					
Owner Name  Delling Masonic Longe Establishment Name  Establishment Name						
Address 102 Bishop ST DY10	2 PORTAND					
MCD# ESTAB # SANI # ROOMS SEATS YR. MO.	DAY FOLLOWUR 2 ESTABLITYPE Reinspection to be conducted					
LICENSE ISSUED YES O NO O LONG TO THE CONTRACT OF THE CONTRACT	COMPLAINT					
LICENSE POSTED YES O NO O	NEW/OTHER					
FOOD SUPPLY AND SOURCE  1. [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.	TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were:					
DEMERITS.     [ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.	[ ] improperly stored, [ ] labeled, [ ] used in food. Rule 7.12. 5 DEMERITS.					
3. 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 available at the facility.					
<ol> <li>[ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.</li> </ol>	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.					
<ol> <li>Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.</li> </ol>	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] ppm. Rule 6.1.A.2. <b>5 DEMERITS</b> .					
[ ] Shellfish not being kept in original container; [ ] seafood products misrepresented.     Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	51. [ ] Hot and [ ] cold water (under pressure) was not provided to the: [ ] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.					
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.  FOOD PREPARATION AND PROTECTION	<ol> <li>(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.</li> </ol>					
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	nue d. I.O. I. Z DEMERITO.					
<ol> <li>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.</li> </ol>	WASTEWATER DISPOSAL  53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.					
<ol> <li>Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.</li> </ol>	<ol> <li>Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERIT</li> <li>(Mobile food units): [ ] waste water storage tank does not have adequate storage.</li> </ol>					
<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>	Rule 8.1.C.2. 4 DEMERITS.					
<ol> <li>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.</li> </ol>	PLUMBING					
<ol> <li>Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7, 2 DEMERITS.</li> </ol>	56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing: is impropert [] 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 wast					
<ol> <li>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> </ol>	water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets, [ ] other:					
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	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.	58. Tollets 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.					
FOOD TEMPERATURES  18. Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be	59. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ male and [ ] female. Rule 6.5 1 DEMERIT.					
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.	<ol> <li>Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures maintained, [ ] hand cleansing soap, [ ] sanitary towel/hand drying devices not pro- vided [ ] common towel. Rules 6.3. and 6.8 4 DEMERITS.</li> </ol>					
<ol> <li>[ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] °F, Rule 2.3.C.4. 5 DEMERITS.</li> </ol>	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.	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.					
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.	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.					
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,	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 refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.  PERSONNEL	65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.					
26. No certified food handler/manager, Rules 3.5.	Total National Automotive Control of the Control of					
<ol> <li>Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.</li> </ol>	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,					
<ol> <li>Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,</li> <li>[] 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.</li> </ol>	[ ] 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.					
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	<ol> <li>[ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.</li> <li>1 DEMERIT.</li> </ol>					
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.	69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.					
31. Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.	70. The sleeping room(s) are: [ ] inadequately verifiated, unclean, [ ] in disrepair,					
<ol> <li>Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.</li> </ol>	[ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Tollets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.					
DISHWASHING MANUAL DISHWASHING:	72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.					
33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed, Rule 5.1.C.4.	73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 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 little at temperature of at least 170°F. The measured temperature was [ ]°F.

74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] lloor 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- CITY OF PORTLAND, MAINE CITY LIC - NOWE FOOD SERVICE HEALTH

INSPECTIO	ONREPORT STATE LIC - NOWE
Owner Name Establishment Lange Establishment L	JAME.
Address Zip Code Zip Code	Peatland d
SANI# ROOMS SEATS	PURPOSE REGULAR
LICENSE ISSUED YES D NO D	COMPLAINT
LICENSE POSTED YES INO IN INC.	NEW/OTHER 5 follow-up 1 PT
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.     S DEMERITS.      Illumostacidad mills [ ] Explicated to the control of the contro	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.      [ ] Consequence of the product	WATER SUPPLY
<ol> <li>Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.</li> <li>[ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served.</li> </ol>	48. [ ] A copy of the current water analysis was not available at the facility.
Rule 2.1.A.2. 1 DEMERIT.	[ ] 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.	<ol> <li>The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.</li> </ol>
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.	51. [ ] Hot and [ ] cold water (under pressure) was not provided to the: [ ] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.
FOOD PREPARATION AND PROTECTION	<ol> <li>(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.</li> </ol>
Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS	
Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	WASTEWATER DISPOSAL  53. The subsurface disposal system was found to be surfacing, Rule 6.2.A. 4 DEMERITS.
10. Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.	54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS
11. Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanifized after each use and following any kind of operation when contamination may have occurred.	<ol> <li>(Mobile food units): [ ] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.</li> </ol>
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
13. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested,	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.
[ ] 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	<ol> <li>A cross-connection, without backflow device, exists between the drinking and the wast water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets.</li> </ol>
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.l.2.	[ ] other: Rule 6.4.C. 5 DEMERIT
2 DEMERITS.	TOILET AND HANDWASH FACILITIES
<ul> <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> <li>17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.</li> </ul>	<ol> <li>Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladies).</li> </ol>
FOOD TEMPERATURES	Rules 6.5, 6.6, and 6.7. 2 DEMERITS.  59. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are:
<ol> <li>Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.</li> </ol>	[ ] 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 pro-
<ol> <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> </ol>	vided [ ] common towel. Rules 6.3. and 6.8. 4 DEMERITS.
<ol> <li>[ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.</li> </ol>	RUBBISH
<ol> <li>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.</li> </ol>	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.
<ol> <li>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.</li> </ol>	Storage areas were not [ ] clean, [ ] niee of liner, nulle 6.9.5.4. 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.
<ol> <li>Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1, 2 DEMERITS.</li> </ol>	[ ] Teluse unto i questionable salety. Titues 6.9 and 6.10. 2 DEMERTITO.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL  64. [ ] flies, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs)
<ol> <li>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.</li> </ol>	were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.  65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms
PERSONNEL 26. No certified food handler/manager. Rules 3.5.	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
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
Rule 3.1.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food,	<ol> <li>Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,</li> <li>[ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> </ol>
[ ] 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.	<ol> <li>[ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10.</li> </ol>
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	<ol> <li>[ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.</li> <li>1 DEMERIT.</li> </ol>
FOOD EQUIPMENT AND UTENSILS  30. Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open	<ol> <li>Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7:11.B. 1 DEMERIT.</li> </ol>
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.	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.	<ol> <li>The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> </ol>
1 DEMERIT.	<ol> <li>The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> </ol>
DISHWASHING:	<ol> <li>[ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> </ol>

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 cle with at temperature of at least 170°F. The measured temperature was [ ] °F.

33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 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.

73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.