



303-111  
Send to State

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

-33 (67)

Owner Name: Jaket Teds Cafe Inc Establishment Name: SAUCE  
 Address: 342 Warren St Location: Portland  
 MCD #: 05170 ESTAB #: 20658 DATE: 10/20/20 PURPOSE: REGULAR FOLLOW-UP  
 LICENSE ISSUED: YES  NO  INVESTIGATION: 1 ESTAB. TYPE: 01  
 LICENSE POSTED: YES  NO  NEW/OTHER: 5

**FOOD SUPPLY AND SOURCE**

1.  Spoiled and/or  adulterated foods are being used and/or served. Rule 2.1.A.1. 1 DEMERIT.

2.  Unpasteurized milk,  milk products,  cream,  eggs,  and  other products being used and/or served. Rule 2.1.A.2. 5 DEMERITS.

3. Canned foods,  and  other products, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.

4.  Unlabeled,  and  improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.

5. Canned goods found  leaking,  with  dents,  in rusty condition, and/or  other defects. 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 DEMERIT.

**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.  Cooked and/or prepared food products without thorough handwashing. 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,  heated, 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  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.I.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**

18. Potentially hazardous food(s) not being:  reheated,  cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.

19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was  °F. Rule 2.3.C.3. 5 DEMERITS.

20.  Frozen food not being kept at 0°F or below;  improper thawing. The measured temperature was  °F. Rule 2.3.C.4. 5 DEMERITS.

21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was  °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.

22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was  °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.

23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.

24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.

25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

**PERSONNEL**

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

27. Personnel with  communicable disease(s),  boils,  infected wound(s),  respiratory or  gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.

28. Personnel:  with dirty hands and/or  smoking when preparing and serving food,  with poor hygienic practices,  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**

30. Food/non food contact surfaces of equipment:  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.

**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 a sanitizing solution containing 50 ppm chlorine bleach and at a temperature of at least 170°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 measured temperature was  °F. Rule 5.1.D.3.b. 2 DEMERITS.

39. The final sanitization: The water temperature was not at least 180°F. The measured temperature was  °F. Rule 5.1.D.3.b. 4 DEMERITS.

40. Sustained 185°F hot water dishwashing machine. 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.

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.

**TOILET MATERIALS**

48.  Toilet materials,  and  other materials, are not being stored in food storage areas. Rule 6.4.C. 2 DEMERITS.

**WATER SUPPLY**

49.  The hot water supply system is not being maintained at the facility. Rule 8.1.C.1. 5 DEMERITS.

50. The free chlorine residual in the water supply is not being maintained at a minimum of 0.2 ppm. Rule 8.1.C.1. 5 DEMERITS.

51.  Hot and  cold water supply systems are not being maintained to the satisfaction of the health department. Rule 8.1.C.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 is not being maintained. Rule 8.1.C.2. 5 DEMERITS.

54. Wastewater was being improperly discharged onto the premises. Rule 8.1.C.2. 5 DEMERITS.

55. (Mobile food units):  waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

**PLUMBING**

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

57. A cross-connection, without backflow prevention device, exists between the drinking and the waste water systems at the:  faucet hose,  water closet,  other. Rule 6.4.G. 5 DEMERITS.

**TOILET AND HANDWASH FACILITIES**

58. Toilet rooms:  Completely enclosed,  equipped with self-closing, tight fitting doors,  properly vented,  tissue provided,  covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.

59. Inadequate number of  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5. 1 DEMERIT.

60. Handwash lavatories:  clean,  adequate number,  accessible,  mirrors maintained,  hand cleansing soap,  sanitary towel/hand drying devices not provided  cotton towel. Rules 6.3. and 6.6. 4 DEMERITS.

**RUBBISH**

61.  Inadequate,  uncovered containers were being used. Rule 6.9. 2 DEMERITS.

62. Storage areas were not  clean,  free of litter, Rule 6.9.B.4. 2 DEMERITS.

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

**INSECT, RODENT & ANIMAL CONTROL**

64.  Flies,  rodents,  roaches,  live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.

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

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

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

67.  Lighting  ventilation inadequate,  fixture(s) not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

68.  Premises littered,  unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

69. Improper storage of  cleaning equipment,  linens. Rule 7.11.B. 1 DEMERIT.

**LODGING**

70. The sleeping room(s) are:  inadequately ventilated, 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:  water heaters,  space heaters,  clothes dryers,  floor furnaces found:  not properly installed,  not adequately vented,  equipped with automatic shut-off valves. 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

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NO ICE SCOOP  
ice mach  
designate Hand sink  
contact with counter tops

Arthur Rowe  
Code Enforcement Officer

X Gabe Sampson  
Establishment Representative



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

303- H-1

8-92

Owner Name: Jake + Ted's Cafe, Establishment Name: Same, Address: 342 Warren Ave, Zip Code: 04103, Location: Portland. Includes MCD #, ESTAB #, SANI #, ROOMS SITES, SEATS, DATE, PURPOSE, and LICENSE ISSUED/POSTED status.

- FOOD SUPPLY AND SOURCE
1. Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
2. Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
3. Canned foods from an unapproved source on premises being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
5. Carried 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. Employee 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 (food) 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.I.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
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 40° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERITS.
20. Frozen food not being kept at 0°F, or below; improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERITS.
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

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

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

- DISHWASHING
MANUAL DISHWASHING:
33. Dishes/utensils not being scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERITS.

- MECHANICAL DISHWASHING:
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 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.a. 4 DEMERITS.
40. Sustained 185°F hot water dishwashing machine. Rule 5.1.D.3.a. 2 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.
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.

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

- WATER SUPPLY
48. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
51. Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
52. (Mobile food units) The water storage tank does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 6.1.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 6.1.C.2. 4 DEMERITS.

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

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

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

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

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

- LODGING
70. The sleeping room(s) are: inadequately ventilated, 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.

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: [Signature]
Establishment Representative: [Signature]



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

303-H-001

Owner Name: STEVEN REALT Establishment Name: STEVE'S WARREN AV. GRILLE  
 Address: 342 WARREN AV Zip Code: 04103 Location: PORTLAND

MCD #: 05170 ESTAB #: 20658 SANI #: 52 ROOMS: 030 SEATS: 980 DATE: 22 6 2016 PURPOSE: 1  
 LICENSE ISSUED: YES  NO  ESTAB. TYPE: 01 Reinspection to be conducted within 16 days  
 LICENSE POSTED: YES  NO  DEMERITS: 5 PT 0, 4 PT 1, 2 PT 1, 1 PT 1

**FOOD SUPPLY AND SOURCE**

4.  Unlabeled,  improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.

6.  Shellfish not being kept in original container;  seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 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.6. 2 DEMERITS.

10. Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.

11. Food contact surfaces not  washed,  rinsed, and/or  sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.

12. Food (ice) contact surfaces are improperly:  designed,  constructed,  installed,  maintained and/or  located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

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

14. Institutions: Ghost tray(s)  not kept,  not dated, Rule 10.2  1/2 pint milk not retained,  schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.

15. Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.

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

**FOOD TEMPERATURES**

23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.

24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.

25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

**PERSONNEL**

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

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

**FOOD EQUIPMENT AND UTENSILS**

30. Food/non food contact surfaces of equipment:  in disrepair (cracks, chips, pits, open seams),  not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

31. Single service articles improperly:  stored,  dispensed,  handled,  reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.

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

**DISHWASHING**

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

34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was 120 °F. Rule 5.1.C.5. 2 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 measured temperature was 140 °F. Rule 5.1.D.5.B. 2 DEMERITS.

41. Chemical sanitizers: The wash-water temperature was 140 °F. Rule 5.1.D.5.A. 2 DEMERITS.

42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.5.A. 2 DEMERITS.

43. The chemicals sanitizing rinse water temperature was not at least 180°F. The measured temperature was 180 °F. Rule 5.1.D.5.C. 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.

**TOXIC MATERIALS**

91

**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.

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**

**PLUMBING**

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

57. A cross-connection exists between the drinking and the waste-water systems at the:  building base,  hot water heater,  water closets,  other. Rule 6.4.C. 1 DEMERIT.

**TOILET AND HANDWASH FACILITIES**

58. Toilets rooms:  Completely enclosed,  Equipped with self-closing, tight fitting doors,  properly vented,  tissue provided,  covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.

59. Inadequate number of  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5 1 DEMERIT.

**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 6.8 and 6.10. 2 DEMERITS.

**INSECT, RODENT & ANIMAL CONTROL**

64.  Evidence of insects, rodents, or other animals (other than security or guide dogs) present. Rule 6.10. 2 DEMERITS.

65.  Food, refuse, or other debris present in areas where insects, rodents, or other animals are known to be present. Rule 6.10. 2 DEMERITS.

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

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

67.  Lighting  ventilation inadequate,  fixture(s) not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

68.  Premises littered,  unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

69. Improper storage of  cleaning equipment,  linens. Rule 7.11.B. 1 DEMERIT.

**LODGING**

70. The sleeping room(s) are:  inadequately ventilated, unclear,  in disrepair,  undersized;  improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.

71. The  Toilets,  lavatories,  showers, were not:  clean,  in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.

72.  Hand cleansers,  towels, were:  not found,  inadequate. Rule 12.4 2 DEMERITS.

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

74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.

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

30 - Cutting Board & Cutting Board Edging  
 32 - AS STATED @ GRILLE  
 39 - AS STATED - MUST BE 180°F  
 39 - Floor under left leg of dishwasher  
 39 - 2 pipes in reach in eating

Code Enforcement Officer: [Signature]  
 Establishment Representative: [Signature]



SEND TO STATE

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

303 H-001

65

Owner Name: **JAKE + JOE'S CAFE** Establishment Name: **Same**

Address: **350 WARREN AVE** Location: **Portland**

ESTAB # **20658** ROOMS **59** SEATS **1030** DATE **01/01/30**

LICENSE ISSUED YES  NO  LICENSE POSTED YES  NO

PURPOSE: REGULAR FOLLOW-UP (2), COMPLAINT (3), INVESTIGATION (4), NEW/OTHER (5)

ESTAB. TYPE: **01**

Reinspection to be conducted within: **30** days

DEMERTS: 5 PT **5**, 4 PT **4**, 2 PT **4**, 1 PT **4**

**FOOD SUPPLY AND SOURCE**

4.  Unlabeled or improperly labeled containers of food are being used and/or served. Rule 2.1.A.3. 1 DEMERIT.

6.  Shellfish being kept in original containers;  seafood products misrepresented. Rules 2.1.B.1 and 2.1.B.3. 1 DEMERIT.

**FOOD PREPARATION AND PROTECTION**

8. Cooked and/or prepared foods are subjected to cross contamination, from  raw foods, or  other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERTS.

10. Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTS.

11. Food contact surfaces not  washed,  rinsed, and/or  sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERTS.

12. Food (ice) contact surfaces are improperly:  designed,  constructed,  installed,  maintained and/or  located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERTS.

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

14. Institutions;  Ghee tray(s)  not kept,  not dated, Rule 10.2  1/2 pint milk not retained,  schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERTS.

15. Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERTS.

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

**FOOD TEMPERATURES**

23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meat. Rule 10.1. 2 DEMERTS.

24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.

25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

**PERSONNEL**

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

27. Personnel with  respiratory infection,  infected wounds,  diarrhea,  vomiting,  are preparing and serving food. Rule 3.1.A. 5 DEMERTS.

28. Personnel:  with dirty hands and/or  smoking when preparing food,  using paper napkins,  drinking,  eating,  washing break. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERTS.

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

31. Single service articles improperly:  stored,  dispensed,  handled,  reused. Rules 4.4.A. and 5.2.C. 2 DEMERTS.

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

**DISHWASHING**

**MANUAL DISHWASHING:**

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

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

35. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 170°F. The measured temperature was **170**°F. Rule 5.1.C.6. 4 DEMERTS.

37. No chemical sanitizer. 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 measured temperature was **140**°F. Rule 5.1.D.3.b. 2 DEMERTS.

39. Wash-water temperature: The wash-water temperature was not at least 120°F. The measured temperature was **120**°F. Rule 5.1.D.4.c.(1). 2 DEMERTS.

40. Sustained 120°F hot water washing machine. Rule 5.1.D.4.c.(2). 2 DEMERTS.

41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was **120**°F. Rule 5.1.D.4.c.(1). 2 DEMERTS.

42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS.

43. The chemicals sanitizing wash-water temperature was not at least 130°F. The measured temperature was **130**°F. Rule 5.1.D.4.c.(3). 2 DEMERTS.

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.8. 1 DEMERIT.

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

**TOXIC MATERIALS**

50. **CREAKY/NO DOZE**

**WATER SUPPLY**

48.  A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERTS.

52. (Mobile food units) The water storage tank:  does not have adequate storage,  is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERTS.

**WASTEWATER DISPOSAL**

54.  Surface disposal system was found to be malfunctioning. Rule 6.1.A. 4 DEMERTS.

55.  Wastewater was being improperly discharged into the ground. Rule 6.1.A.2. 4 DEMERTS.

56.  The food unit's  wastewater storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERTS.

**PLUMBING**

56.  Kitchen sink,  utility sink,  grease trap,  drain,  plumbing; is improperly sized,  installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTS.

57.  A cross connection between the drinking and the waste water systems of the  faucet,  hot water heater,  water dispenser,  etc. Rule 6.4.C. 4 DEMERTS.

**TOILET AND HANDWASH FACILITIES**

58. Toilets rooms:  Completely enclosed,  Equipped with self-closing, tight fitting doors,  properly vented,  tissue provided,  covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERTS.

59. Inadequate number of  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5 1 DEMERIT.

60. Handwash lavatories:  accessible,  accessible to disabled persons,  hand sanitizer,  hot and cold running water,  soap,  common towel. Rules 6.5 and 6.6 2 DEMERTS.

**RUBBISH**

61.  Inadequate,  uncovered containers were being used. Rule 6.9. 2 DEMERTS.

62. Storage areas were not  clean,  free of litter. Rule 6.9.B.4. 2 DEMERTS.

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

**INSECT, RODENT & ANIMAL CONTROL**

64.  Signs,  traps,  bait,  etc. are present (other than poultry or game traps) in the premises. Rules 7.10 and 7.12.D. 4 DEMERTS.

65.  Signs,  traps,  bait,  etc. are present in the premises. Rules 7.10 and 7.12.D. 4 DEMERTS.

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

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

67.  Lighting  ventilation inadequate,  fixture(s) not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

68.  Premises littered,  unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

69. Improper storage of  cleaning equipment,  linens. Rule 7.11.B. 1 DEMERIT.

**LODGING**

70. The sleeping room(s) are:  inadequately ventilated,  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 DEMERTS.

72.  Hand cleansers,  towels, were:  not found,  inadequate. Rule 12.4 2 DEMERTS.

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

74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTS.

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

**See Attached**

**Jon Red**  
Code Enforcement Officer

**[Signature]**  
Establishment Representative



SEND TO STATE

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

303-H-0011

86

Owner Name: **JAKE AND TED'S CAFE'** Establishment Name: **Same**  
 Address: **WARREN AVE** Zip Code: Location: **PORTLAND**

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE			PURPOSE			DEMERITS	
05170	2065B	59	1	030	01	02	13	REGULAR	2	ESTAB. TYPE	01	5 PT
LICENSE ISSUED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>						FOLLOW-UP	3	Reinspection to be conducted within		4 PT
LICENSE POSTED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>						COMPLAINT	4	day letter of		2 PT
								INVESTIGATION	5	follow-up		1 PT
								NEW/OTHER				33

**FOOD SUPPLY AND SOURCE**

1. Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 1 DEMERIT.

2. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.

3. Canned foods from an unapproved source or premises being used and/or served. Rule 2.1.A.3. 1 DEMERIT.

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. 1 DEMERIT.

6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERIT.

7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 1 DEMERIT.

**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

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. **FRY CUTTER**

12. Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

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

14. Institutions; Ghost tray(s) not kept, not dated, Rule 10.2. 1/2 pint milk not retained; schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.

15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.

16. Unlabeled and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 1 DEMERIT.

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

**FOOD TEMPERATURES**

18. Potentially hazardous foods not being reheated, cooked long enough to be safely served to all parts. Rule 2.4.C.2. 1 DEMERIT.

19. Potentially hazardous foods requiring refrigeration are not being rapidly cooled to the maximum safe temperature. Rule 2.4.C.3. 1 DEMERIT.

20. Potentially hazardous food not being held at 140°F or above. The measured temperature was 130°F. Rule 2.4.C.4. 1 DEMERIT.

21. Potentially hazardous food not being stored at 40°F or below. The measured temperature was 45°F. Rule 2.4.C.5. 1 DEMERIT.

22. Potentially hazardous food not being stored at 0°F or below. The measured temperature was 5°F. Rule 2.4.C.6. 1 DEMERIT.

23. Crowded refrigerator. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.

24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.

25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

**PERSONNEL**

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

27. Personnel with communicable disease(s), boils, infected wounds, respiratory or gastrointestinal infections, are preparing and serving food. Rule 2.1.A. 1 DEMERIT.

28. Personnel wearing jewelry, smoking when preparing and serving food, wearing watches, rings, or nail polish, or using nail polish in food preparation and distribution areas. Rules 3.3.A., 3.3.B., and 3.4.A. 1 DEMERIT.

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

**FOOD EQUIPMENT AND UTENSILS**

30. Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams); not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

31. Single service articles improperly stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.

32. Wiping cloths: dirty; not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

**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 110°F. Rule 5.1.C.5. 2 DEMERITS.

**MECHANICAL DISHWASHING:**

37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was 130°F. Rule 5.1.D.3.b. 2 DEMERITS.

39. The final rinse temperature was not at least 180°F. Rule 5.1.D.3.c. 1 DEMERIT.

40. Sustained 180°F. not maintained. Rule 5.1.D.3.d. 1 DEMERIT.

41. Chemical sanitizers: The wash-water temperature was not at least 150°F. The measured temperature was 140°F. Rule 5.1.D.4.a.(1). 2 DEMERITS.

42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.a.(2). 1 DEMERIT.

43. The chemicals sanitizing rinse water temperature was not at least 150°F. The measured temperature was 140°F. Rule 5.1.D.4.a.(3). 1 DEMERIT.

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.

**TOXIC MATERIALS**

47. Toxic materials, pesticides, disinfectants, or other hazardous materials are being stored, used, or disposed of in a manner that is not in accordance with applicable rules. Rule 7.12. 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. 1 DEMERIT.

50. The hot water temperature is less than 120°F. The measured chlorine residual was 1 ppm. Rule 6.1.C.1. 1 DEMERIT.

51. Hot and cold water supply lines are not separated by a backflow preventer. Rule 6.1.B.1. 1 DEMERIT.

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 wastewater disposal system is not in accordance with applicable rules. Rule 8.2.A. 1 DEMERIT.

54. Wastewater is being discharged into the ground. Rule 8.2.A. 1 DEMERIT.

55. Mobile food units: The wastewater storage tank does not have adequate storage. Rule 8.1.C.2. 1 DEMERIT.

**PLUMBING**

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

57. A cross-connection without backflow device exists between the drinking and the wastewater systems at the: faucet hose; hot water heater; other. Rule 6.4.C. 1 DEMERIT.

**TOILET AND HANDWASH FACILITIES**

58. Toilets rooms: Completely enclosed; Equipped with self-closing, tight fitting doors; properly vented; tissue provided; covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.

59. Inadequate number of male and/or female toilets. The number of toilets are: male and female. Rule 6.5. 1 DEMERIT.

60. Handwash facilities: clean; equipped with soap; automatic; return mechanism; hand drying device; sanitary hand and drying devices not provided; common towel. Rules 6.8. and 6.9. 1 DEMERIT.

**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. Insects, rodents, or other animals are present in the facility or on the premises. Rule 6.10 and 12.12. 1 DEMERIT.

65. Insects, rodents, or other animals are present in the facility or on the premises. Rule 6.10 and 12.12. 1 DEMERIT.

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

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

67. Lighting, ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

**LODGING**

70. The sleeping room(s) are: inadequately ventilated, 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 12.8. 2 DEMERITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 8 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-6300 X 6703

8- NEED to clean inside cooler  
 11- AS WRITER  
 22- VAN @ 60° (THROWN AWAY)  
 33- AS WRITER  
 38- Please Adjust Hinge  
 66- AS WRITER

*[Signature]*  
 Code Enforcement Officer  
*[Signature]*  
 Establishment Representative



SEND TO STATE

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

303-H-001

88

Owner Name <b>JAKE + TED'S CAFE</b>		Establishment Name <b>JAKE</b>	
Address <b>392 WARDEN AVE</b>		Zip Code	Location <b>PORTLAND</b>
MCD # <b>05170</b>	ESTAB #	SANI # <b>59</b>	ROOMS SITES
LICENSE ISSUED YES <input type="checkbox"/> NO <input type="checkbox"/>	LICENSE POSTED YES <input type="checkbox"/> NO <input type="checkbox"/>	DATE YR. MO. DAY <b>020130</b>	PURPOSE REGULAR ..... 2 FOLLOW-UP ..... 2 COMPLAINT ..... 3 INVESTIGATION ..... 4 NEW/OTHER ..... 5
ESTAB. TYPE <b>01</b>		Reinspection to be conducted within ___ days ___ day letter of follow-up	
		DEMERITS 5 PT <b>1</b> 4 PT <b>1</b> 2 PT <b>1</b> 1 PT <b>1</b>	

FOOD SUPPLY AND SOURCE

1.  Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.

2.  Milk products,  poultry products,  manufactured egg products,  and  other ready-to-eat foods are not being properly stored. Rule 2.1.B.4. 5 DEMERITS.

3.  Spoiled and/or adulterated source or 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. 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 2.1.1.2. 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 prepared food products without thorough hand washing. Rules 2.2.A.2. and 2.3.B.3. 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. *INSIDE MICROWAVE/CUTTER*

12.  Food (ice) contact surfaces are improperly:  designed,  constructed,  installed,  maintained and/or  located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

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

14.  Institutions: Ghost tray(s)  not kept,  not dated. Rule 10.2  1/2 pint milk not returned,  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.  Unapproved and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.

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

FOOD TEMPERATURES

18.  Potentially hazardous food(s) not being  reheated,  cooked long enough to be completely heated to at least 165°F. Rule 2.3.C.3. 5 DEMERITS.

19.  Hot holding temperatures are not being properly checked. Rule 2.3.C.4. 5 DEMERITS.

20.  Hot holding food not being kept at 140°F or above.  Improper thawing. The measured temperature was  °F. Rule 2.3.C.4. 5 DEMERITS.

21.  Cold holding temperatures are not being checked at 40°F or below. The measured temperature was  °F. Rule 2.3.C.5. 5 DEMERITS.

22.  Cold holding temperatures are not being checked at 40°F or below. The measured temperature was  °F. Rule 2.3.C.5. 5 DEMERITS.

23.  Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.

24.  The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.

25.  Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

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

27.  Employees  not wearing  hair restraints,  gloves,  and  clean uniforms, are preparing and serving food. Rule 3.3.A. 5 DEMERITS.

28.  Personnel  not wearing  hair restraints,  gloves,  and  clean uniforms, are food preparation and/or serving. Rules 3.3.A. and 3.3.A. 5 DEMERITS.

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

FOOD EQUIPMENT AND UTENSILS

30.  Food/non food contact surfaces of equipment:  in disrepair (cracks, chips, pits, open seams),  not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

31.  Single service articles improperly:  stored,  dispensed,  handled,  reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.

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

DISHWASHING

MANUAL DISHWASHING:

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

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

35.  Dishes/utensils are not being washed in a detergent solution having a temperature of at least 170°F. The measured temperature was  °F. Rule 5.1.C.5. 2 DEMERITS.

36.  Dishes/utensils are not being washed in a detergent solution having a temperature of at least 170°F. The measured temperature was  °F. Rule 5.1.C.5. 2 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 measured temperature was  °F. Rule 5.1.D.3.b. 2 DEMERITS.

39.  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.

40.  Sanitized 100°F hot water sanitizing machine. Rule 5.1.D.3.c. 2 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.

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.

TOXIC MATERIALS

47.  Toxic materials,  personal medications,  and  other hazardous materials are  improperly stored,  labeled,  and  used in food. Rule 6.1.E.1. 5 DEMERITS.

WATER SUPPLY

48.  A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.

49.  Water tested and found to be unsatisfactory. Rule 6.1.E.1. 5 DEMERITS.

50.  The free chlorine residual was  ppm. Rule 6.1.E.2. 5 DEMERITS.

51.  Hot and  cold water (under pressure) was not provided to the  dining,  kitchen,  and  restrooms. Rule 6.1.D.3. 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 wastewater disposal system was  not installed. Rule 6.2.A. 4 DEMERITS.

54.  Wastewater disposal system was  not installed. Rule 6.2.A. 4 DEMERITS.

55.  (Mobile food units)  wastewater storage tank  does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

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

57.  A cross-connection without backflow device, exists between the drinking and the waste water systems at the:  floor hole,  hot water heater,  water closets,  other. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

58.  Toilets rooms:  Completely enclosed,  Equipped with self-closing, tight fitting doors,  properly vented,  tissue provided,  covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.

59.  Inadequate number of  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5 1 DEMERIT.

60.  Handwash basins:  clean,  hot water,  accessible,  mirrors maintained,  hand sanitizing soap,  sanitary towels and drying devices not provided  common toilet. Rules 6.4 and 6.5 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.   Fleas,  lice,  cockroaches,  mice,  rats,  and  other pests or parasites were found on the premises. Rule 6.10 and 7.12. 4 DEMERITS.

65.   Insect,  rodent,  and  animal control traps were not adequately secured. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

67.  Lighting  ventilation inadequate,  fixture(s) not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

68.  Premises littered,  unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

69.  Improper storage of  cleaning equipment,  linens. Rule 7.11.B. 1 DEMERIT.

LODGING

70.  The sleeping room(s) are:  inadequately ventilated,  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.

\* ITEMS IN GRAY ARE CORRECTED AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 674-8300 X 8703

11- CLEAN INSIDE MICROWAVE  
22- Food Chart - HAND @ 65  
60- Need soap - MENS ROOM  
66- AS WRITTEN

Jon Reed  
Code Enforcement Officer  
G. Lamson  
Establishment Representative



Send to State

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

303-H-001

90

Owner Name: **JAKE + TED'S CAFE'** Establishment Name: **Same**  
 Address: **372 WARREN AVE** Zip Code: Location: **PORTLAND**

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE	PURPOSE	DEMERITS
05170	20658	59		400	30/05	REGULAR FOLLOW-UP COMPLAINT INVESTIGATION NEW/OTHER	5 PT 4 PT 2 PT 1 PT

LICENSE ISSUED YES  NO   
 LICENSE POSTED YES  NO

FOOD SUPPLY AND SOURCE

- 4.  Unlabeled,  improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- 6.  Shellfish not being kept in original container;  seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 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
- 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. *Manual clean sink*
- 12. Food (ice) contact surfaces are improperly:  designed,  constructed,  installed,  maintained and/or  located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- 13. Food not protected during storage/display  food left uncovered,  food improperly stored on floor,  food containers in cold storage double stacked or nested,  sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- 14. Institutions; Ghost tray(s)  not kept,  not dated, Rule 10.2  1/2 pint milk not retained,  schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- 15. Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- 18. Potentially hazardous food(s) not being:  reheated,  cooked long enough to be safe. Rule 2.3.C.2. 2 DEMERITS.
- 19. Potentially hazardous food(s) are not being held at 140°F or above. Rule 2.3.C.2. 2 DEMERITS.
- 20. Potentially hazardous food(s) are not being held at 40°F or below. Rule 2.3.C.2. 2 DEMERITS.
- 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

- 26. No certified food handler/manager. Rules 3.5.
- 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- MANUAL DISHWASHING:
- 33. Dishes/utensils not being:  scraped,  soaked,  preflushed. Rule 5.1.C.4. 1 DEMERIT.
  - 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was  °F. Rule 5.1.C.5. 2 DEMERITS.

MECHANICAL DISHWASHING:

- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 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.
- 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.
- 43. The chemical 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.

TOXIC MATERIALS

- 49. Toxic materials,  improperly stored,  used. Rule 6.1.E.3. 2 DEMERITS.

WATER SUPPLY

- 48.  A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- 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 sewage disposal system:  is not being properly maintained,  is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- 56.  Kitchen sink,  utility sink,  grease trap,  drain,  plumbing is improperly sized,  installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- 57. A cross-connection without backflow device, exists between the drinking water and waste water systems at the:  indoor hose,  hot water heater,  water cooler,  other. Rule 6.4.C. 4 DEMERITS.

TOILET AND HANDWASH FACILITIES

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

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.  Evidence of insects, rodents, or animals. Rule 6.11. 2 DEMERITS.
- 65.  Evidence of insects, rodents, or animals. Rule 6.11. 2 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- 70. The sleeping room(s) are:  inadequately ventilated, 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 12.8. 2 DEMERITS.

ITEMS IN GRAY SHADING ARE TO BE CORRECTED AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 674-8300 X 8703

11-CLEAN CASH DRAW  
 13-COVER FOOD IN COOLER  
 22-MUST BE 45° OR BELOW  
 26-CLEAN KITCHEN FLOORS

Code Enforcement Officer: *[Signature]*  
 Establishment Representative: *[Signature]*

303-H-1

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT



Send to start

-15- (85)

Owner Name Jack + Ted's Inc. Establishment Name Same  
 Address 342 Western Ave Zip Code 04103 Location Portland  
 MCD # 05170 ESTAB # 20658 DATE 04/03 PURPOSE REGULAR  
 LICENSE ISSUED YES  NO  ESTAB. TYPE 2 Reinspection to be conducted within 10 days  
 LICENSE POSTED YES  NO  51000030000121 000121

10	DEMERTITS
5	PT
0	4
0	PT
1	2
1	PT
2	1
3	PT
15	

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

- 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 DEMERTITS.
  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 DEMERTITS.
  10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTITS.
  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 DEMERTITS.
  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 DEMERTITS.
  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 DEMERTITS.
  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 DEMERTITS.
  15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERTITS.
  16. Spoiled and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERTITS.
  17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERTIT.

- FOOD TEMPERATURES**
18. Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated by all parts. Rule 2.4.G.3. 5 DEMERTITS.
  19. Potentially hazardous foods requiring refrigeration are not being rapidly cooled to 40°F or below. The measured temperature was [ ] °F. Rule 2.3.C.3. 5 DEMERTITS.
  20. Potentially hazardous food(s) not being kept at 0°F or below. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERTITS.
  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 DEMERTITS.
  22. Potentially hazardous cold food(s) not being stored at 40°F or below. The measured temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.B. 5 DEMERTITS.
  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTITS.
  24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERTIT.
  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 DEMERTIT.

- PERSONNEL**
26. No certified food handler/manager. Rules 3.5.
  27. Personnel with communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERTITS.
  28. Personnel: with dirty hands and/or; smoking when preparing and serving food; with poor hygiene practice; eating, drinking, in food preparation and/or hand washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERTITS.
  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERTITS.

- 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 DEMERTITS.
  31. Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERTITS.
  32. Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERTIT.

- DISHWASHING**
- MANUAL DISHWASHING:
33. Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERTIT.
  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 DEMERTITS.

- MECHANICAL DISHWASHING:
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTIT.
  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 DEMERTITS.
  39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.c. 4 DEMERTITS.
  40. Sustained 180°F hot water dishwashing machines. Rule 5.1.D.3.a. 4 DEMERTITS.
  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 DEMERTITS.
  42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTITS.
  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 DEMERTITS.
  44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTIT.
  45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERTIT.
  46. Gauges: not provided, inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERTIT.

- TOXIC MATERIALS**
47. Toxic materials, (pesticides, herbicides, and/or disinfectants) were improperly stored, labeled, or used in food. Rule 7.12. 5 DEMERTITS.

- 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 DEMERTITS.
  49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTITS.
  50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] ppm. Rule 6.1.A.2. 4 DEMERTITS.
  51. Hot and cold water (under pressure) were not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERTITS.
  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 6.1.C.1. 2 DEMERTITS.

- WASTEWATER DISPOSAL**
53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERTITS.
  54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERTITS.
  55. (Mobile food units): mobile water storage tank does not have adequate storage. Rule 6.1.C.2. 4 DEMERTITS.

- PLUMBING**
56. Kitchen sink, utility sink, grease trap, drain, plumbing; is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTITS.
  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, or other. Rule 6.4.C. 5 DEMERTITS.

- TOILET AND HANDWASH FACILITIES**
58. Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERTITS.
  59. Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5. 1 DEMERTIT.
  60. Handwash lavatories: clean, adequate number, accessible, fixture maintained, hand operating soap, sanitary towel and drying device not provided, common towel. Rules 6.3 and 6.6. 4 DEMERTITS.

- RUBBISH**
61. Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERTITS.
  62. Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERTITS.
  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 DEMERTITS.

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

- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**
66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERTIT.
  67. Lighting: ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.8, 7.9, 7.10. 1 DEMERTIT.
  68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERTIT.
  69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERTIT.

- LODGING**
70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERTIT.
  71. The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3 and 12.9.D. 2 DEMERTITS.
  72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERTITS.
  73. The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERTIT.
  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTITS.

75. Gas Appliances: hot water heaters, clothes dryers, floor burners, forced air circulating systems, installed, equipped with approved vents, equipped with vent caps. Rule 12.10.

• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERTITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 6703

Code Enforcement Officer: Gale A. Sampson  
 Establishment Representative: \_\_\_\_\_





303-H-1

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

-16 = (89)

Send to State

Owner Name: Jake + Todd's Cafe Truck Establishment Name: J Street  
 Address: 342 Warren Ave Zip Code: 04103 Location: Portland

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE	PURPOSE	REGULAR	FOLLOW-UP	COMPLAINT	INVESTIGATION	NEW/OTHER	ESTAB. TYPE	Reinspection to be conducted within	DEMERTS
05170	20685				99/12/20	0	2	3	4	5		01	3 days	5 PT / 4 PT / 3 PT / 2 PT / 1 PT

LICENSE ISSUED YES  NO   
 LICENSE POSTED YES  NO

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERTS.
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERTS.
10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTS.
11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERTS. *French Fry mach.*
12. Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERTS.
13. Food not protected during storage/display; food left uncovered; food improperly stored on floor; food containers in cold storage double stacked or nested; sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERTS.
14. Institutions; Ghost tray(s) not kept, not dated, Rule 10.2. 1/2 pint milk not retained, schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERTS.
15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERTS.
16. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERTS.
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- MANUAL DISHWASHING:
33. Dishes/utensils not being scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
  34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERTS.
  35. Dishes/utensils are not being sanitized by immersion in a solution containing 60 ppm chlorine minimum and at a temperature of at least 180°F. The measured residual was [ ] ppm and the measured temperature was [ ] °F. Rule 5.1.C.5.b. 4 DEMERTS.
  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 measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERTS.
  39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERTS.
  40. Sustained 185°F hot water dishwashing process.
  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 DEMERTS.
  42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS.
  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 DEMERTS.
  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.

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERTS.
54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERTS.
55. (Mobile food units) Waste water storage tank does not have adequate storage. Rule 6.1.C.2. 4 DEMERTS.

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, porous 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 with unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

70. The sleeping room(s) are: inadequately ventilated, 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 DEMERTS.
72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4 2 DEMERTS.
73. The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTS.
75. Gas Appliances: hot water heaters, clothes dryers, floor furnaces found in sleeping rooms were not properly vented, equipped with carbon monoxide detectors, equipped with an automatic shut-off device. Rule 12.10. 4 DEMERTS.

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

*[Signature]*  
 Code Enforcement Officer  
*[Signature]*  
 Establishment Representative



CITY OF PORTLAND  
 PLANNING AND URBAN DEVELOPMENT  
 INSPECTION SERVICES DIVISION

FOOD SERVICE ESTABLISHMENT  
 INSPECTION REPORT

Date 1/30/01  
 Sanitarian #59

SUPPLEMENTAL SHEET NO. 1

Owner's Name <u>JAKE + TED'S CAFE</u>	Establishment Name <u>SAMA</u>
Establishment Address <u>342 WARREN AVE</u>	Zip

- ✓ 5- Severely dented cans must be kept w/ RETURNS
- 8- Inside cooler-very dirty
- 11- Com opener
- 13- All stored food must be covered
- 17- AS WRITTEN
- ✓ 21- must be 190° or above
- ✓ 22- " " 45° or below
- ✓ 28- Should not eat/drink in food prep AREA
- 32- AS WRITTEN
- ✓ 47- Glass cleaner/ NO DOZE
- 66- AS WRITTEN
- 67 Clean Hood system

Jon Reed

Jon Reed