

799-0-

CITY OF PORTLAND, MAINE

	CTION REPORT CITY LILLERS.
Owner Name Estab	Moran's Market
Address Zip Code	Location X +/
MCD# ESTAB# DAT	POT I COM
0 5 1 7 0 SANI # ROOMS SEATS YR. MO	PAY FOLLOW-UP 2 ESTAB. TYPE Reinspection to be conducted
LICENSE ISSUED YES U NO U	COMPLAINT 3 A PT days days Linvestigation 4 PT days day letter of 2 PT
LICENSE POSTED YES D NO D PO D	O 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. 5 DEMERITS.	47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
 [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 	
 Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 	WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility.
4. [JUnlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.4.2. 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.
 5 Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellflish not being kept in original container; [] seafood products misrepresented. 	 The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A,2. 5 DEMERITS.
Rules 2.1.8.2 and 2.1.8.3. 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	 (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	
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.	WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
 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.
 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. 	 (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 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,	 [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
 I 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. 	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
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 were being reused. Rule 2.4.J.1. 5 DEMERITS.	58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
17) Open cans were being used improperly to store food. Rule 2.3.8.7. 1 DEMERIT.	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 adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [male and [] female. Rule 6.5 1 DEMERIT.
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled	 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.
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 1°F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.	RUBBISH 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 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.	62. Storage areas were not
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
 The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 	INSECT, RODENT & ANIMAL CONTROL
 Accurate thermometers not available or used to evaluate hot holding, cooking, reheating and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 	64 [] flies, [] rodents, [] 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.
PERSONNEL 26. No certified food handler/manager. Rules 3.5.	were not adequately screened. Trule 0.10.D. 4 DEMERTIS.
 Personnel with:] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES (66) Floors, wails, cellings, [] not smooth, [] properly constructed, [] in disrepair,
28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,	[] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. [67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
[] 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.	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.
FOOD EQUIPMENT AND UTENSILS 30: Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
seams), _ Inot easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: _ Istored, [] 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.	70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
TOXIC level - not in solution in one	 The [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
DISHWASHING I	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 [] larger lands and lands are recommended. 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT. 34. Dishes/utensits 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.



CITY OF PORTLAND PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Date 3-29-00
Sanitarian

SUPPLEMENTAL SHEET NO	Janus
Owner's Name Bernard Larsen	Establishment Name Moran's Market
Establishment Address 1576 Forest Ave	Zip 04103
1- Labadies Raspheny bars mol	dy
5 - Tomato can severely deute	d
8 - Food or Storage under Dlu	mbing
	n, Microwave not cloaned or easy to
	se towel for dry rack of wensils dishes Pons
	or freezer, neat scheese stacked reach in prep
17 - Con in can in walk-in	
30 - reach in by saladbar custy /PIt	3 gasket torn
31- on Floor in basement	
32 - Solution taxic by meat cour	ntr, not stored in Pizza frep
62-Trash in baracks, misc food	l plastics left out
64- Dag on Premises	
66 - Floors disrepair- frep	
67 - light bulbs in meat coder no	t shellded also elec hazard?
un sheilded flourescent	
68 - basement accessive accu	imulation of stuff.
	Q W
	Jeanne Bourke
	15-111. Jac



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

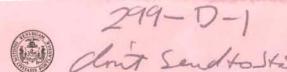
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.

15. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water.

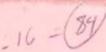


S fall	TOWNER ON
Owner Name Establis	hment Name
Address Zip Code	Location Will.
1576 Forest the 04103	Toath
MCD# ESTAB# DATE	PUNFOSE
0 5 1 7 0 SANI # ROOMS SEATS YR. MO.	PEGULAR
LICENSE ISSUED YES D NO U	COMPLAINT
LICENSE POSTED YES Q NO Q	NEW/OTHER5 follow-up 1 PT
FOOD SUPPLY AND SOURCE 1. [] Spoiled 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:
5 DEMERITS.	[] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
 [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 	
 Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 	WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility.
 [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 	[] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
 Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1, 5 DEMERITS. 	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was
6. [] Shellfish not being kept in original container; [] seafood products misrepresented.	[] ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the:
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.	[] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
FOOD PREPARATION AND PROTECTION	 (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	TILIS O. I.O. I. 2 DEMENTO.
or [] other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMĒRĪTS 9. Employees handle raw and cooked or prepared food products without thorough hand-	WASTEWATER DISPOSAL
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.	53. The subsurface disposal system was found to be surfacing, Rule 6.2.A. 4 DEMERITS.
Rule 2.4.B.1. 2 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.
 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. 	Rule 8.1.C.2. 4 DEMERITS.
12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed,	PLUMBING
[] 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	56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is 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.	 [] 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
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.	water systems at the: [] faucet hose, [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERITS
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.	1 1
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.	 Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies).
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:
 Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 	[] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS. 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured	
temperature was [] F. Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured	RUBBISH
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.
 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. 	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.
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 	1 1 (Glase bill of questionable safety. Trues 6.5 and 6.16. 2 Dame 1116.
 The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. DEMERIT. 	INSECT, RODENT & ANIMAL CONTROL
 Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 	64. [] Ilies, [] 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.
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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,	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
[] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	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.	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1.
FOOD EQUIPMENT AND UTENSILS	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] 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.	LODGING To The cleaning records are L. Linederwickshy workland, unclean L. Linederwickshy workland, unclean L. Linederwickshy workland, unclean L. Linederwickshy workland.
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	 The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
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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.
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 if automatic pilots. [] equipped with



CITY OF PORTLAND, MAINE



	ERVICE HEALTH CTION REPORT
Owner Name Establi	ishment Name
Address Zip Code	Location Location
1576 Foust A 19103	Partl-1
MCD# ESTAB# DAT	E PURPOSE DEMERITS
0 5 1 7 0 SANI # ROOMS SEATS YR. MO.	DAY REGULAR
LICENSE ISSUED YES A NO U	COMPLAINT 3 within days 4 PT // INVESTIGATION 4 days day letter of 2 PT
LICENSE POSTED YES NO I	NEW/OTHER5 follow-up 31 PT 3
	1/2
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:
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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.	RUBBISH 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 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.	 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.
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.	[] 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.	INCECT PODENT & ANIMAL CONTROL
DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	INSECT, RODENT & ANIMAL CONTROL 64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs)
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	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.
PERSONNEL 26. No certified food handler/manager. Rules 3.5.	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
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.	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish-	67. [] Lighting [] ventilation inadequate, [] lixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
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.	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11 A.1.
FOOD EQUIPMENT AND UTENSILS	1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
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 4.4A, and 5.2.C. 2 DEMERITS.	LODGING 70. The classing ream(s) are: [Linedequistally unclass [Lin
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
1 DEMERIT.	 The [] Toilets, [] lavatories, [] showers, were not. [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
DISHWASHING:	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4

34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.

35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was []°F. 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. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS

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



200 0

	FOOD SERVICE INSPECTION	ICE HEALTH	_
		MORAN S MARKET	
	Address Zip Code VEIIO3	PORTLAND	
	MCD# ESTAB# DATE SANI# ROOMS SEATS	PURPOSE DEME	RITS
		DAY REGULAR	1
	LICENSE ISSUED YES OF NO D	COMPLAINT 3 Z 7 within days day letter of 2 PT	3
	LICENSE POSTED YES NO D	NEW/OTHER 5 follow-up 1 PT	- 100
	ASKKULTUCAL	YOUR HATTOUL O	60
	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:	_
	5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs.[] unpasteurized egg	[] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.	
	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.	WATER SUPPLY	
	Rule 2.1.A.3. 5 DEMERITS.	48. [] A copy of the current water analysis was not available at the facility.	
	 Juniabeled, [] improperly labeled containers of food are being used and/or served. 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. 	 The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS. 	
	 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.	
	 Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. 	52. (Mobile food units) The water storage tank: 1 does not have adequate storage,	
	FOOD PREPARATION AND PROTECTION	[] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.	
	 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. 	WASTEWATER DISPOSAL	TO.
	10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served.	 The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERIT Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERIT 	
-	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.	 (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS. 	
	Rule 5.1.A.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed,	THE PROPERTY LINES OF THE PARTY OF	
	[] 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 2	PLUMBING [56] [Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improve	perly
	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.	[] 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 way.	
	 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. 	water systems at the: [] faucet hose, [] hot water heater, [] water closets, Fule 6.4.C. 5 DEMEI	
	15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.	1 1000	
	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.	 Tollets rooms: [Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladi- 	es).
	FOOD TEMPERATURES	Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female tollets. The number of tollets are	1:
	 Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 	[] male and [] female. Rule 6.5 1 DEMERIT. [60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures	
	Prepared potentially hazardous foods requiring retrigeration are not being rapidly cooled to 45" or below. The measured temperature was [] "F. Rule 2.3.C.3. 5 DEMERITS.	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not previded [] common towel. Rules 6.3. and 6.8. 4 DEMERITS.	0-
101	20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured		
E A	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	RUBBISH 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS	e
	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	 [1] 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. 	3 .
	temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.	 Storage areas are not constructed to be: [] inaccessible to vermin, [] easily clea [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 	ned,
	 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. DEMERIT. 	INSECT, RODENT & ANIMAL CONTROL	
0	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.	 [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dowere found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 	
	PERSONNEL	 Food service facilities: The outer [] doors, [] windows, [] skylights, [] transor were not adequately screened. Rule 6.10.D. 4 DEMERITS. 	ns
	26. No certified food handler/manager. Rules 3.5. 27. Personnel with:[] communicable disease(s), [] boils, [] infected wound(s),		
3	[] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,	
	28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,	[] dirty surfaces, Rules 7.1-7.6. 1 DEMERIT.	lion
	[] 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.	67 Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilat noods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERI	IT.
-	 Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 	 [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.6. 1 DEMERIT. 	
6	FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [14] in disrepair (cracks, chips, pits, open	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.	
-	seams), [not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. CALLERA	LODGING	
	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 ventilated, unclean, [] in disrepair,	
	 Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. 	[] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair	n.
	DISHWASHING	Rules 12.3, and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4	
	MANUAL DISHWASHING:	2 DEMERITS. 73 The cameting is not: 1 clean 1 in good repair. Bule 12.9.C. 1 DEMERIT.	
		THE CAMPENIA IS THE LACEST THE GOOD FEBRUAR RULE 12.3.C. I DEWENT.	

 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 norms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [1°F. Rule 5.1.C.5. 2 DEMERITS.
35. Dishes/utensils are not being sanilized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [1°F.

Canned food, from an unapproved source on premises, being used and/or served. Rule 2.1 A.3. 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. [] Unlabeled [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. Canned goods tound: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.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.
 [] 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.

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. 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. WASTEWATER DISPOSAL The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 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. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 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. 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, [] 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. 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 clossits, Rule 6.4.C. 5 DEMERITS. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2.
 DEMERITS. TOILET AND HANDWASH FACILITIES [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 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. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. Inadequate number of [] male, and/or [] female toilets. The number of toilets are:
 [] male and [] female. Rule 6.5 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.

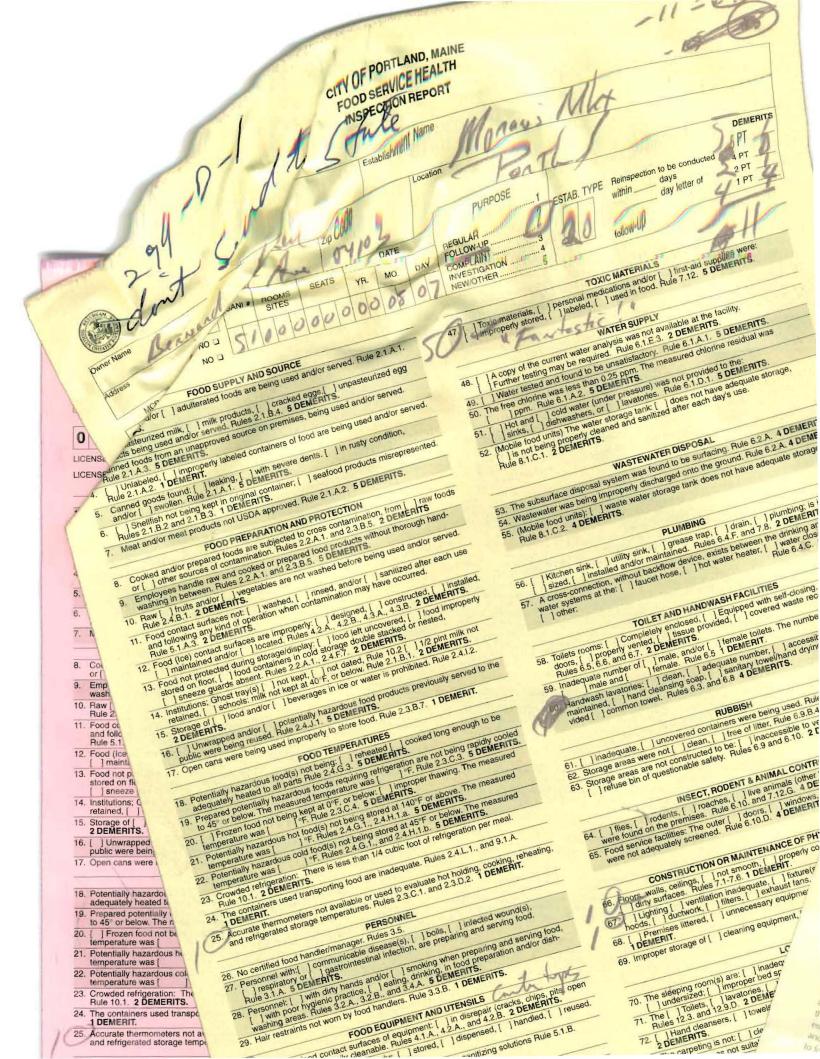
5 DEMERITS. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS. 19. Prepared potentially hazardous foods requiring refrigeration are not 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. 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. j inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was | 9°F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.

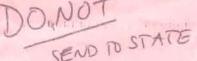
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.
 DEMERIT. 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. 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.
 DEMERIT. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. PERSONNEL 26. 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. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walts, 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. 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. FOOD EQUIPMENT AND UTENSILS 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] 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 DEMÉRITS. LODGING 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. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. DISHWASHING 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS. MANUAL DISHWASHING: 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. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.
 DEMERIT. 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. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was []°F. Rule 5.1.C.5.a. 4 DEMERITS. 76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C..5.b. 4 DEMERITS. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. Coolers The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine _____ °F. Rule 5.1.D.3.a. 4 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1,D,4.c.(2). 2 DEMERITS. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.







CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

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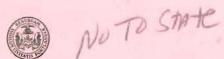
SEND TO STATE INSPE	CTION REPORT 299-D-1
Owner Name Esta	blishment Name
Address Zip Code	Location
1576 FORST Avenue 0410:	3 Portland
SANI # BOOMS SEATS	TE PURPOSE DEMERITS REGULAR
0 5 1 7 0 SITES YR. MC	D. DAY FOLLOW-UP
LICENSE ISSUED YES Q NO Q	INVESTIGATION 4 day letter of 2 PT 1 PT 1 PT 1 PT 1
LICENSE POSTED YES Q NO Q	13
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:
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg	47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS. 4. [J Unlabeled, [] improperly labeled containers of food are being used and/or served.	48. [] A copy of the current water analysis was not available at the facility.
Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] seafood products misrepresented.	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
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.	[] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
FOOD PREPARATION AND PROTECTION	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.
Cooked and/or prepared foods are subjected to cross contamination, from [] raw food 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
Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.	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
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. \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\] \[\]	 (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installer [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	d, 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,	 [] 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 retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.	57. A cross-connection, without backflow device, exists between the drinking and the wastr water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS
 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 were being reused. Rule 2.4.J.1. 5 DEMERITS.	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
 Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 	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.	60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS .	RUBBISH
 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.	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.
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.	Tribude out of questionable statety. Hallos 6.5 and 6.76. E DEMENTO.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL 64. [] files, [] rodents, [] roaches, [] live animals (other than security or quide dogs)
 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. 	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.
 Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] in disrepair,
 Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 	[] dirty surfaces. Rules 7.1-7.6. 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.	 [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, oper	69. Improper storage of [] cleaning equipment, [] linens, Rule 7,11.B. 1 DEMERIT.
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 DEMÉRITS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
1 DEMERIT.	71. The [] Toilets, [] 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.

 Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5,1,C.4.
 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 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.

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



temperature was [

F. Rule 2.3.C.4. 5 DEMERITS.

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

No City Lie Poster 199 D-09

That is the	DA NO
Owner Name Establis	shment Name
BONNARD N. LARSON	MORAN'S MARKET
1576 Fuest AU 04/0.	3 Partland
MCD# ESTAB# DATE	PURPOSE DEMERITS
0 5 1 7 0 SANI # ROOMS SEATS YR. MO.	DAY FOLLOW-UP 2 ESTAB. TYPE Reinspection to be conducted 4 PT
LICENSE ISSUED YES D NO D TO THE TOTAL TO THE TOTAL TO	INVESTIGATION
LICENSE POSTED YES U NO U	NEW/OTHER 5 follow-up 1.PT
	中国 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
[] 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.	47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
 [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 	
Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served.	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.
Rule 2.1.A.2. 1 DÉMÉRIT.	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. 	 The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
 [] 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.	52. (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use.
FOOD PREPARATION AND PROTECTION	Rule 8.1.C.1. 2 DEMERITS.
 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.	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.	54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.	 (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
12. Food (loe) contact surfaces are improperly: [] designed. [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	PLUMBING
 Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 	 [] 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-
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.	water systems at the; [] faucet hose, [] hot water heater, [] water closests. [] other:
 Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. 	The state of the s
 [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 	TOILET AND HANDWASH FACILITIES 58 Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies).
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
FOOD TEMPERATURES	 Inadequate number of [] male, and/or [] female toilets. The number of toilets are: male and [] female. Rule 6.5 1 DEMERIT.
 Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4,G,3. 5 DEMERITS. 	60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towelmand drying devices not pro-
 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. 	vided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS.



CITY OF PORTLAND, MAINE

	FOOD SERVICE HEALTH CITY LICTI 472 EN 1/31/05
Owner Name	Establishment Name
Address Zin	MORAN'S MARKET
1576 Forest AV	04103 Pere 14md
MCD# ESTAB# SANI# ROOMS SEATS	DATE PURPOSE DEMERITS REGULAR
0 5 1 7 0 sites	YR. MO. DAY FOLLOW-UP 2 ESTAB. TYPE Reinspection to be conducted
LICENSE ISSUED YES IN NO I	COMPLAINT
LICENSE POSTED YES ON NO D	NEW/OTHER5 follow-up 1 PT 2
EQUAL CLUDDI V AND COLUDA	Rygy.
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Fi	
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs,[] unpaste	[] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.	
 Canned foods from an unapproved source on premises, being used and/o Rule 2.1.A.3. 5 DEMERITS. 	48. [] A copy of the current water analysis was not available at the facility.
 [] Unlabeled, [] improperly labeled containers of food are being used a Rule 2.1.A.2. 1 DEMERIT. 	and/or served. [] 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 con and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 	ndition, 50. The free chloring was less than 0.25 ppm. The measured chloring residual was
6. [] Shellfish not being kept in original container; [] seafood products mi	isrepresented. [] ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the:
 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 DEMERI 	[] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
FOOD PREPARATION AND PROTECTION	[] 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	n [] raw foods
or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEN 9. Employees handle raw and cooked or prepared tood products without thor	
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 a	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
Rule 2.4.B.1. 2 DEMERITS.	55 (Mobile food units): [] waste water storage tank does not have adequate storage
 Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized a and following any kind of operation when contamination may have occurre Rule 5.1.A.3. 2 DEMERITS. 	Rule 8.1.C.2. 4 DEMERITS.
 Food (Ice) contact surfaces are improperly: [] designed, [] constructed [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 	d, [] installed, PLUMBING
13. Food not protected during storage/display: I lood left uncovered, [] foo stored on floor, [] food containers in cold storage double stacked or nes	ood improperly 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly sted, [] 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 p	57. A cross-connection, without backflow device, exists between the drinking and the waste- pint milk not water systems at the: [] faucet hose, [] hot water heater, [] water closets.
retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEF	MERITS. Rule 6.4.C. 5 DEMERITS.
 Storage of [] food and/or [] beverages in ice or water is prohibited. Ru 2 DEMERITS. 	
 [] Unwrapped and/or [] potentially hazardous food products previously public were being reused. Rule 2.4.J.1. 5 DEMERITS. 	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 DEM	MERIT. 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 en-	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: nough to be
adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 19. Prepared potentially hazardous foods requiring refrigeration are not being	60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-
to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The	5 DEMERITS.
temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.	PURRICH
 Potentially hazardous hot food(s) not being stored at 140°F or above. The temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. 	e measured 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
 Potentially hazardous cold food(s) not being stored at 45°F or below. The 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 pe Rule 10.1. 2 DEMERITS. 	f lacture big of a continuable reduce Color of a selection of a presentation
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and	19.1.A.
 DEMERIT. Accurate thermometers not available or used to evaluate hot holding, cool- 	INSECT, RODENT & ANIMAL CONTROL king, reheating, MERIT. 64. [] flies, [] 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 DEN	WERIT. 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	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
 No certified food handler/manager. Rules 3.5. Personnel with: [] communicable disease(s), [] boils, [] infected wour 	nd(s).
[] respiratory or [] gastrointestinal infection, are preparing and serving Rule 3.1.A. 5 DEMERITS.	tood. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
28. Personnel: [] with dirty hands and/or [] smoking when preparing and si	serving food, [] dirty surfaces. Rules 7,1-7.6. 1 DEMERIT.
[] with poor hygienic practice, [] eating, drinking, in food preparation at washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	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.	 [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A 1. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.8. 1 DEMERIT.
 Food/non food contact surfaces of equipment: [] in disrepair (cracks, chi seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 	ERITS.
 Single service articles improperly: [] stored, [] dispensed, [] handled Rules 4.4.A. and 5.2.C. 2 DEMERITS. 	
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rul	
1 DEMERIT.	 The [] Toilets, [] 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	

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

34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F.



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH



6	TO STATE INSPEC	CTION	REPORT 299-0-1
Ow		lishment	t Name
	Morans Market		1001002 Maricat
Add	dress Zip Code	1	Location
	12/6 LOWST DIS		TORTUND,
-	MCD# ESTAB# DAT	IE .	PURPOSE DEMERIT
0	5 1 7 0 SITES YR. MO	DA	AY FOLLOW-UP ESTAB. TYPE Reinspection to be conducted
LIC	ENSE ISSUED YES I NO I	20	INVESTIGATION
LIC	ENSE POSTED YES INO I	20	NEW/OTHER 5 follow-up 1 PT
4	FOOD SUPPLY AND SOURCE		TOXIC MATERIALS
T.	[] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.		 Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 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.	-	WATER SUPPLY
4.	[Unlabeled, [] improperly labeled containers of food are being used and/or served.	-	 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.
5.	Rule 2.1.A.2. 1 DEMERIT. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	-	49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
	and/or [] swollen. Rule 2.1.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.
6.	[] 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.		52. (Mobile food units) The water storage tank: [] does not have adequate storage,
-	FOOD PREPARATION AND PROTECTION	-	[] 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	3	
9.	Employees handle raw and cooked or prepared food products without thorough hand-	78	WASTEWATER DISPOSAL
10	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.	4	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
	Rule 2.4.B.1. 2 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.
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.		Rule 8.1.C.2. 4 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		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.
	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.	_	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.		water systems at the: [] faucet hose, [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERIT
15.	Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.	-	
16.	2 DEMERITS. [] Unwrapped and/or [] potentially hazardous food products previously served to the	1	TOILET AND HANDWASH FACILITIES
-	public were being reused. Rule 2.4.J.1. 5 DEMERITS.		 Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies)
17.	Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.		Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
18	FOOD TEMPERATURES Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be	- 7	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.	. (60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained. [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-
19.	Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3,C.3. 5 DEMERITS.	V	vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
20.	[] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured	1	
21.	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	1	RUBBISH
22	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	- 1	61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
	temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 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.
23.	Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.	1	[] Telase off of questionable safety. Hules 0.5 and 0.10. 2 DEMETTIO.
24.	The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.		INSECT, RODENT & ANIMAL CONTROL
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.	,	 [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs, were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
-	PERSONNEL	-	 Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
	No certified food handler/manager. Rules 3.5.		
27.	Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food.		CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
20	Rule 3.1.A. 5 DEMERITS.	- , (66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7,1-7.6, 1 DEMERIT.
20.	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.		67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
29.	Washing areas. Hules 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.	- 1	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.
30.	FOOD EQUIPMENT AND UTENSILS Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open		 Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
	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.	-	LODGING
1	Rules 4.4.A. and 5.2.C. 2 DEMERITS.		70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair,
	Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.		[] 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.
MAI	DISHWASHING NUAL DISHWASHING:	-	 [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
	(1 T 1 T T T T T T T T T T T T T T T T T		

 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. [] acquired with automatic nilbts [] acquired with 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

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



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

-	INSPEC	TION REPORT 299 - D - 1 (42)
Ov	vner Name Establis	shment Name
Ad	dress Zip Code	Location Location
	1576 FURST And 104/03	FOLDAND
	MCD # ESTAB # DATE	PURPOSE DEMERITS
0	5 1 7 0 SANI # ROOMS SEATS YR. MO.	DAY FOLLOWARD SETABLITYPE Reinspection to be conducted 5 PT
LIC	SENSE ISSUED YES IN NO IN THE RESERVENCE ISSUED	COMPLAINT 3 Within days 4 PT day letter of 2 PT
LIC	ENSE POSTED YES D NO D	NEW/OTHER 5 follow-up 1 PT
1.	FOOD SUPPLY AND SOURCE [] 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:
	5 DEMERITS.	[] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
3.	[] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
	Rule 2.1.A.3. 5 DEMERITS.	48. [] A copy of the current water analysis was not available at the facility.
4.	[] Unlabeled, [] improperly labeled containers of food are being used and/or served. 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.
5.	Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.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.
6.	[] 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:
7.	Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	[] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. 52. (Mobile food units) The water storage tank: [] does not have adequate storage,
	FOOD PREPARATION AND PROTECTION	[] 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.	WASTEWATER DISPOSAL
10.	Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.	 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.
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.	 (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
12.	Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed,	PLUMBING
13.	[] 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,	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.
14.	[] 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	 A cross-connection, without backflow device, exists between the drinking and the waste- water systems at the: [] faucet hose, [] hot water heater, [] water closets,
15.	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.	[] other: Rule 6.4.C. 5 DEMERITS.
16.	[] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
17.	Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS .
18.	FOOD TEMPERATURES 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.
	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	60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-
	to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.	vided [] common towel. Rules 6.3. and 6.8 4 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.	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.
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.	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,
23.	Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
24.	The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL
25.	Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	64. [] files, [] 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.	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms
26.	PERSONNEL No certified food handler/manager. Rules 3.5.	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
-	Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
20	Rule 3.1.A. 5 DEMERITS.	 Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7:1-7.6. 1 DEMERIT.
20.	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.	67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
29.	Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1.
	FOOD EQUIPMENT AND UTENSILS	1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
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.	LODGING

DISHWASHING

MANUAL DISHWASHING:

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

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

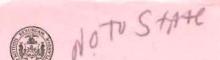
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.

35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was []°F.

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

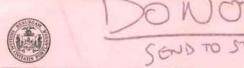
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10.
4 DEMERITS.



CITY OF PORTLAND, MAINE

AG.	Lic 5312	Exp. 6/20/9
		296 N-

INSPECTIO	ON REPORT 299-1)-00
Owner Name Establishm Address Zio Code	MORANS MARKET
Address 1576 Forest PN Zip Code 04103	Perthad
MCD # ESTAB # DATE 0 5 1 7 0 SANI # ROOMS SEATS YR. MO.	PURPOSE DEMERITS REGULAR
O 5 1 7 0 SITES YR. MO.	FOLLOW-UP 2 ESTAB, TYPE Reinspection to be conducted within days 4 PT
LICENSE POSTED YES D NO D	NVESTIGATION 4 day letter of 2 PT 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. DEMERITS.	47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
 [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. Canned foods from an unapproved source on premises, being used and/or served. 	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served.	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.
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.	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
[] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	[] 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.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	52. (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use.
Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS	Rule 8.1.C.1. 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.
 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. 55. (Mobile food units): [] waste water storage tank does not have adequate storage.
 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. 	Rule 8.1.C.2. 4 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. DEMERITS. 	PLUMBING
 Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 	 [] 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-
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.	water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS.
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.	 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.
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. 	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.
20. [] Frozen tood not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.	Kegy red IN Sondwich Prophet
 Potentially hazardous not 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.
Aule 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. 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, [] with poor hygienic practice, [] leating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	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.
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 ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. DEMERIT.	71. The [] Toilets, [] 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. 1 DEMERIT.	 The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not least 170°F. The measured temperature and included the processing of the least 170°F. The measured temperature and included the processing of the least 170°F. The measured temperature and included the least 170°F. The measured temperature are	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.



Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.
 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 santilized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was []°F.

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

SEND TO STATE INSPEC	TION REPORT 299-D-1 (8)
Bernand agm	MORANS Market
Address Zip Code	Location Location
MCD# ESTAB# DATE	PURPOSE DEMERIT:
0 5 1 7 0 SANI # ROOMS SEATS YR. MO.	DAY REGULAR
LICENSE ISSUED YES NO D	INVESTIGATION 4 day letter of 2 PT
LICENSE POSTED YES NO D	NEW/OTHER 5 follow-up 1 PT
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
Spelled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. DEMERITS.	47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
[] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served.	48. [] A copy of the current water analysis was not available at the facility.
Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	[] 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.
and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellflish not being kept in original container; [] seafood products misrepresented.	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
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	 (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.
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.	WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
 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 [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.	 (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
12. Food (ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	PLUMBING
 Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, 	 [] 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 retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 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
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.	TOILET AND HANDWASH FACILITIES
 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the 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. Toilets rooms: [] Completel 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	 inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
 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 	60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-
to 45° or below. The measured temperature was [1°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 [1°F. Rule 2.3.C.4. 5 DEMERITS.	vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.	RUBBISH 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 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.	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.
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL
 Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2,3,C,1, and 2,3,D,2. 1 DEMERIT. 	 [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. 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,	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] unity surfaces. Rules 7.1-7.6. 1 DEMERIT.
[] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	 [67, [] Lighting [] veritilation inadequate, [] fixture(s) not shielded, [] dirty ventilation noods, [] 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.
FOOD EQUIPMENT AND UTENSILS	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.	LODGING
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 ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
32. Wiping cloths:	71. The [] Toilets, [] 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.

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.

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.

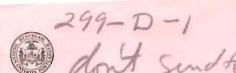
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F.



INSPECTION REPORT				e'		
Owner Name	Est	ablishment N	ame		1.0	
Address	Zip Code	11.00	ation (Mar	res	
1576 Forest 1	Aug 0410	~	Portlan	20		
MCD# ESTAB#	A CONTRACTOR OF THE CONTRACTOR	ATE	PURPOSE		TE TIME	DEMERITS
0 5 1 7 0	ANI # ROOMS SEATS YR. N	O. DAY			spection to be conducte	5 PT
LICENSE ISSUED YES NO I			COMPLAINT	Z O within	n days day letter of	3 2 PT 2
LICENSE POSTED YES IN NO I	8	208	NEW/OTHER5	follow	v-up	1 1PT 2
FOOD SUPPLY A	ND COURCE	-	,	TOYIO HITTO	-	19
1. [] Spoiled and/or [] adulterated foods are		- (4		TOXIC MATER	d/or [] first-aid suppli	ies were:
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs.[] unpasteurized egg	-5	[] improperly stored, [] lat	beled, [] used in for	od. Rule 7,12. 5 DEM	IERITS.
products being used and/or served. Rules 2. 3. Canned foods from an unapproved source or		-		WATER SUPPL	Y	
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] Improperly labeled contain	iners of food are being used and/or served	4	8. [] A copy of the current wat [] Further testing may be re			
Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with s		4	9. [] Water tested and found to	o be unsatisfactory.	Rule 6.1.A.1. 5 DEME	
and/or [] swollen. Rule 2.1.A.1. 5 DEMERI			O. The free chlorine was less that [] ppm. Rule 6.1 A.2. 5	DEMERITS.	4	ual was
Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.		_	sinks, [] dishwashers, c	or [] lavatories. Ru	not provided to the: ile 6.1.D.1. 5 DEMER	ITS.
Meat and/or meat products not USDA approv		5	(Mobile food units) The wateris not being properly clea		oes not have adequate fter each day's use.	storage,
8. Cooked and/or prepared foods are subjected	to cross contamination, from [] raw foo	ds	Rule 8.1.C.1. 2 DEMERITS.			
or [] other sources of contamination. Rules 9. Employees handle raw and cooked or prepar	The state of the s	-		WASTEWATER DISP	OSAL	
washing in between. Rules 2.2.A.1. and 2.3.E 10. Raw [] fruits and/or [] vegetables are not	3.5. 5 DEMERITS.	Character Charac	3. The subsurface disposal system		The same of the sa	the same in column 2 and the same in column 2
Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed, []		- 5	 Wastewater was being imprope (Mobile food units): [] waste 		THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN	
and following any kind of operation when con Rule 5.1.A.3. 2 DEMERITS.	tamination may have occurred.		Rule 8.1.C.2. 4 DEMERITS.	-		
12. Food (Ice) contact surfaces are improperly: [] maintained and/or [] located. Rules 4.2				PLUMBING		
Food not protected during storage/display: [stored on floor, [] food containers in cold st	torage double stacked or nested,	y 50	6. [] Kitchen sink, [] utility si [] sized, [] installed and/o		[] drain, [] plumbir 6.4.F. and 7.8. 2 DEM	
[] sneeze guards absent. Rules 2.2.A.1., 2. 14. Institutions; Ghost tray(s) [] not kept. [] n	ot dated, Rule 10.2 [] 1/2 pint milk not	57	A cross-connection, without I water systems at the: [] fau		ater heater, [] water	closets,
retained, [] schools: milk not kept at 40°F, of 15. Storage of [] food and/or [] beverages in	Control of the Contro	-	[] other:		Rule 6.4.	C. 5 DEMERITS
2 DEMERITS. 16. [] Unwrapped and/or [] potentially hazard	lous food products previously served to th	e	TOILE	T AND HANDWASH	FACILITIES	
public were being reused. Rule 2.4.J.1. 5 DE 17. Open cans were being used improperly to sto	MERITS.	58	 Toilets rooms: [] Completely doors, [] properly vented, [/ enclosed, [] Equip tissue provided, [pped with self-closing, covered waste rece	, tight fitting eptacle (ladies).
FOOD TEMPE		- 5	Rules 6.5, 6.6, and 6.7. 2 DE 3. Inadequate number of [] ma	MERITS.	The second second	
18. Potentially hazardous food(s) not being: [] adequately heated to all parts Rule 2.4.G.3.	reheated [] cooked long enough to be			ale. Rule 6.5 1 DEM	ERIT.	Market Selection
19. Prepared potentially hazardous foods requirir	ng refrigeration are not being rapidly coole	d	maintained, [] hand cleansing vided [] common towel. Ru	ng soap, [] sanitan	y towel/hand drying de	evices not pro-
to 45° or below. The measured temperature v 20. [] Frozen food not being kept at 0°F, or below.	ow. [] improper thawing. The measured	5.	Water Services and the			
temperature was [] °F. Rule 2.3.C.4. 5 21. Potentially hazardous hot food(s) not being st	tored at 140°F or above. The measured		C. I Manufacture I. Lineau visite	RUBBISH	alan word Bule 6.0	DEMEDITO
temperature was [] °F. Rules 2.4.G.1., 22. Potentially hazardous cold food(s) not being s	2.4.H.1.a. 5 DEMERITS.	62	2. Storage areas were not [] c	lean, [] free of litter		MERITS.
	and 2.4.H.1.b. 5 DEMERITS.	63	 Storage areas are not construent. I refuse bin of questionable. 	icted to be: [] inacconstant safety. Rules 6.9 ar	cessible to vermin, [nd 6.10. 2 DEMERIT!	easily cleaned, S.
Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are ina		_				
1 DEMERIT.		0 8	INSECT 1. [] flies, [] rodents, [] roa	T, RODENT & ANIMA	The second secon	or quide dogs)
 Accurate thermometers not available or used and refrigerated storage temperatures. Rules 	2.3.C.1. and 2.3.D.2. 1 DEMERIT.		were found on the premises. Food service facilities: The out were not adequately screened.	Rule 6.10. and 7.12.	G. 4 DEMERITS.	1
PERSON 26. No certified food handler/manager. Rules 3.5.	ALC V	_ / _	were not adequately screened	J. Rule 6.10.D. 4 DE	EMERITS.	
27. Personnel with: [] communicable disease(s) [] respiratory or [] gastrointestinal infection Rule 3.1.A. 5 DEMERITS.	, [] boils, [] infected wound(s), in, are preparing and serving food.	C	CONSTRUCTION O		F PHYSICAL FACILIT	The state of the s
28. Personnel: with dirty hands and/or [sr	noking when preparing and serving food,	-/-	dirty surfaces. Rules 7.1-	7.6. 1 DEMERIT.	A STATE OF THE STA	
[] with poor hygienic practice, [] eating, d washing areas. Rules 3.2.A., 3.2.B., and 3.4. 29. Hair restraints not worn by food handlers. Rul			 [] Lighting [] ventilation in hoods, [] ductwork, [] filte [] Premises littered, [] unr 	rs, [] exhaust fans.	. Rules 7.6, 7.9, 7.10.	1 DEMERIT.
FOOD EQUIPMENT			1 DEMERIT. 3. Improper storage of [] clean			
30. Food/non food contact surfaces of equipment	t: [] in disrepair (cracks, chips, pits, ope		. Impropor diorage or [] Tubari	and adminiment [] III	11.5. 1	-amanit.
seams), [] not easily cleanable. Rules 4.1.4 31. Single service articles improperly: [] stored				LODGING -		
Rules 4.4.A. and 5.2 C. 2 DEMERITS. 32 Wiping cloths: [] dirty, [] not stored property.	arly in sanitizing solutions Rule 5.1.B.		The sleeping room(s) are: [bed spacing. Rules	12.9 and 12.11. 1 DE	MERIT.
1 DEMERIT.	1000	7:	I. The [] Toilets, [] lavatories Rules 12.3. and 12.9.D. 2 DE		not: [] clean, [] in	good repair.
MANUAL DISHWASHING:	HING	_ 72	 [] Hand cleansers, [] tower 2 DEMERITS. 	ils, were: [] not fou	nd, [] inadequate. R	lule 12.4

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.

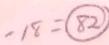
75. Gas Appliances: [] hot water neaters, [] retrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10.



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

CITY OF PORTLAND, MAINE



and Sind to State INSPECT	RVICE HEALTH FION REPORT
Owner Name Establis	hment Name
Address Zip Code	Location
1576 roces 17the 04/03	Forthe
MCD# ESTAB# DATE	PURPOSE DEMERITS
0 5 1 7 0 SITES YR. MO.	PAY REGULAR 1 ESTAB. TYPE Reinspection to be conducted 5 PT FOLLOW-UP 2 COMPLAINT 3 within days
LICENSE ISSUED YES IN NO F - 100 000 000 00	INVESTIGATION 4 NEW/OTHER 5 day letter of 2 PT follow-up 1 PT
LICENSE POSTED YES INO I	NEWOTIER
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
 [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 	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. 	Cleanys.
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.
 [] Unlabeled, [] improperly labeled containers of food are being used and/or served. 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. 	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
 [] 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 6.1.0.1. 5 DEMERITS.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	52. (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use.
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	Rule 8.1.C.1. 2 DEMERITS.
or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough hand-	WASTEWATER DISPOSAL
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.	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use	 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.
and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.	Rule 8.1.C.2. 4 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 	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is 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.	[] 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-
 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. 	water systems at the: [] faucet hose, [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERITS.
 Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.l.2. DEMERITS. 	
 [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	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:
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.	[] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures
adequately heated to all parts Hule 2.4.G.3. 5 DEMERTIS. 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.	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 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. 	RUBBISH
 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.
 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. 	 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,
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
 The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. DEMERIT. 	INSECT, RODENT & ANIMAL CONTROL
 Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 	 [] 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.
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. 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s),	I while walker don to extend
[] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings. [] not smooth, [] properly constructed, [] in disrepair,
 Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 	[] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
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.	hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1.
FOOD EQUIPMENT AND UTENSILS	1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
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.	LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair,
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.	[] 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.
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. 1 DEMERIT.	 The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.

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.



34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.

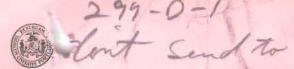
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F.

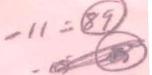
CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

AG.	Lic #	5312	EXP	6/2/0
No Co	tylic	Pastes	og X	-09

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.

TITE Y	INSPEC	CTION	REPORT	NOC	ty Lie	lastes	x-00
Owner Nan	me Branch Estab	lishment i	Name	Je w	1211	294	0
Address	BORNARD N. LARSON Zip Code	Lo	ocation	vs FI	AUX RET	7	
	1576 FUESTAU 0410	3	Port,	MAND			
	D# ESTAB # DAT	TE .		RPOSE 1		1)	DEMERITS 5 PT
0 5	1 7 0 SITES YR. MO	DAY	FOLLOW-UP			spection to be conducted days	4 PT 🧵 /
LICENSE I	15 34 15 50	3/8	INVESTIGATI	ON 4	follow	day letter of	2 PT
LICENSE F	POSTED YES NO I			7		46	E TOTAL
1. []S	FOOD SUPPLY AND SOURCE spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.		47 I Toxic ma	aterials [] ners	TOXIC MATERI	IALS d/or [] first-aid supplies	A Weren
5 DEN	MERITS. Inpasteurized milk, [] milk products, [] cracked eggs,[] unpasteurized egg	-				od. Rule 7.12. 5 DEME	
produ	icts being used and/or served. Rules 2.1.B.4. 5 DEMERITS. ed foods from an unapproved source on premises, being used and/or served.	7			WATER SUPPL	Y	
Rule 2	2.1.A.3. 5 DEMERITS. Inlabeled, [] improperly labeled containers of food are being used and/or served.				ter analysis was not a	available at the facility.	
Rule 2	2.1.A.2. 1 DEMERIT. ed goods found: [] leaking, [] with severe dents. [] in rusty condition, r [] swollen. Rule 2.1.A.1. 5 DEMERITS.		49. [] Water te	sted and found	to be unsatisfactory. I	Rule 6.1.A.1. 5 DEMER	
6. [15	hellfish not being kept in original container; [] seafood products misrepresented.		[] ppm.	Rule 6.1.A.2.	DEMERITS.		wds
Rules	2.1.B.2 and 2.1.B.3. 1 DEMERITS. and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	==	[] sinks, [] dishwashers,		le 6.1.D.1. 5 DEMERITS	
	FOOD PREPARATION AND PROTECTION	-	[] is not be	ing properly clear. 2 DEMERITS.	aned and sanitized aff	pes not have adequate st ter each day's use.	torage,
8. Cooke	ed and/or prepared foods are subjected to cross contamination, from [] raw foods [] other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS						13
9. Emplo	oyees handle raw and cooked or prepared food products without thorough handing in between. Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS.		53. The subscurfa		WASTEWATER DISP	POSAL surfacing, Rule 6.2.A. 4	DEMERITS
	fruits and/or] vegetables are not washed before being used and/or served. 2.4.B.1. 2 DEMERITS.		54. Wastewater	was being impro	perly discharged onto	the ground. Rule 6 2.A.	. 4 DEMERITS.
11. Food o	contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use ollowing any kind of operation when contamination may have occurred. 5.1.A.3. 2 DEMERITS.			units): [] wast . 4 DEMERITS.	e water storage tank	does not have adequate	storage.
	(lce) contact surfaces are improperly: [] designed, [] constructed, [] installed naintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.				PLUMBING		-
13. Food i	not protected during storage/display: [] food left uncovered, [] food improperly d on floor, [] food containers in cold storage double stacked or nested,		56. [] Kitchen s	sink, [] utility s] installed and/o	ink, [] grease trap, or maintained. Rules	[] drain, [] plumbing: 6.4.F. and 7.8. 2 DEME	; is improperly RITS.
[]sr	neeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. tions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not					sts between the drinking ater heater, [] water clo	osets,
retaine 15. Storac	ed, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. ge of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.	-	[] other:			Rule 6.4.C.	5 DEMERITS.
16. [] Ui	MERITS. Inwrapped and/or [] potentially hazardous food products previously served to the				T AND HANDWASH		
public	were being reused. Rule 2.4.J.1. 5 DEMERITS. cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	- 26	doors, [] pr Rules 6.5, 6.	roperly vented, [6, and 6.7. 2 Di] tissue provided, [EMERITS.	pped with self-closing, tig] covered waste recept	tacle (ladies).
18. Potent	FOOD TEMPERATURES Itially hazardous food(s) not being: [] reheated [] cooked long enough to be		_ [] male	and [] fem	ale. Rule 6.5 1 DEM		CEI - CEI
19. Prepa	uately heated to all parts Rule 2.4.G.3. 5 DEMERITS. ared potentially hazardous foods requiring refrigeration are not being rapidly cooled.	4	60. Handwash la maintained, [vatories: [] cle [] hand cleans	ean, [] adequate nuiting soap, [] sanitary	mber, [] accessible, [y towel hand drying device EMERITS.	ces not pro-
to 45°	or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS. rozen food not being kept at 0°F, or below: [] improper thawing. The measured	- (DMEAT	12997		uich Agea	
21. Poten	erature was [] °F. Rule 2.3.C.4. 5 DEMERITS. Itially hazardous hot food(s) not being stored at 140°F or above. The measured		61. [] inadequa	ata I Tuncovar	RUBBISH	eing used. Rule 6.9. 2 D	EMERITS
22. Potent	erature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. Itially hazardous cold food(s) not being stored at 45 F or below. The measured		62. Storage area	s were not []	clean, [] free of litter	r, Rule 6.9.B.4. 2 DEMER	RITS.
23. Crowd	erature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. ded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.		[] refuse bi	in of questionable	e safety. Rules 6.9 a	nd 6.10. 2 DEMERITS.	easily cleaned,
24. The co	10.1. 2 DEMERITS. ontainers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.	- 1	- 19 PV	INCEC	T, RODENT & ANIMA	LCONTROL	1
25. Accura	MERIT. ale thermometers not available or used to evaluate hot holding, cooking, reheating,		64. [] flies, []			als (other than security of G. 4 DEMERITS.	r guide dogs)
and re	efrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEMERIT.		65. Food service	facilities: The o	uter [] doors, [] w	vindows. [] skylights, [transoms
26. No cer	PERSONNEL rtifled food handler/manager. Rules 3.5.	- 1	were not age	quatery screene	u. Naie 6.10.D. 4 D.	MENTS RITTAL	
[] re	nnel with:[] communicable disease(s), [] boils, [] infected wound(s), espiratory or [] gastrointestinal infection, are preparing and serving food.	11				F PHYSICAL FACILITIE	
28. Person	3.1.A. 5 DEMERITS. Innel: [] with dirty hands and/or [] smoking when preparing and serving food,	10	dirty surf	aces. Rules 7.1	-7.6. 1 DEMERIT.	rly constructed, [] in dis	
	rith poor hygienic practice, [] eating, drinking, in food preparation and/or dishing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	1				e(s) not shielded, [] dir Rules 7.6, 7.9, 7.10. 1	
ze. Hair re	estraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS (UTABLE DE LA CONTROL DE		1 DEMERIT.			t and articles present. R	
30. Food/	fnon food contact surfaces of equipment: [] in disrepair (gracks, chips, pits, open s), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.		os. improper sto	rage of Turest	mig equipment, [] ii	Tule 7.11.D. 10	million of the
31. Single	e service articles improperly: [] stored, [] dispensed, [] handled, [] reused.		70 The street	A A A M V A A A A A A A A A A A A A A A	LODGING	atod unclean I lim to	ronair
32. Wiping	4.4.A. and 5.2.C. 2 DEMERITS. g cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.		[] undersize	ed; [] Imprope	r bed spacing. Rules	ated, unclean, [] in display 12.9 and 12.11. 1 DEM	IERIT.
IDEN	DISHWASHING	- 110	Rules 12.3. a	and 12.9.D. 2 D	EMERITS.	not: [] clean, [] in g	
	DISHWASHING:		2 DEMERITS	3.		und, [] inadequate. Rul	
	s/utensils not being: [] scraped, [] scaked, [] preflushed. Rule 5.1.C.4.					Rule 12.9.C. 1 DEMER ged. Rule 12.6. 2 DEMI	



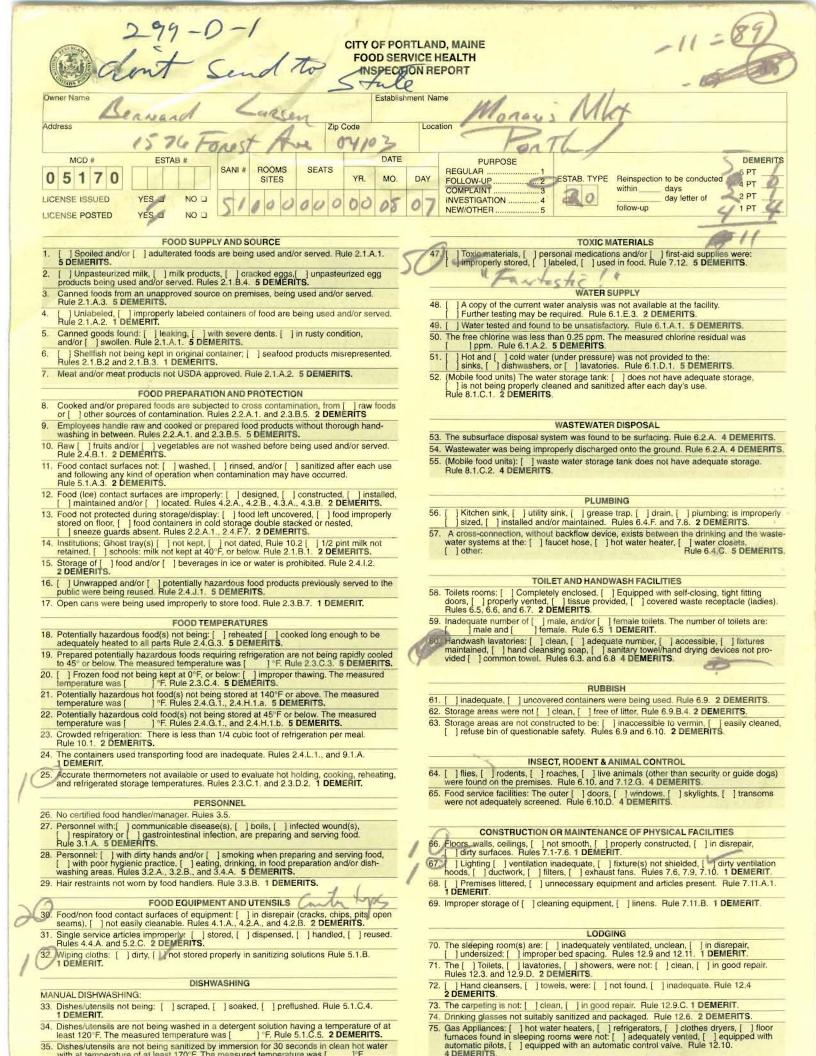


FOODSE	RVICE HEALTH TION REPORT
S Fal	9
Owner Name Establis	shment Name Monay's Mut
Address Zip Code	Location
MCD# ESTAB# DATE	DUDDOOS S DEVEN
0 5 1 7 0 SANI # ROOMS SEATS YR. MO.	DAY REGULAR 1 FSTAB TYPE Reinspection to be conducted 5 PT
LICENSE ISSUED YES INO I	COMPLAINT
LICENSE POSTED YES Q NO Q	NEW/OTHER 5 follow-up 1 PT
	A 11
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, 1 personal medications and/or 1 first-aid supplies were:
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs,[] unpasteurized egg	47 [] Toxic materials, [] personal medications and/or [] first-aid supplies were:] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served.	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.
Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
and/or[] swollen. Rule 2.1.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.
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.	 (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use.
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	Rule 8.1.C.1. 2 DEMERITS.
or [] other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. 2 DEMÉRÎTS 9. Employees handle raw and cooked or prepared food products without thorough hand-	WASTEWATER DISPOSAL
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.	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS
Rule 2.4.B.1. 2 DEMÉRITS. 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred.	 Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERI (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
Rule 5.1.A.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed. [] constructed, [] installed,	PLUMBING
[] 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	56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is imprope
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.	 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 wa
 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.	water systems at the: [] faucet hose, [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERI
 Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. DEMERITS. 	
 I Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. FOOD TEMPERATURES	 Toillets 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 toillets. The number of toillets are:
Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	male and [] female. Rule 6.5 1 DEMERIT Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro- vided [] common towel. Rules 6.3, and 6.8 4 DEMERITS.
to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS. 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured	The state of the s
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	RUBBISH 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
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	62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.	 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.	
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.)
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	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.	 Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.
 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. 	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.	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
 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. 	LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair,
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	[] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair.
DISHWASHING	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.	2 DEMERITS. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters [] refrigerators. [] clothes dryers. [] floor
or, promotivations are not penne madriculin a determine solution naving a temperature of at	tal tras appliances thor water neaters Temperators Comes divers Thor

34. Dishes/utensis are not being wasned 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/utensis 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. Gas appliances: [] not water neaters, [] retrigerators, [] 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

Department of Building Inspection

13/11	20 ()
Received from Man March	a fee
of swater fice /10	Dollars \$ 15 -
install erect for permit to alter	
move demolish	Cost \$
KA Per	espector of buildings

THIS IS NOT A PERMIT

No work is to be started until PERMIT CARD is actually posted upon the premises. Acceptance of fee is no guarantee that permit will be granted. PRESERVE THIS RECEIPT. In case permit cannot be granted the amount of the fee will be refunded upon return of the receipt less \$5.00 or 10% whichever is greater.

WHITE - Applicant's Copy YELLOW - Office Copy PINK - Auditors Copy