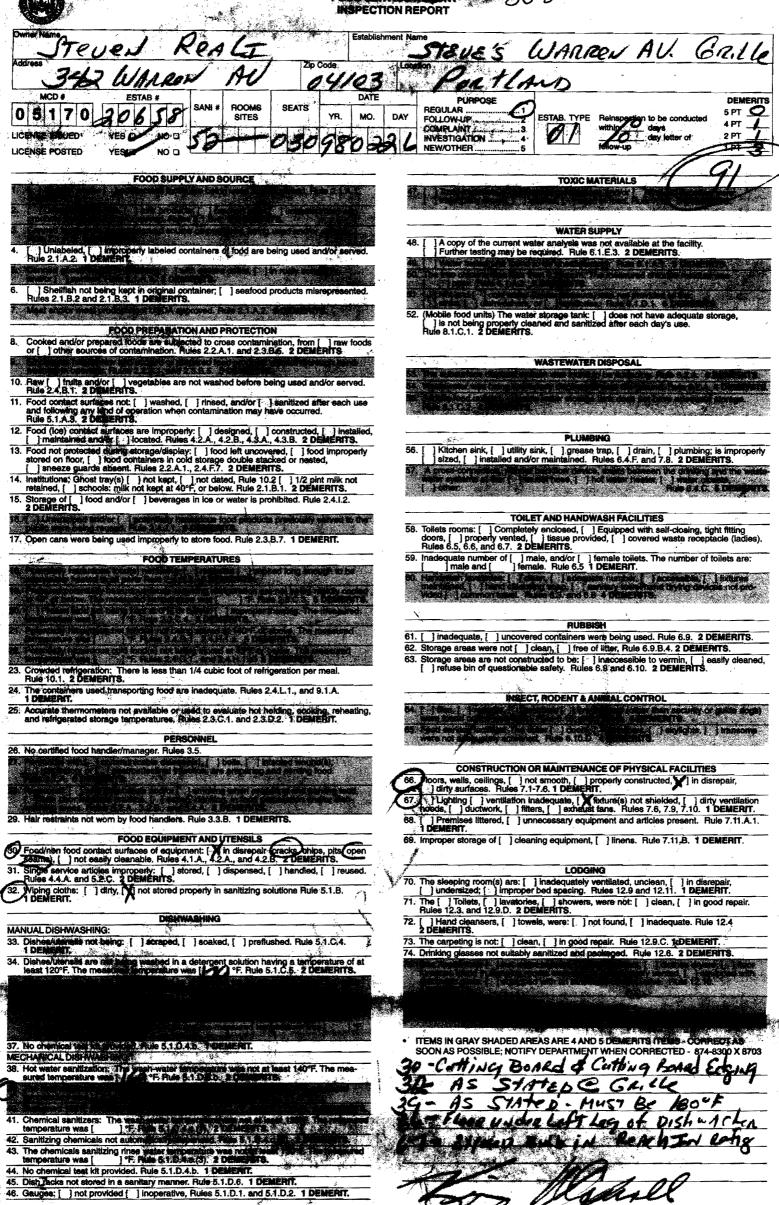
		and the second s	
Send to State	CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT	-33 63	
Owner Name Jake + Tids late In	Establishment Name	40	
342 Warnen to	04103 Pan	Hand	
MCD* ESTAB * SANI * ROOMS SEATS	YR. DAY PURP REGULAR FOLLOW-UP	ESTAB. TYPE	DEMERITS S PT
LICENSE ISSUED YES ON NO STORY OF STORY	3981020 INVESTIGATION	days day letter of the control of th	157
FOOD SUPPLY AND SOURCE		TO ERIALS	
2. [] Spolled and/or [] spolled and/or served state being used and/or served state series. 2. [] Use selected milk, [] or [spolled by]] dependence as less 2.1, 1.2.	Fig. 1.4.1. Fig. 1.5.1.	rifels (sed by used in food)	Total Control
3. Cannot 1	d/or served. 48. 14. sopy of 1	WATER UP hole at the factor of	1 1 1 1 2 2 2 2 3
Rule 2.1.4.2. 1 DEMERIT. 5. Correct book Sund. Iteaking, with the dents. in rusty of the correct book sund. Iteaking, with the dents. in rusty of the correct books.	condition; 50. The fire to	A), FD	DEMERTS.
[] Shelifish not being kept in original partiainer; [] seafood products Rules 2.1,B.2 and 2.1,B.3. 1 DENESS 3. Approved Pase 2.1,A.2. 5 DEME	ainka.[]	CANCES NOTE OF COLUMN 1 THE COL	
FOOD REPARATION AND PROTECTION 8. Cooked and/or prepared tooks are subjected to cross contamination for	[] is not bein Rule 8.1.C.1.	nits) The water storage table 1 does not have adec g properly cleaned and sanitized after each day's use 2 DEMERITS.	juate storage, B.
or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2.0 9. End ooked or prepared food products without the cooked or prepared food products w	EMERITS horough hand- 53. The subsurface	WASTEWATER DISPOSAL e disposal systemes autorio	
10. Raw [] fruits and/or [] vegetables are not washed before being user Rule 2.4.B.1. 2 DEMERITS. 11. cood contact surfaces not [] washed, [] The contact surfaces not [] sanitize	d and/or served. 54. Westewater wr	ss being improperly discriptined onto nitb): [] waste water storage tank does] 4 DEMICRITIS.	
and following any kind of operation when contamination may have occursule 5.1.A.3. 2 DEMERITS. [2] Food [Co] contact surfaces are improperly: [] designed, [] construct [] with the dand/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B.	JU 1 COP	PLUMBING	
13 ood not protected during storage/display: [] food left uncovered, is stored on floor, [] food containers in cold storage double stacked or n [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	Flood Improperty 56. [] Kitchen sir	nk, [] utility sink, [] grease trap, [] drain, [] pluintelled and/or maintained Rules 6.4 F and 7.8. 2	DEMERITS
14. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1// retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 [15. Storage of [] food and/or [] beverages in ice or water is prohibited.		cition, without becomes access and popular the di at the [] faucet hose. [] we have a faucet hose a faucet hose and the faucet hose are also and the faucet hose and the faucet hose and the faucet hose are also are also and the faucet hose are also	ster closeté 6.4.C. 5 DEMERITS.
DEMERITS. 16. [] Unwrapped and/or [] potentially hazardous food products previous public were being reused. Rule 2.4.1.1. 5 DEMERITS.	selv served to the	TOILET AND HANDWASH FACILITIES [] Completely enclosed, [] Equipped with self-cloperly vented, [] tissue provided, [] covered waste	sirig, tight fitting
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 D FOOD TEMPERATURES	Rules 6.5, 6.6, 59. Inadequate nu	and 6.7. 2 DEMERITS. mber of [] male, and/or [] female toiles. The nurr	₩ 3
 Potentially hazardous food(s) not being: [reheated [] cooked long adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. Prepared potentially hazardous foods requiring refrigeration are not being. 	ng rapidly cooled maintained.	nd [] female. Rule 6.5 1 DEMERIT. atories: [] clean. [] adequate number. [] access] hand cleansing soap. [] senitary towelfitand dyle mon toyle! Rules 6.3. and 6.8 4 DEMERITS.	ikle. fictores kg davisad hat pro-
to 45° or below. The measured temperature was [] °F. Rule 2.3.C. 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing temperature was [] °F. Rule 2.3.C.4. 6 DEMORSTS.	The measured Clu	signate Hand SING	
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. Potentially hazardous cold food(s) not being stored at 45°F or below. The cold is a second stored stored at 45°F or below. The cold is a second stored stored at 45°F or below. The cold is a second stored	61. [] inadequate 62. Storage areas	a. [] uncovered containers were being used. Rule 6 were not [] clean. [] free of litter, Rule 6.9.B.4. 2 are not constructed to be: [] inaccessible to vermin	DEMERITS.
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., a	per meal. [] refuse bin	of questionable safety. Rules 6.9 and 6.10. 2 DEME	RITS.
DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, or and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 D	ooking, reheating, 64. [] flot, [] fi	INSECT, RODENT & ANIMAL CONTROL odents, [] maches, [] live enimals (other than see the premises: Rule 6 10, and 7:12.G. 4 DEMERITS	curity or guide dogs)
PERSONNEL 26. No certified food handler/manager. Rules 3.5.		acilities: The outer [] doors, [] windows, [] skyli- ustely screened. Rule 6.10.D. 4 DEMERITS.	
27. Personnel with: communicable disease(s),] boils,] infected w	ng food. 66 Floors walls, o	STRUCTION OR MAINTENANCE OF PHYSICAL FA	
 Personnel: [] with cirty hands and/or [] smoking when preparing an [] with poor hygienic practice, [] eating, drinking, in food preparation washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 	d serving food, r and/or dish- 67. [] Lighting [hoods, [] duc	bes. Rules 7.1-7.6. 1 DEMERIT .] ventilation inadequate, [] fixture(s) not shielded, twork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 1	7.10. 1 DEMERIT.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	1 DEMERIT. 69. Improper stora	ittered, [] unnecessary equipment and articles pres ge of [] cleaning equipment, [] linens. Rule 7.11.	,
30. Bood/non food contact surfaces of equipment: [] 14 disrepair (cracks, seams), [] not easily cleanable. Rules 4.1.A., 42.A., and 4.2.B. 2 DE 31 Single service articles improperly: [] attored, [] dispensed, [] hand	died, [] reused.	LODGING	411111
Rules 4.4.A. and 5.2.C. 2 DEMERITS. 62 Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions if 1 DEMERIT.	Rule 5.1.B. [] undersized 71. The [] Toilets	oom(s) are: [] inadequately ventilated, unclean, []; [] improper bed spacing. Rules 12.9 and 12.11. is, [] lavatories, [] showers, were not: [] clean, [d 12.9.D. 2 DEMERITS.	
DISHWASHING MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Ri	72. [] Hand clear 2 DEMERITS.	nsers, [] towels, were: [] not found, [] inadequa	
1 DEMERIT. 34. Dishes/utensits are not being washed in a detergent solution having a treat 120°F. The measured temperature was I 1°F. Rule 5.1.C.5.	74. Drinking glasse	e not suitably sanitized and packaged. Rule 12.6. 2	DEMERITS.
Subjectionals are not being sanitzed in Immersion for 30, especially appropriate of all least 170 r. in a measured temperature of all least 170 r. in a measured temperature of all least 170 r. in a measured temperature of a least 170 r. in a measured temperature of a least 170 r. in a measured temperature of a least 170 r. in a measured temperature of a least 170 r. in a measured temperature of a least 170 r. in a measured temperature of a least 170 r. in a measured temperature of a least 170 r. in a least 170	adonista	scottol valve. Ru	12:10.
The measured recidual way [] ppm and the measured temperature Plue 5.1.C.5.b. 4 DEMERTS.			
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING:	SOON AS POSS	Y SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS SIBLE; NOTIFY DEPARTMENT WHEN CORRECTED	
38. Hot water sanitization: The wash-water temperature was not at least 14 sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 39 The final sanitization fies water temperature was not at least 180°F. The temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.			,
40. Sustained 105°F hot water dishwashing machine °F. Pule 5, D.3, 41. Chemical sanitizers: The wash-water temperature was not at least 120°	Tell (Cite)		
temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 42. Santizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 43. The chemicals sanitizing rinse water temperature was not at least 130°F. Pub 6.(2). 2 DEMERITE:			
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.	$=$ \frown		
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2.	1 DEMERIT.	Mus Vorne	

Owner Name	Tedi Cale	Establishmen	I Name Au	Y	
Address 7 13 7 14	Danie Ru	Zip Code	Location Carti		
MCD# ESTAB	* SANI * ROOMS SEAT	DATE	PURPOSE REGULAR	1	DEMERIT
LICENSE ISSUED YES U	SITES		FOLLOW-UP	ESTAB. TYPE Reinspection within	to be conducted O4 PT O days day letter of 22 PT 1
LICENSE POSTED YES	NO 0 5 1 0 0 0 0 5	098110	NEW/OTHER		/ 1 PT _/
FOOI	D SUPPLY AND SOURCE ad foods are being used and/or servet	L Rule 2.1.A.1.	47. [] Toxic materials, [TOXIC MATERIALS personal medications and/or [first-aid supplies were:
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products being used and/or eerv	products, [] cracked eggs, [] unpsed. Rules 2.1.8.4. 8 DEMERITS.	pteurized egg	[] improperly stored,	labeled,] used in food. A:	e 7.12. 5 DEMERITS.
 Canned foods from an unapprove Rule 2.1 A.3. 5 DEMERITS. 	ed source on premises, being used an	d/or served.		WATER SUPPLY It water analysis was not available required. Rule 6.1.E.3. 2 Di	
	beled containers of food are being use g, [] with severe dents. [] in rusty of B DEMERITS.		49. [] Water tested and fo	und to be unsatisfactory. Rule 6 ss than 0.25 opm. The measure 	1.A.1. 6 DEMERITS.
[] Shelifish not being kept in or Rules 2.1.B.2 and 2.1.B.3. 1 DE	iginal container; [] seafood products MERITS.	misrepresented.		iter (under pressure) was not priers, or [] lavatories. Rule 6.1.	
	ISDA approved. Rule 2.1.A.2. 5 DEMI PARATION AND PROTECTION	EMITS.	52. (Mobile food units) The	water storage tank: [] does no y cleaned and sanitized after ear	have adequate storage.
or [] other sources of contamin	re subjected to cross contamination, fr ation. Rules 2.2.A.1. and 2.3.B.5. 2 D ad or prepared food products without t	EMÉRITS	*	WASTEWATER DISPOSAL	
weshing in between. Rules 2.2.4	.1. and 2.3.9.5. 5 DEMERTS. bles are not washed before being use			system was found to be surfac improperly discharged onto the g	
11. Food contact surfaces not: [] v	vashed, [] rinsed, and/or [] sanitize on when contamination may have occu	d after each use	55. (Mobile food units): Rule 8.1.C.2. 4 DEMIZ	wasta water storage bank does : ITS	ot have adequate storage,
12. Food (Ice) contact surfaces are i	mproperly: [] designed, [] constructed. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B.			PLUMBING	
stored on floor, [] food containe [] sneeze guards absent. Rule:	e/display: [] food left uncovered, [] ers in cold storage double stacked or r s 2.2.A.1., 2.4.F.7. 2 DEMERITS.	ested,	[] sized, [] installed	ility sink, [] grease trap, [] dr and/or maintained. Rules 6.4.F. hout backflow device, exists bet	and 7.8. 2 DEMERITS.
15. Storage of [] food and/or [] b	t kept, [] not dated, Rule 10.2 [] 1/ ept at 40°F, or below. Rule 2.1.B.1. 2 [everages in ice or water is prohibited.		water systems at the: [] other:] faucet hose, [] hot water he	ater, [] water closets, Fule 5.4.C. 5 DEMERIT
2 DEMERITS. 16. [] Unwrapped and/or [] poter Dublic were being reused. Rule 2	sally hazardous food products previou	isly served to the	58. Toilets rooms: [] Com	OILET AND HANDWASH FACIL pletely enclosed, [] Equipped v	ith self-closing, tight fitting
17. Open cans were being used impo	operly to store food. Rule 2,3.B.7. 1 D		doors, [] properly ven Rules 6.5, 6.6, and 6.7.	ed. [] tissue provided. [] cov	ered waste receptacle (ladies)
 Potentially hazardous food(s) not adequately heated to all parts Rt 	being: [] reheated [] cooked long to 2.4.G.3. S DEMERTS.		[] male and [female. Rule 6.5 1 DEMERIT.] clean, [] adequate number, sansing soap, [] sanitary towe 1. Rules 6.3. and 6.8 4 DEMER	
 Prepared potentially hazardous in to 45° or below. The measured to 20. [I] Frozen food not being kept a 	ods requiring refrigeration are not bel imperature was [] °F. Rule 2.3.C. (0°F, or below: [] improper thawing. • 2.3.C.4. 5 DEMERITS.	ng rapidly cooled 3. 5 DEMERITS. The measured	vided [] common towe	I. Rules 6.3 and 6.8 4 DEMER	18
	 2.3.C.4. 5 DEMERITS. not being stored at 140°F or above. To a 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. 			RUBBISH overed containers were being us	
	i) not being stored at 45°F or below. The 2.4 G.T., and 2.4 H.T.b. 5 DEMENT		62. Storage areas were not63. Storage areas are not of[] refuse bin of question	[] clean, [] free of litter, Rule onstructed to be: [] inaccessibenable safety. Rules 6.9 and 6.1	e to vermin. [] easily cleaned
	ess than 1/4 cubic foot of refrigeration food are inadequate. Rules 2.4.L.1., a			SECT, RODENT & ANIMAL COP	TROL
25. Accurate thermometers not available	able or used to evaluate hot holding, of tures. Rules 2.3.C.1. and 2.3.D.2. 1 D	ooking, reheating, EMERIT.		ronches, live animals (of ens. Rule 6.10 and 7.12/3, 4.1	
26. No certified food handler/manage			were not adequately ac	he outer [] doors, [] window eened. Rule 6.10.D: 4 DEMER	
respiratory or gastrointer Rule 3.1.A. & DEMERITS.	e disease(s), [] boils, [] infected w utinal infection, are preparing and servi	ng tood.		ON OR MAINTENANCE OF PHY I not smooth, [] properly constructions 7.1-7.6. 1 DEMERIT.	
 Personnel: with dirty hands a with poor hygienic practice; washing areas. Rules 3.2.A., 3.2 	ind/or [] smoking when preparing an jeating, drinking, in food preparation B., and 3.4.A. 5 DEMERITS.	d serving food, i and/or dish-	67. [] Lighting [] ventilation hoods, [] ductwork, [on inadequate, [] fixture(s) no] filters, [] exhaust fans. Rule	shielded, [] dirty ventilation 7.6, 7.9, 7.10. 1 DEMERIT.
29. Hair restraints not worn by food h	SUIPMENT AND LITENSILS	······································	1 DEMERIT.] unnecessary equipment and a cleaning equipment, [] linens.	
30. Food/non food contact surfaces (seams), inot easily cleanable	of equipment [Tin dissepair (cracks, Rules 4.1.A, 4.2.A., and 4.2.B. 2 DE [] stored, [] dispensed, [] hand	chips, pits, open		LODGING	
Rules 4.4.A. and 5.2.C. 2 DEME	RITS. stored properly in sanitizing solutions		[] undersized; [] imp	e: [] inadequately ventilated, u roper bed spacing. Rules 12.9 a	nd 12.11. 1 DEMERIT.
`	DISHWASHING	***************************************	Rules 12.3. and 12.9.D. 72. [] Hand cleansers, [tories, [] showers, were not: [2 DEMERITS. towels, were: [] not found, [
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] so 1 DEMERIT.	craped, [] soaked, [] preflushed. R	ule 5.1.C.4.		clean, [] in good repair. Rule ably sanitized and packaged. R	***************************************
34. Dishes/utensils are not being wax least 120°F. The measured temporary	shed in a detergent solution having a to erature was [] °F. Rule 5.1.C.5.	emperature of at 2 DEMERITS.		water heatert. [1] refrigerators og norms were not [1] adequat ipped with an automatic control	
Augustanian (Brigonia)	te mailtium and at a temperature of a 1 ppm and the measured temperature	Sent SOF PWGG [] F.	TEMS IN CRAVEHADE	DAREAS ARE'S AND E RESIDEN	
37. No chemical test kit provided. Ru MECHANICAL DISHWASHING:		Ω°E The mas		DAREAS ARE 4 AND 5 DEMERI OTIFY DEPARTMENT WHEN CO	
	-water temperature was not at least 14 F. Rule 5.1.D.3.b. 2 DEMERITS. Innovation and 12 September 1907F To 15.1.D.3.b. 4 DEMERITS.				
 Sustained 165°F hot weter thanks Chemical sanitizers: The wash-w 	rater temperature was not at least 120°				
temperature was [] °F. Rule 42. Sanitizing chemicals not automat	9 5.1.D.4.c.(1). 2 DEMERITS. ically dispensed. Rule 5.1.D.4.c.(2). 2	DEMERITS.			
temperature was [] °F. Ruk 44. No chemical test kit provided. Ru		-, res measured	/	II []	
45. Dish racks not stored in a sanitar 46. Gauges: [] not provided [] inc	y manner. Rule 5.1.D,6. 1 DEMERIT. perative, Rules 5.1.D.1. and 5.1.D.2.	1 DEMERIT.	11/	the	-L

AND THE



Owner Name	· Carlo	Establishme	Same		
J#KE Address	S CARS	<i>j</i>	Location Dentison (
	ESTAB # NOOMS	DATE	PURPOSE		DEMERI
05170	ZOSS SITES		PAY FOLLOW-UP 2 COMPLAINT 3	ESTAB. TYPE Reinspection to be con-	4 PT
LICENSE ISSUED	YES D NO D	3001013	NEWOTHER 5	day letter	1 PT
	FOOD SUPPLY AND SOURCE		Care Sor	TOXIC MATERIALS	
		80		CRONCK/ID DO	oce
	Improperly labeled containers of food are bell	ng used and/or served.	[] Further testing may be re	er analysis was not available at the fa quired. Rule 6.1.E.3. 2 DEMERITS.	
	(Sec. 1.16)	oducis in secresented.	4.		
	White kept in original controls: [] seafood pro 2.1.B.3. 1 DEMERITE Products in: 17.4.2. 5		52. (Mobile food units) The water	storage tank: [] does not have ade aned and sanitized after each day's us	quate storage,
8 Cooked and/or pr	FOOD P. TON AND SOTECTION repared foots: Subjected to cross contaminates of contaminations of contaminations. Rules 2.2.4.1, and 2.3.B.	tion, from [1] raw foods.	Rule 8.1.C.1. 2 DEMERITS.	and the same and the same and the	
10. Paw Jonata on		in the second	A second	WASTEWATER DISPOSAL SECTION SERVICES SERVICES FOR SE	
Food confact sur	Received the searched, [] rinsed, and/or [] side of operation when contamination may have	a disease.	A CZ TOLKIN		
12. Food (Ice) contact	t surfaces are improperly: [] designed, [] condor [] located. Fuller 42.A., 4.2.B., 4.3.A., 4	onstructed installed, 4.3.B. 2 DEMERITS.		PLUMBING	
3. Food not protects stored on floor, [d during storage/display: 1 food left uncover food containers in only storage double stack is absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS	ed, [] född improperly ed or neated , S.	[] sized, [] installed and/o	ink, [] grease trap, [] drain, [] pl r maintained. Rules 6.4.F. and 7.8. 2 bud 6.6. declaration for	2 DEMÈRITS. Triking and the vac
retained, [] school 15. Storage of [] fo	t tray(s) [] not kept, [] not dated, Rule 10.2 pole: milk not kept at 40°F, or below. Rule 2.1.B od and/or [] beneniges in ice or water is proh	.1. 2 DEMERITS.	() joint	ent less.[] has some heart.[].	O is contain
2 DEMERITS.		224	58. Tollets rooms: I 1 Complete	T AND HANDWASH FACILITIES y enclosed, [] Equipped with self-ck	osing, tight fitting
/	being used improperly to store food. Rule 2.3.B. FOOD TEMPERATURES		59. Inadequate number of [] m	I tissue provided, [] covered wast MERITS. ale, and/or [] female toilets. The nur ale. Rule 6.5 1 DEMERIT.	
probability changes must be experienced where which is with respect to substantial effection		NO. 1 FEW HIS OF THE AN ARTHUR COMMERCIAL PROPERTY COMMERCE AND ADDRESS OF COM	1 Manual Property	ACCUMENTS OF THE PROPERTY OF T	CANAGE PERSON
	at the control of the	And the second s		RUBBISH	
		2	62. Storage areas were not []	ed containers were being used. Rule (lean, [] free of litter, Rule 6.9.B.4. 2	DEMERITS.
the second second second second	tion: There is less than 1/4 cubic foot of refrige IERITS.	pration per meal.	63. Storage areas are not constr [] refuse bin of questionable	ucted to be: [] inaccessible to vermi e safety. Rules 6.9 and 6.10. 2 DEM	n, [] easily cleane ERITS.
1 DEMERIT. 25. Accurate thermon	sed transporting food are inadequate. Rules 2.4 neters not available or used to evaluate hot hok	ding, cooking, reheating,		T, RODENT & ANIMAL CONTROL	The Add Section
	torage temperatures. Rules 2.3.C.1. and 2.3.D. PERSONNEL.	2. 1 DEMERII.	and the second second		ioni, jedin
26. No certified food in a	nancier/manager. Rules 3.5. Output Section Principle Section Principle			R MAINTENANCE OF PHYSICAL FA	
				t smooth, [] properly constructed, [-7.6. 1 DEMERIT. nadequate, [] fixture(s) not shielded ors, [] exhaust fans. Rules 7.6, 7.9,	
29. Hair restraints not	wom by food handlers. Rule 3.3.B. 1 DEMERI	П8.	68. [] Premises littered, [] un 1 DEMERIT.	necessary equipment and articles pre	sent. Rule 7.11.A.1
	FOOD EQUIPMENT AND UTENSILS ntact surfaces of equipment: [] in disrepair (classify cleanable. Rules 4.1.A., 4.2.A., and 4.2.B.		os. nuproper storage of [] clea	ning equipment, [] linens. Rule 7.11	.D. I DEMENT.
	cles improperly: [] stored, [] dispensed, [5.2.C. 2 DEMERTS.] dirty, [] not stored properly in sanitizing solu		[] undersized; [] imprope	LODGING] inadequately ventilated, unclean, [bed spacing. Rules 12.9 and 12.11.	1 DEMERIT.
	DISHWASHING		Rules 12.3. and 12.9.D. 2 D	s, [] showers, were not: [] clean, EMERITS. els, were: [] not found, [] inadequ	ate. Rule 12.4
1 DEMERIT.	ot being: []scraped, []soaked, []preflus		74. Drinking glasses not suitably	n, [] in good repair. Rule 12.9.C. 1 sanitized and packaged. Rule 12.6.	2 DEMERITS.
least 120°F Their	e not being washed in a detergent solution hav neasured temperature was [20] °F. Rule 5.1	ICS 2 DEMERITS.			
SZ NOCH	Rule 5.1.D.4.b. 1 DEMERIT.		ITEMS IN GRAY SHADED AFT	EAS ARE 4 AND 6 DEMERITS ITEMS	- CÓRRECT AS
MECHANICAL DISH		east 140°F. The mea-		AC SELECTE	D - 874-8300 X 870
			Manager		
temperature was	rs: The wash-water temperature was not at lea 1°F, Rule 5.1.D.4.c.(1). 2 DEMERSTS.	st 120°F. The measured			
42. Sanitizing chemic 43. The chemicals sa temperature was	els not automatically dispensed. Rule 5.1.D.4.c. Militing frame water temperature was not at lease F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	(2). 2 DEMERTS.			Managaman
44. No chemical test 45. Dish racks not sto	d provided (table 1.D.4.5) Debut Part. ored in a sanitary manner. Rule 5.1.D.8. 1 0211 provided [] inoperative, Rules 5.1.D.1. and 5.1		ADA		
40. Usuges: [] not [provided [] inoperative, Hules 5.1.U.1. and 5.1	I DEMERTI.	Jan Cal		

	Owner Name	NO TEUS C	4/5 Establishm	nent Name		
	Linguises	MARKEN AVE	Zip Code	Location Partiam)	
	MCD# ES	TAB # SANI # ROOMS	SEATS DATE	PURPOSE REGULAR		DEMERITS 5 PT
	UCENSE ISSUED YES	NO D 59	7R. MO.	PAY FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4	0/	days day letter of 2 PT
	LICENSE POSTED YES	NO DIT		NEW/OTHER5	follow-up	1PT
	1. Scotcs Indian Scotl	OOD SUPPLY AND SOURCE eraped Gods are being used and	V (press, 1986) 2.1 A/1.	7. Tour parent jui	TOXIC MATERIALS	
	2 process roby out and a 3 concess roby to the first services.				WATER SUPPLY	
	4. [] Unlabeled, [] improper Rule 2.1.A.2. 1 DEMERIT.	ly labeled containers of food are	being used and/or served.	Further testing may be n	ter analysis was not available equired. Rule 6.1.E.3. 2 DE	MERITS.
	6. [] Shellfish not being kept	in original container; [] seafood		50. 100 reas collection in point (old line) and (old l		criptos residual west
٠.				52. (Mobile food units) The water		have adequate storage, n day's use.
Œ	Cooked and/or prepared foo or control other sources of control	PREPARATION AND PROTECTK ds are subjected to cross contama mination. Rules 2.2.A.1. and 2.3	ination, from [] raw foods .B.5. 2 DEMERITS			,
	10. Raw [] fruits and/or [] ve	getables are not washed before b		and the second s	WASTEWATER DISPOSAL	
A	and following any kind of op-] washed, [] rinsed, and/or [sration when contamination may i] sanitized after each use nave occurred.			
4 6	[] maintained and/or [] k	are improperty: [] designed, [ocated. Rules 4.2.A., 4.2.B., 4.3.A	., 4.3.B. 2 DEMERITS.	FO I Was a late I balls	PLUMBING	
	stored on floor, [] food cor [] sneeze guards absent.	orage/display: [] food left uncov tainers in cold storage double sta luies 2.2.A.1., 2.4.F.7. 2 DEMER	icked or nested,	56. [] Kitchen sink, [] utility s [] sized, [] installed and/o 67. A cross-consection.	or maintained. Rules 6.4.F. a	in, [] plumbing; is improperly and 7.8. 2 DEMERITS.
	retained, [] schools: milk n] not kept, [] not dated, Rule 10 ot kept at 40°F, or below. Rule 2.1] beverages in ice or water is pr	I.B.1. 2 DEMERITS.	l lest		Musicka, bijestoure.
		controller hazantous tooc products in 2.1.1.1.5 Design Arts. improperty to store food. Rule 2.3	to proviously served to the	58. foilets rooms: [] Completel	T AND HANDWASH FACILITY enclosed, Def Equipped with 1 tissue provided. I 1 cover	TIES ith self-closing, tight fitting ored waste receptacle (ladies).
	***************************************	FOOD TEMPERATURES		59. Inadequate number of [] m		
	territoria de la companya della companya della companya de la companya della comp	rhann is Edhahana				
			terrania de marcana		RUBBISH	
4				62. Storage areas were not [] c 63. Storage areas are not constr	ucted to be: [] inaccessible	5.9.B.4. 2 DEMERITS. to vermin, [] easily cleaned,
	23. Crowded refrigeration: Then Rule 10.1. 2 DEMERITS.	e is less than 1/4 cubic foot of refu	rigeration per meat.	[] refuse bin of questionable	e safety. Rules 6.9 and 6.10	2 DEMERITS.
10	1 DEMERIT. 25 Accurate thermometers not a	valiable or used to evaluate hot i peratures, Rules 2.3.C.1. and 2.3	nolding, cooking, reheating,		T, RODENT & ANIMAL CONT	
Λ	26. No certified food handler/ma	PERSONNEL nager, Rules 3.5.				
	27. Porcine sent Common		resoluci extendis), acut servicig food.	CONSTRUCTION C 66 Floors, walls, cellings, [] no dirty surfaces. Rules 7.1	OR MAINTENANCE OF PHYS	
				67. [] Lighting [] ventilation in hoods, [] ductwork, [] filte	nadequate, [] fixture(s) not ers, [] exhaust fans. Hules	shielded, [] dirty ventilation 7.6, 7.9, 7.10. 1 DEMERIT.
	FOO	od handlers. Rule 3.3.B. 1 DEMI D EQUIPMENT AND UTENSILS		68. [] Premises littered, [] un 1 DEMERIT. 69. Improper storage of [] clear		
	seams), [] not easily clean	ces of equipment: [] in disrepair able. Rules 4.1.A., 4.2.A., and 4.2 perty: [] stored, [] dispensed,	P.B. 2 DEMERITS.	70. The sleeping room(s) are: [LODGING	clean, [] in disrepair,
15		not stored properly in sanitizing s	oclutions Rule 5.1.B.	[] undersized; [] improper 71. The [] Toilets, [] lavatorie Rules 12.3. and 12.9.D. 2 Di	r bed spacing. Rules 12.9 ans. [] showers, were not: []	d 12.11. 1 DEMERIT.
٠	MANUAL DISHWASHING:	DISHWASHING] scraped, [] soaked, [] prefit	ushed Rule 51 C.4	72. [] Hand cleansers, [] tow 2 DEMERITS. 73. The carpeting is not: [] clea	els, were: [] not found, []	
	1 DEMERIT.	washed in a detergent solution hamperature was [] °F. Rule		74 Drinking glasses not cuitable	conitized and parkened Du	le 12.6. 2 DEMERITS.
- 17	The second secon	Andrew State of the State of th		74. Dimitity seeses for suitably		Alexander de la companya de la compa
		i de la companya della companya della companya de la companya della companya dell				
	37. No chemical test kit provided MECHANICAL DISHWASHING:	, Rule 5.1.D.4.b. 1 DEMERST.	at leget 140°5. The mag.		the inside Cool	RRECTED - 874-8300 X 8703
	sured temperature was	PERMISTORS 2 DEMER	in s.	11- As, write		
	41. Chemical sanitizers: The watemperature was [] °F. 42. Sanitizing chemicals not auto	sh-water temperature		35 As white	a - Threw	n Away)
	42. Santitzing chemicals not auto 43. The chemicals santitzing rine temperaturs was [] °F.	meticule accuracy (A.V. 47)		St Plants Ad	just Hinga	
	45. Dish racks not stored in a sa	Pule 5.1.D.4.s. 1.2. A.	EMERIT.	1-20	N.	
.	48. Gauges: [] not provided [j moperative, nuies 3.1.U.1. and	J. I.D.E. I VENERII.	Cook Efforcement Officer Establishment Representative	EIN A A	
	April - France Cabi	Hollow - State Cary • Pir	nk - Inspections Oppy	Establishment Representative	myx >	
د		The second secon	est de la company de la compan	The section of the se	Line of the second	و الطبيع في الدينسيرين الساعتين (المعادمات

88

	Owner Name		.4	Cake			Establishme					· ·
	Address	+ TE	<u> </u>	411E		Zip Code	<u>ىر</u>	Location	1			
		CUMPA		4VE	andre symmetrics and the planets of a super a second traffic to the second			to	RKAND			
	0 5 1 7 LICENSE ISSUE			SANI #	ROOMS SI	EATS YA	MO. I	DAY F	PURPOSE REGULAR OLLOW-UP COMPLAINT SVESTIGATION	0/	Reinspection to be conductivithin days day letter of follow-up	4 P1
				oducte, l l pre	THE THOU IS			47	Toxic meterical, promote management of the control		IATERIALS OF TOOSE PASS 23 22 2 3	
	4. [] Unlabe	X	operly labe	ecence on pres	of food are being	The second secon		48. [I Further testing may be	e required. Rule	s not available at the fac	- T
	6. [] Shellfis Rules 2.1.5	h not being k i.2 and 2.1.B. meat produ	ept in origin 3. 1 DEME	nal container; (RITS. III approved. Ri	J seafood products 2.1.A.2. 532	icts misrepres	ented.	50.] 51.] 52. ((I both Albert Son I have a second to the sec	ater storage tank:	he measured charine as) was not provided to the Case 1.0. provided () does not have adequ	ektuel was Lange
	or lothe	d/or prepared	foods are	on. Rules 2.2.A.	ROTECTION uses contamination 1. and 2.3.B.5. d products	2 DEMERITS				WASTEWATE	zed after each day's use. R DISPOSAL	
-	10. Raw [] fn Rule 2.4.B. 11. Flood conta and followin Rule 5.1.A.	lits and/or [1. 2 DEMER of surfaces n ig any kind of 3, 2 DEMER	vegetable ITS. ot: [] was operation ITS.	hed, [] rinsed	and/or [] san ation may have c	used and/or se dized after each courred.	orved. on use CVHE/2	54, 1	70.4			
	13. Food not prostored on fine a stored	ned and/or [rotected durin oor, [] food guards abse Ghost tray(s] schools: m] food and/] located. ig storage/c containers nt. Rules 2.) [] not ke ilk not kept	Hules 4.2.A., 4. Isplay: [] food in cold storage 2.A.1., 2.4.F.7. Ipt, [] not date at 40°F, or belo	2.B., 4.3.A., 4.3. I left uncovered, double stacked	B. 2 DEMERI] food improor nested,] 1/2 pint milk 2 DEMERITS	not	56. [57.]	1 sized. [] installed an	d/or maintained.	e trap, [] drain, [] plun Rules 6.4.F. and 7.8. 2 D a. audet. Networn tra dri ha. audet. Networn tra dri ha. audet. Ventor.	DEMERITS.
	17. Open cans	were being u	sed improp	erly to store foo	d. Rule 2.3.B.7.	1 DEMERIT.		of a	ollets rooms: [] Comple bors, [] properly vented ules 6.5, 6.6, and 6.7. 2 adequate number of []	itely enclosed, [i, [] tissue provi DEMERITS.	NASH FACILITIES] Equipped with self-closided, [] covered waste if female toilets. The number of the covered waste in the covered was	receptacle (ladies).
	and the second					CONTRACTOR						
5	23. Crowded re Rule 10.1.	frigeration: T 2 DEMERITS	here is less	than 1/4 cubic	foot of refrigeral	lon per meal.		63. S	torage areas were not [torage areas are not con] clean, [] free structed to be: [vere being used. Rule 6.9 of litter, Rule 6.9.B.4. 2 D] inaccessible to vermin, 6.9 and 6.10. 2 DEMER	EMERITS. [] easily cleaned,
	25. Accurate the and refriger	ermometers r ated storage	not available temperature	or used to eve es. Rules 2.3.C. PERSONNEL Rules 3.5.	aluate hot holding 1. and 2.3.D.2.	, cooking, reh 1 DEMERIT.	eating,	5- (64. §		W. Tarket	ANIMAL CONTROL	dy or pake dega)
		its not worn b	y food hand	f priority	ole interes property state when preparty is a DEMERITS		igod.	67. [68. [oors, walls, cellings, [] ddirty surfaces. Rules 7] Lighting [] ventilatio oods, [] ductwork, [] f] Premises littered, [] DEMERIT.	not smooth, [] 7.1-7.6. 1 DEMER n Inadequate, [] filters, [] exhaus unnecessary equi	NCE OF PHYSICAL FACI properly constructed, [] IT. fixture(s) not shielded, [t fans. Rules 7.6, 7.9, 7. pment and articles prese	in disrepair,) dirty ventilation 10. 1 DEMERIT. nt. Rule 7.11.A.1.
	30. Food/non fo seams), [31. Single servi Rules 4.4.A	od contact si not easily ci	urfaces of e eanable. Ru property: [1 stored. [] c	n disrepair (crac A., and 4.2.B. 2					LODG		
	32. Wiping clott 1 DEMERIT	VASHING:	D	DAIHEAWHEI				71. TI R 72. [2	ne [] Tollets, [] lavato ules 12.3. and 12.9.D. 2] Hand cleansers, [] to DEMERITS.	ries, [] showers DEMERITS. owels, were: [] r	ventilated, unclean, [] in Rules 12.9 and 12.11. 1 , were not: [] clean, [not found, [] inadequate] in good repair. . Rule 12.4
	33. Dishes/uten 1 DEMERIT. 34. Dishes/uten least 120°F. 35. Casassian	sils are not be	eing washe		solution having			74. D	rinking glasses not suitab	ly sanitized and p	repair. Rule 12.9.C. 1 DE eckeged. Rule 12.6. 2 D	DEMERITS.
	37. No chemica MECHANICAL D 38. Hot water se sured tempe	Verd (M. Jeet) NIHEAWHER	disd. Rule 5 G:	.1.D.4.b. 1 DE	меяп.	140°F. The m	98-		EMB IN GALLY SALE; NOT ON AS POSSIBLE; NOT CLEAN ING!	IFY DEPARTMEN	OF THE PROPERTY OF THE PROPERT	MATERIAL PROPERTY OF THE PARTY
		oitizers: The	wash-wate	and a second	rea not at least			22	- Mead Sua - Mead Sua - AS WRITE	y-mens	es s Rem	
	42. Sanitizing of 43. The chemics temperature 44. No chemical 45. Dish racks n 46. Gauges: [nemicals not also sanitizing was [test kit proviot stored in a	automatica) rinse water °F. Rule 5. ded. Rule 5 sanitary m	y dispensed. R temperature wi 1.D.4.c.(3). 2 5 .1.D.4.b. 1 DEI anner. Rule 5.1	ule 6.1,D.4.c.(2) he not et leest 15 henerer 3. MERIT. D.6. 1 DENER	C°F. The mae 1.		7	Ton Read			- J
,	White - Lic	ensee Oopy	• Yello	w – State Copy	• Pink - It	spections O	₽y "		inforcement Officer) 07_		

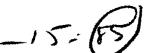
ne wash-water temperature was not at least 12] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. temperature was [42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.

The chemicals sanitizing rinse water temperature was not at least 130°F. The meastemperature was [] °F. Rule 5.1.D.4.c.(3), 2 DEMERTS.
 No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS.

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.

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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH



	Sudto	sht	FOOD SERVICE INSPECTION	CE HEALTH N REPORT		15-(55)
Owner Name	4 + Ted	S' Inc.	Establishmer		Spine	
Address 34	12 Ware	y A	OY/O)	Location	lud	
0 5 1 7 0	20658	SANI # ROOMS SEATS	3	PURPOSE REGULAR FOLLOW-UP	ESTAB. TYPE Heinspi	ection to be conducted 04 PT 0
LICENSE ISSUED	YES D NO D	5/04003	> 00012	INVESTIGATION	4 0	day letter of <2 PT
		LYAND SOURCE			TOXIC MATERIA	is F
SOSMUTIO.			ځه د د	STOR	Personal Implications are of	Adversams
S CONTROL TO SECURITY OF THE PERSON OF THE P	ELEKTE TOTAL	e on premiers, being used and entainers of food are being use	Screened.		WATER SUPPLY rent water analysis was not aver ay be required. Rule 6.1.E.3.	
and/or[] evelle	keid: [Baking.] W n. Pule 2:1.A.1 6 DEM			50. The five critisis was ppm. Page 6.1	COLOR SECULO CONCESSO DE INFORMACIONA POR A COLOR DE CONCESSO DE INFORMACIONA POR A COLOR DE	und chlorine residual was
Rules 2.1.B.2 and	12.1.8.3. 1 DEMERITS	intainer; [] seafood products i. proved, Ruia 2.1 A.2. 3 Desit		52. (Mobile food units) Th	water (critical presente) was no where, or invertories. Bute te water storage tank; [] does	not have adequate storage.
8. Cooked and/or pr	repared foods are subject	ON AND PROTECTION cted to cross contamination, frouces 2.2.A.1. and 2.3.B.5. 2 Di	om raw foods	Rule 8.1.C.1. 2 DEMI	erly cleaned and sanitized after ERITS.	each day's use.
	e para and contest of pro- en. Fullet (22.4.) and 2	Care the student book to a free	brough hand			16-rg, Full 82A: 4 PARKETTS.
Rule 2.4.B.1. 2 D 11. Food contact surfand following any	EMERITS. faces not: [] washed, [] kind of operation when] rinsed, and/or [] sanitized contamination may have occur	d after each use		S Lancia Lection (Electron Land) de	is ground. Rule 8.2.A. 4 DEMERTS. as not have adequate storage.
[] maintained a	ct surfaces are improper nd/or [] located. Rules	ty: [] designed, [] constructs 4.2.A., 4.2.B., 4.3.A., 4.3.B.	DEMERITS.		PLUMBING	
sneeze guard	is absent. Rules 2.2.A.1	y: [] food left uncovered, [] id storage double stacked or no., 2.4.F.7. 2 DEMERITS.		sized, [] installe	d and/or maintained. Rules 6.	richards the citating and the world
] not dated, Rule 10.2 [] 1/2 °F, or below. Rule 2.1.B.1. 2 D s in ice or water is prohibited. I		waya u	I dispose from I from water	Pule 6.4.C. & Destenins
		products products previous operations. o store food. Rule 2.3.B.7. 1 D		doors, [] properly ve	ented, [] tissue provided, []	ACILITIES ed with self-closing, tight fitting covered waste receptacle (ladles).
		PERATURES	irough to be	[] male and [[] male, and/or [] female t] female. Rule 6.5 1 DEMER	
			eralent	mulintained [] herd vicing [] common sev		ser, [] scoreesfile, [] factures seed/mand drying devices not pro- services
	FF Fluid E.S.C.	helow Improper thanking 6 (Minuter) 2: up storme at 140° (A shows 1) 2 (A) (A) (A) (Minuter) 1		61. [] inadequate, [] u	RUBBISH ncovered containers were being	g used, Rule 6.9. 2 DEMERITS.
22. Screenist factors and 23. Crowded refrigers	tour end tooks) no be Thuise 2.4.G ation: There is less than	1/4 cubic foot of refrigeration	e measured 16.	62. Storage areas were not [] refuse bin of ques		Rule 6.9.B.4. 2 DEMERITS. saible to vermin, [] easily cleaned, 6.10. 2 DEMERITS.
Rule 10.1. 2 DEN 24. The containers us 1 DEMERIT.	MERITS. sed transporting food are	e inadequate. Rules 2.4.L.1., a	nd 9.1.A.		INSECT, RODENT & ANIMAL	
	torage temperatures. Ru	sed to evaluate hot holding, coules 2.3.C.1. and 2.3.D.2. 1 DI		Grand State of Parish Grand State of Parish Grand State of State o	(Copping) his sylings name Rule (16 and 7 12 0 The other) gover. (Whe	(reher filen seconty or guide dogs) 4 DEMERSTS Coss. [] Blyfights, [] Feinsoms EASTS.
	nandler/manager. Rules		und(s).		TION OR MAINTENANCE OF	
Auk S. (A. S. S.) 20. Parasiski I. (A. 1. Januaria a.)		anicky (new) property on arreing in least trapered of the contraction		66 Joors, walls, cellings, July suraces. Ru 67. [] Lighting [] ventil	[] not smooth, [] properly les 7.1-7.6. 1 DEMERIT.	constructed, [
29. Hair restraints not	worn by food handlers.	Rule 3.3.B. 1 DEMERITS.	contra gup	hoods, [] ductwork, [68. [] Premises littered, 1 DEMERIT.	[] filters, [] exhaust fans. F [] unnecessary equipment a	Rules 7.6, 7.9, 7.10. 1 DEMERIT. nd articles present. Rule 7.11.A.1.
seams), [] not e	ntact surfaces of equipmasily cleanable. Rules 4	nent: [In disepair (cracks, 1.1.A., 4.2.A., and 4.2.B. 2 DE	MERITS.	69. Improper storage of [Cleaning equipment,	ns. Rule 7.11.B. 1 DEMERIT.
Jules 4.4.A. and !	5.2.C. 2 DEMERITS.	ored, [] dispensed, [] hand roperly in sanitizing solutions F		[] undersized; [] im	are: [] inadequately ventilate approper bed spacing. Rules 12	d, unclean, [] in disrepair, .9 and 12.11. 1 DEMERIT. ot: [] clean, [] in good repair.
MANUAL DISHWASH	DISHW	/ASHING		Rules 12.3. and 12.9.0). 2 DEMERITS.] towels, were: [] not found	
1 DEMERIT.	m not helpo washed in a] soaked, [] preffushed. Ru detergent solution having a te	mperature of at	74. Drinking glasses not si] clean, [] in good repair. Fi uitably sanitized and packaged	. Rule 12.6. 2 DEMERITS.
least 120°F. The n	neasured temperature w	description and additional of the section of the			er konstruktioner i Die konstruktioner i Die konstruktioner in die konstruktioner in die konstruktioner in die konstruktioner in die konstruktioner in	Pick 12.10
		Brander of the control of the contro		and the second of the second o		
MECHANICAL DISHW						ERITS ITEMS - CORRECT AS I CORRECTED - 874-8300 X 8703
sured temperature	was [] °F. Rule 5	imperature was not at least 140 5.1.D.3.b. 2 DEMERITS. And the second SOFF The b. 6 December 3.				
40. Svetsket (45°F)	not water distribution in rs: The wash-water tem	perature was not at least 120°l	X. L.			
42. Sanitizing chemics	als not automatically dis nitizing rinse water temp	pensed. Fule 5,1.D.4.c.(2). 2 least 130°F. .c.(3). 2 DEMERITS.			<u> </u>	
44. No chemical test in 45. Dish racks not ste	of provided. Rule 5.1.D.4 red in a sanitary manner		DEMERIT.	- (Kitt	Land Land	88° /
		,				h

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

 Chemical sanitizers: The wash-water temperature was not at least 120°F. The mean 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 DEMERTS. 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.
 No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

sured temperature was []°F. Rule 5.1.D.3.b. 2 DEMERITS.

10 Inc. in intraffic (for a second process)

10 Inc. in intraffic (for a second process)

10 Superint (50°F for water dementing masses

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

MECHANICAL DISHWASHING:

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CITY OF PORTLAND PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

1/30/01
Sanitarian

SUPPLEMENTAL SHEET NO. 1	+59
Owner's Name JAKE + TED'S CAFE	Establishment Name
Establishment Address 342 WARKEN AVE	Zip
5- Severely dented cons MUS 8- Inside cooler-Very dirty	st be Kept w/ Retwens
11 Con Opener	
17- As written	Cevered
21- Must be 140° OR Abo	rve Lu.
128 - Should not eat/drink	
32. As written 47- Glass Cleoner/No Doza	<u> </u>
66- HS Written 67- Clean Hood system	
J 70/1	
on Ref	
, 4	