- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- 4. [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served, Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.
   [] Shellflish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

- 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 8.
- 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. 9.
- Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not: [] washed. [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (Ice) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] instal [ ] maintained and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. installed,
- 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.
- Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. 15. Storage
- 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.

### FOOD TEMPERATURES

- Potentially hazardous food(s) not being: ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3. 5 DEMERITS.
   [ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [ ] "F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
   Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.
- Rule 10.1. 2 DEMERITS.
- 24. The containe 1 DEMERIT. iners used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEMERIT.

#### PERSONNEL

# 26. No certified food handler/manager. Rules 3.5.

- Personnel with: | communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

# FOOD EQUIPMENT AND UTENSILS

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

# DISHWASHING

- 33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.
   Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ]°F. Rule 5.1.C.5.a. 4 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.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:

MANUAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-sured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanifization 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). 2 DEMERITS.
- 44. No chemical test kit provided, Rule 5.1.D.4.b. 1 DEMERIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

- 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.
- ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 49
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ] ppm. Rule 6.1.A.2. 5 DEMERITS. 50.

- [] Ippm. Hole 6.1.A.2. S DEMERITS.
   [] Ihot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. S DEMERITS.
   [52. (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

### WASTEWATER DISPOSAL

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

# PLUMBING

- Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly sized, [] installed and/or maintained. Rules 6.4,F. and 7.8. 2 DEMERITS. 56.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS.

# TOILET AND HANDWASH FACILITIES

- Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- 60. Holdequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERIT.
  60. Handwash lavatories: [ ] clean. [ ] adequate number, [ ] accessible, [ ] fixtures maintained, ] hand cleansing soap. [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3. and 6.8 4 DEMERITS.

#### RUBBISH

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

# **INSECT, RODENT & ANIMAL CONTROL**

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

# CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.

- 67. [] Lighting [] ventiliation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, ] ductwork, [] fitters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
  68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11 A.1.
- 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.

#### LODGING

- The sleeping room(s) are: []Inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
   The []Tollets, []lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS. 72.1
- 73. The carpeting is not: [ ] clean, [ ] in good repair. Bule 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.
- 76. [ ] Life safety code violations: Explain:

Rule 11.1. 5 DEMERITS.

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

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1 MAX/
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Code Enforcement Officer
Code Enforcement Officer Blance
Establishment Representative

- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 4.
- Canned goods found: []leaking, []with severe dents. [] in rusty condition, and/or []swollen. Rule 2.1.A.1. 5 DEMERITS. []Shellfish not being kept in original container; []seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

- 8. Cooked and/or prepared foods are subjected to cross contamination, from [ ] ray or [ ] other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS ] raw foods
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- 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.
- Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] instal [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. installed,
- Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked or nested, [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions; Ghost tray(s) [ ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not retained, [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- [ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

#### FOOD TEMPERATURES

- Potentially hazardous food(s) not being: ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3. 5 DEMERITS.
   [ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured
- 20. [] Frozen food not being kept at 0°F, or below; [] impritemperature was [] °F. Rule 2.3.C.4. 5 DEMERITS
- 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [ ] "F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
   Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

#### PERSONNEL

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

# FOOD EQUIPMENT AND UTENSILS

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

# DISHWASHING

- 33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ]\*F. Rule 5.1.C.5. 2 DEMERITS.
- 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.
- 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.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:

MANUAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-sured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS. 39.
- Sustained 165°F hot water dishwashing machine \_\_\_\_\_\_\_ \*F. Rule 5.1.D.3.a. 4 DEMERITS.
   Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [\_\_\_\_\_\_] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- 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). 2 DEMERITS.
- 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

# WATER SUPPLY

- 48. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- 49 Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was
   [ ] ppm. Rule 6.1.A.2. 5 DEMERITS.
- Find the second se [ ] is not being property cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

#### WASTEWATER DISPOSAL

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

# PLUMBING

- Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 56.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS.
  - TOILET AND HANDWASH FACILITIES
- Tollets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 58.
- Binadequate number of [] male, and/or [] female toilets. The number of toilets are:
  [] male and [] female. Rule 6.5 1 DEMERIT.
  60. Handwash lavatories: [] clean. [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap. [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.

#### RUBBISH

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

### **INSECT, RODENT & ANIMAL CONTROL**

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

# CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6, 1 DEMERIT.

- [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 68. [ ] Premise. 1 DEMERIT.
- 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.

#### 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 [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- 72. [ ] Hand the 2 DEMERITS. ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 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 heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor fumaces found in sleeping rooms were not: [ ] adequately vented, [ ] equipped with automatic pilots, [ ] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- 76. [ ] Life safety code violations: Explain:
  - Rule 11.1. 5 DEMERITS.
- ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

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- producto being used and/or served. Hules 2.T.B.4. 5 DEMERITS. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
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- Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS. 5.
- [ ] Shellfish not being kept in original container; [ ] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. 7.

- Cooked and/or prepared foods are subjected to cross contamination, from [] rav or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS raw foods
- 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.
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- 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.

- 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.
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

### FOOD TEMPERATURES

- Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] "F. Rule 2.3.C.3. 5 DEMERITS.
   [] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] \* Constructions are not being kept at 0°F. 20. [] Frozen food not being kept at 0°F, or below: [] impro temperature was [] °F, Rule 2.3.C.4. 5 DEMERITS.
- 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [ ] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.

- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
   Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

#### PERSONNEL

- 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.
- 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

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

# DISHWASHING

- MANUAL DISHWASHING: 33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 1 DEMERIT.
- 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. 34.
- 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 [ ]°F. Rule 5.1.C.5.a. 4 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.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-sured temperature was [ ] \*F. Rule 5.1.D.3.b. 2 DEMERITS.
- 39. 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.
- 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). 2 DEMERITS.
- 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

White - Licensee Capy • Yellow - State Capy • Pink - Inspections Capy

# WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
   50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was
   [] ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and [ ] cold water (under pressure) was not provided to the: ] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1,D.1. 5 DEMERITS. 51.
- (Mobile food units) The water storage tank: [ ] does not have adequate storage, [ ] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

### WASTEWATER DISPOSAL

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

# PLUMBING

- Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 56.
- 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS.
  - TOILET AND HANDWASH FACILITIES
- Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERIT.
- Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.

#### RUBBISH

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

# INSECT, RODENT & ANIMAL CONTROL

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

#### CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- 67
- [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.
- 68. [ ] Premise 1 DEMERIT.
- 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.

#### LODGING

- The sleeping room(s) are: []inadequately ventilated, unclean, []in disrepair, []undersized; []improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
   The []Toilets, []lavatories, []showers, were not: []clean, []in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4
- 72. [ ] Hand clea 2 DEMERITS.
- 73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.
- 74. Drinking glasses not suitably sanifized 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.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS

SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

- [ ] Life safety code violations: 76. Explain: Rule 11.1. 5 DEMERITS.

Code Enforcement Officer

3.	Canned foods from an unapproved source on premises, being used and/or served.	2
	Rule 2.1.A.3. 5 DEMERITS.	48. [ ]/
4.	[ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.	49. [ ]
5.	Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen. Rule 2,1,A,1. 5 DEMERITS.	50. The
6.	[ ] Shellfish not being kept in original container; [ ] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	51.
7.	Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	52. (Mot
-	FOOD PREPARATION AND PROTECTION	Rule
8.	Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS	
9.	Employees handle raw and cooked or prepared food products without thorough hand- washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	53. The
10.	Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.	54. Was
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.	55. (Mot Rule
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.	
13.	Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly	56. [ ]
	stored on floor, [ ] food containers in cold storage double stacked or nested, [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERTS.	57. A cr
	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.	wate
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. Tolle
	Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	door Rule
-	FOOD TEMPERATURES	59. Inad
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.	60. Hand
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.	main video
20.	[ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured	
21.	Potentially hazardous hot food(s) not being stored at 140°F or above. The measured	61. [ ]]
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	62. Stora
_	temperature was [ ] °F. Rules 2.4.G.1, and 2.4.H.1.b. 5 DEMERITS. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.	63. Stora
	Rule 10.1. 2 DEMERITS.	
	The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	04 1 14
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.	64. [ ] f
-	PERSONNEL	65. Food were
	No certified food handler/manager. Rules 3.5. Personnel with:[] communicable disease(s), [] boils, [] infected wound(s),	
21.	[]] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	66. Floor
28.	Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food,	_ 1 ] (
	[ ] with poor hygienic practice, [ ] eating, drinking, in food preparation and/or dish- washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	67. [ ] l hood
29.	Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	68. [ ] I 1 DE
30	FOOD EQUIPMENT AND UTENSILS Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open	69. Impr
	seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.	-
-	Single service articles improperty: [] stored, [] dispensed, [] handled, [] reused, Rules 4.4.A, and 5.2.C. 2 DEMERTS.	70. The
32.	Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.	71. The
-	DISHWASHING	72. [ ] ]
-	NUAL DISHWASHING: Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.	2 DE 73. The
	1 DEMERIT.	74. Drink
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.	75. Gas fuma
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.	autor 4 DE
36.	Rule 5.1.C.5.a. 4 DEMERITS. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine	76. [ ] [ Expla
	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.C5.b. 4 DEMERITS.	• ITEM
	No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. CHANICAL DISHWASHING:	SOOP
-	Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-	
39.	sured temperature was ] °F. Rule 5.1.D.3.b. 2 DEMERITS. The final sanitization rinse water temperature was not at least 180°F. The measured	
40.	temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.	
	Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.	
	Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.	
43.	The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	0
-		

44	No chemical te	st kit provided.	Rule 5.1.D.4.b.	1 DEMERIT.

- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

# WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. **5 DEMERITS**. Hot and [ ] cold water (under pressure) was not provided to the: sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1. **5 DEMERITS**.
- bile food units) The water storage tank: [ ] does not have adequate storage, is not being properly cleaned and sanitized after each day's use. e 8.1.C.1. 2 DEMERITS.

# WASTEWATER DISPOSAL

- subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- stewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- bile food units): [ ] waste water storage tank does not have adequate storage. a 8.1.C.2. 4 DEMERITS.

#### PLUMBING

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

# TOILET AND HANDWASH FACILITIES

- ets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting rs, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladies). es 6.5, 6.6, and 6.7. 2 DEMERITS.
- dequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: ] male and [ ] female. Rule 6.5 1 DEMERIT.
- ndwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures ntained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-ed [] common towel. Rules 6.3. and 6.8 4 DEMERITS.

### RUBBISH

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

# INSECT, RODENT & ANIMAL CONTROL

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

### CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- ors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.

- Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation ds, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. MERIT
- roper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.

#### LODGING

- sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. es 12.3. and 12.9.D. 2 DEMERITS. Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 MERITS carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT. s Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor haces found in sleeping rooms were not: [] adequately vented, [] equipped with omatic pilots, [] equipped with an automatic control valve. Rule 12.10. EMERITS. king glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. Life safety code violations: lain: 11.1. 5 DEMERITS.
- IS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS CORRECT AS NAS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

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1 MARCHARD
Do Wallallo 195105
Code Enforcement Officer

	DEMERITS.
3.	Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
4.	[ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
5.	Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.
6.	[ ] Shellfish not being kept in original container; [ ] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
7.	Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.
	FOOD PREPARATION AND PROTECTION
8.	Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw food or [ ] other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS
9.	Employees handle raw and cooked or prepared food products without thorough hand- washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
10.	Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1, 2 DEMERITS.
11.	Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
12.	Food (Ice) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed [ ] maintained and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked or nested, [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.

- Institutions; Ghost trav(s) [ ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not retained, [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
   Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.I.2.
- [] 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.

#### FOOD TEMPERATURES

- Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3. 5 DEMERITS.
   [ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured
- 20. [] Frozen food not being kept at 0°F, or below: [] improtemperature was [] °F, Rule 2.3.C.4. 5 DEMERITS.
- 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [ ] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
   Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2.

#### 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.
- 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

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

# DISHWASHING

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- 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. 34. Dishes/utens
- 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.
- 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.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ]°F. Rule 5.1.D.3.b. 2 DEMERITS.
   The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ]°F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.
   Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
   The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was []°F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

# 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. 48.
- ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 49. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.

- [] Hot and [] cold water (under pressure) was not provided to the:
   [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
   [] Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

#### WASTEWATER DISPOSAL

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

# PLUMBING

- ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 56.
- 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS.

# TOILET AND HANDWASH FACILITIES

- Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
- Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.

#### RUBBISH

- 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

# **INSECT, RODENT & ANIMAL CONTROL**

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

### CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.

- [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
   [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.

# LODGING

- The sleeping room(s) are: []inadequately ventilated, unclean, [] in disrepair, [] undersized; []improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
   The []Toilets, []lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9. 2 DEMERITS. 72. [ ] Hand clear 2 DEMERITS. ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 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 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.

# 76. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.

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

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- 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.

# Rule 2.1.A.3. 5 DEMERITS.

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

# FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from [ ] rav or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS 8. raw foods
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERTIS.
   Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTIS.
- 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.
- Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked or nested, [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

# FOOD TEMPERATURES

- Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3. 5 DEMERITS.
   [] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [ ] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- 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.
- temperature was [ ] °F. Rules 2.4.G.1, and 2.4.H.1.b. 5 DEMERITS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.
- 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

# PERSONNEL

# 26. No certified food handler/manager. Rules 3.5.

- Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food, [ ] with poor hygienic practice, [ ] eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

#### FOOD EQUIPMENT AND UTENSILS

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

# DISHWASHING

# MANUAL DISHWASHING:

- 33. Dishes/utensils not being: []scraped, []soaked, []preflushed. Rule 5.1.C.4. 1 DEMERIT.
- 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.
- 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.
- 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.**
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

# MECHANICAL DISHWASHING:

- 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-sured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.
   Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

#### 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. 48.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 49.1 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] ppm. Rule 6.1.A.2. 5 DEMERITS.

- [] Hot and [] cold water (under pressure) was not provided to the:
   [] Into and [] cold water (under pressure) was not provided to the:
   [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
   [] Mobile food units) The water storage tank: [] does not have adequate storage,
   [] is not being properly cleaned and sanitized after each day's use.
   Rule 8.1.C.1. 2 DEMERITS.

# WASTEWATER DISPOSAL

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

#### PLUMBING

- ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 56. ]
- 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: Bule 6.4.C. 5 DEMERITS.

# TOILET AND HANDWASH FACILITIES

- Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERIT.
- Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.

# RUBBISH

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

# INSECT, RODENT & ANIMAL CONTROL

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

# CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.

- Jughting [] ventilation inadequate, [] fixture(s) not shielded, []] dirty ventilation hoods, [] ductwork, [] fitters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
   [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1.
- 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.

#### LODGING

- The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
   The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
- 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 DEMETTS.
   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.

# 76. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.

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

Code Enforcement Officer

0	Conned feeds from on unapproved courses on promises, being used and/or populat
3.	Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
4.	[ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
5.	Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.
6.	[ ] Shellfish not being kept in original container; [ ] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
7.	Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.
	FOOD PREPARATION AND PROTECTION
8.	Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination, Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
9.	Employees handle raw and cooked or prepared food products without thorough hand- washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
10.	Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
11.	Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
	Food (Ice) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed [ ] maintained and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
13.	Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked or nested, [ ] sneeze guards absent. Rules 2.2.A.1, 2.4.F.7, 2 DEMERITS.
14.	Institutions; Ghost tray(s) [ ] not kept. [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not retained, [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS,
15.	Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
16.	[ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
17.	Open cars were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.
-	FOOD TEMPERATURES
18.	Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
19.	Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3. 5 DEMERITS.
20.	[ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.
21.	Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [ ] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
22.	Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
23,	Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
24.	The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
25.	Accurate thermometers not available or used to evaluate hot holding, cooking, reheating and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.
	PERSONNEL
	No certified food handler/manager. Rules 3.5.
27.	Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
28.	Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish- washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
20	Hair restraints not worn by food handlers Bule 3.3.B. 1 DEMERITS

29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

### FOOD EQUIPMENT AND UTENSILS

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

# DISHWASHING

- MANUAL DISHWASHING: 33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 1 DEMERIT.
- 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.
  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ]°F. Rule 5.1.C.5.a. 4 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.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-sured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.
   Sustained 165°F hot water dishwashing machine \_\_\_\_\_\_\_ °F. Rule 5.1.D.3.a. 4 DEMERITS.
   Chemical candidates. The water dishwashing machine \_\_\_\_\_\_\_ results and the set of the set o
- 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). 2 DEMERITS.
- 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

# 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. 48.
- 49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- 50. The free chlorine was less than 0.25 pm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
  51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
  52. (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

#### WASTEWATER DISPOSAL

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

# PLUMBING

- Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 56.
- 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets, [ ] other: Rule 6.4.C. 5 DEMERITS.

# **TOILET AND HANDWASH FACILITIES**

- 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. 58.
- 59. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERIT.
- Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.

#### RUBBISH

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

# **INSECT, RODENT & ANIMAL CONTROL**

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

### CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Jonry solitaces. Hules 7,1-7.5. 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.
- 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.

### LODGING

- The sleeping room(s) are: [ ]inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ]improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
   The [ ]Tollets, [ ]lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- 72. [ ] Hand Gen 2 DEMERITS. ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4
- Z. DEMERTIS.
   The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
   Z. Drinking glasses not sultably sanitized and packaged. Rule 12.6. 2 DEMERITS.
   Z. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10.
   4 DEMERTS.

[ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS. 76.

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

M ment Officer Code Enforce 6 have

- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 3.
- [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 4.
- Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.
- [ ] Shellfish not being kept in original container; [ ] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 6.
- 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 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 8.
- 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. 9.
- Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (lce) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked or nested, [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions; Ghost tray(s) [ ] not kept; [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not retained, [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
   Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.L2, 2 DEMERITS.
- [] 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.

# FOOD TEMPERATURES

- Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] "F. Rule 2.3.C.3. 5 DEMERITS.
   [] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] "F. Rule 2.3.C.4. 5 DEMERITS.
- 21. Potentially hazardous hot food(s) not being stored at 140°F or above. temperature was [ ] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. or above. The measured
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
   Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, re and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. reheating.

# 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.
- Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

# FOOD EQUIPMENT AND UTENSILS

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

# DISHWASHING

- MANUAL DISHWASHING: Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.
   1 DEMERIT.
- <sup>6</sup> 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.
- 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.
- 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.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- 39. 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.
- 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). 2 DEMERITS.
- 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

# 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. 48. [
- 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
  50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
- 51.
- ] Hot and [ ] cold water (under pressure) was not provided to the: ] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.
- 52. (Mobile food units) The water storage tank: [ ] does not have adequate storage, [ ] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

# WASTEWATER DISPOSAL

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

### PLUMBING

- Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 56.
- 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. [] other:

# TOILET AND HANDWASH FACILITIES

- Tollets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 58.
- Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERIT.
- Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing scap, [] sanitary towel/hand drying devices not pro-vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.

# RUBBISH.

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

# **INSECT. BODENT & ANIMAL CONTROL**

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

# CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- [additional states] States (1.17.6.1 DEMERIT.
   [additional states] [additional st
- 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.

#### LODGING

- The sleeping room(s) are: []inadequately ventilated, unclean, []in disrepair, []undersized; []improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
   The []Tollets, []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 DEMERTS 4 DEMERITS.
- 76. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.

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

Code Enforcement Officer

302-A-3	. 52										
City of Portland	H	e	alt	h	Ir	ispec	ctio	n F	Report	Pageof	1
Establishment Name			No. of Risk Factor/Intervention Violations Date								23/00
Maplewood Dancead -			of Re	pea	t R	lisk Facto	Time In	/			
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Circle designated compliance status (IN, OUT, N/O, N/A) IN= in compliance OUT=not in compliance N/O=not observed							<b>0S</b> =co			opriate box for COS an nspection <b>R</b> =repeat v	
Compliance Status	cos	_				pliance St					· · · · ·
Supervision	101			00	1111			y Haz	ardous Food Ti	me/Temperature	COS R
5 1 IN OUT PIC present, demonstrates knowledge, and	1				3	IN OUTN/	A N/O	Prope	er cooking time &	temperatures	
performs duties	-		- 52	517						dures for hot holding	
Employee Health 5 2   IN OUT   Management awareness; policy present	10.23		-	518					er cooling time & t er hot holding tem		
5 3 IN OUT Proper use of reporting, restriction & Exclusion				5 20	D	IN OUT	M/A	Prop	er cold holding ten	nperatures	
Good Hyglenic Practices	्यम्	20	2	52					er date marking &		
5         4         IN OUT         N/O         Proper eating, tasting, drinking, or tobacco use         5         5         NOUT         N/O         No discharge from eyes, nose, and mouth		-	-	5 22	2	IN OUT N/	A NO	& rec		control: procedures	
Preventing Contamination by Hands	-	-		236			10 3		onsumer Advis	ory	2.40
56 NOUT N/O Hands clean & properly washed				5 2:	3	IN OUT	N/A		umer advisory prov	vided for raw or	
2 7 NOUTN/A N/O No bare hand contact with RTE foods or									rcooked foods	aulationa	
approved alternate method properly followed           5 8         NOUT         Adequate handwashing facilities supplied &	_	+	-	52	4	IN OUT	N/A		Susceptible Pop	d; prohibited foods not	n although a
accessible							0	offer		, promoted roods not	
Approved Source	5.0	ut I				STARL.	E		Chemical		1.2.1. 10
5 9 IN OUT Food obtained form approved source				5 2		IN OUT	N/A	all some states and some states and	the second se	ed & properly used	
5 10 (IN OUT N/A N/O Food received at proper temperature 5 11 (IN) OUT Food in good condition, safe, & unadulterated	-	-	-	5 20		IN COT		& us		erly identified, stored,	
1 12 NOUTN/A N/O Required records available: shellstock	-	-	-	- 01		N. Inc.	Confo		e with Approve	d Procedures	10.0
tags, parasite destruction				5 2	7	IN OUT	N/A		pliance with varian	130 B	
Protection from Contamination	1.5	-10		1				proce	ess, & HACCP plar	1	
2         13         M         OUT         N/A         Food separated & protected           2         14         M         OUT         N/A         Food-contact surfaces: cleaned & sanitized	1	-	-							edures identified as the	
5 15 N OUT Proper disposition of returned, previously		1	1							ess or injury. Public He	
served, reconditioned, & unsafe food			1	<u>الــــــــــــــــــــــــــــــــــــ</u>	-		re con		easures to prever	nt foodborne illness or	injury.
	_	-				CTICES				and the second second	1420 A.
Good Retail Practices are preventative measures to c Mark "X" in box if numbered item is <b>not</b> in compliance Mark "X" in ap											Nation
Wark X in box in hambered term is not in compliance. Wark X in ap		SF			00.			-cone	cica on-site during	inspection n=repeat vic	COSR
Safe Food and Water		1	5	- 1		7,12,12			oper Use of Ute	nsils	
5     28     Pasteurized eggs used where required       5     29     Water & ice from approved source	-	-	-	24					erly stored	stored, dried & handled	
30 Variance obtained for specialized processing	-	1		2 4						perly stored & used	+ +
Food Temperature Control				2 4		Gloves					
5 31 Proper cooling methods used; adequate equipment for	-	-			-	Food 0		and the second second	, Equipment and	-	
5 32 Plant food properly cooked for hot holding	-	+	-	2 4	5				ntact surfaces clea	nable, properly	
5 33 Approved thawing methods used	-	+		1 4	6	-			-	ained, & used; test strips	
1 34 Thermometers provided & accurate	T			14	7	Non-foo	d conta		faces clean		
Food Identification           1 35         Food properly labeled; original container	1112			4 4	0	Hot & o	old wa		Physical Faciliti ailable; adequate p		1441
Prevention of Food Contamination				5 4					roper backflow dev		+ +
4 36 Insects, rodents, & animals not present				5 5	0	Sewage	& was	te wa	ter properly dispos	ed	
2 37 Contamination prevented during food preparation, storage & displa	1y	-		2 5						upplied, & cleaned	
5     38     Personal cleanliness       1     39     Wiping cloths: properly used & stored	+	+	-	2 5					alled, maintained,	acilities maintained & clean	
1 40 Washing fruits & vegetables	1				4				& lighting; design		
Person in Charge (Signature)	la	l	M	K	1	/	Dat	9:	10/23/	106	
Health Inspector (Signature)				Follo	w-	up: YES	NO	(circ	le one) Follow	v-up Date:	