



305 A-49
Send to state

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

Park East
100

Owner Name Smith Hot Dogs		Establishment Name Smith	
Address 195 Lane Ave		Zip Code	Location Park East
MCD # 05170	ESTAB #	SANI #	ROOMS SITES
LICENSE ISSUED YES <input type="checkbox"/> NO <input type="checkbox"/>	YES <input type="checkbox"/> NO <input type="checkbox"/>	51000000	00
LICENSE POSTED YES <input type="checkbox"/> NO <input type="checkbox"/>	YES <input type="checkbox"/> NO <input type="checkbox"/>	00	06 06
DATE		PURPOSE	
YR.	MO.	DAY	REGULAR <input checked="" type="checkbox"/>
			FOLLOW-UP <input type="checkbox"/>
			COMPLAINT <input type="checkbox"/>
			INVESTIGATION <input type="checkbox"/>
			NEW/OTHER <input type="checkbox"/>
ESTAB. TYPE 03		Reinspection to be conducted within _____ days	
		day letter of follow-up	
		DEMERITS	
		5 PT	
		4 PT	
		2 PT	
		1 PT	

FOOD SUPPLY AND SOURCE

1. Spoiled and/or contaminated foods are being used and/or served. Rule 2.1.A.1. 2 DEMERITS.
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.
7. Meat and/or meat products are being served. Rule 2.1.A.2. 2 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.
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 foods not being reheated, cooked long enough to be thoroughly heated to all parts. Rule 2.2.C.1. 2 DEMERITS.
19. Prepared potentially hazardous food including beverages are not being rapidly cooled to 40°F or below. The measured temperature was _____ °F. Rule 2.2.C.2. 2 DEMERITS.
20. Frozen food not being kept at 0°F or below. Improper thawing. The measured temperature was _____ °F. Rule 2.2.C.4. 2 DEMERITS.
21. Potentially hazardous hot foods not being stored at 140°F or above. The measured temperature was _____ °F. Rules 2.2.A.3., 2.2.H.1. 2 DEMERITS.
22. Potentially hazardous cold foods not being stored at 40°F or below. The measured temperature was _____ °F. Rule 2.2.A.3. 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.
 35. Dishes/utensils are not being rinsed by spraying with high pressure water with a temperature of at least 100°F. The measured temperature was _____ °F. Rule 5.1.C.6. 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. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was _____ °F. Rule 5.1.D.3.c. 2 DEMERITS.
 40. Sustained 180°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.a.(1). 2 DEMERITS.
 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.a.(2). 2 DEMERITS.
 43. The chemicals sanitizing rinse water temperature was not at least 180°F. The measured temperature was _____ °F. Rule 5.1.D.4.b.(1). 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.5. 1 DEMERIT.
 46. Gauges: not provided; inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

47. Toxic materials are being stored in the food preparation area. Rule 6.1.E.1. 2 DEMERITS.

WATER SUPPLY

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 discharge of wastewater is not being done in an appropriate manner. Rule 8.1.A. 4 DEMERITS.
54. 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 exists between the potable water supply and the waste water systems of the building. Rule 6.4.C. 8 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 facilities: clean; accessible; fixtures maintained; hot cleaning soap; towels; hand drying devices not provided; commercial. Rules 6.3 and 6.4. 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. Bats, rodents, birds, insects, or other animals (or the droppings or guano of such) were found on the premises. Rules 6.11 and 7.15.2. 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.

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

[Signature]
Code Enforcement Officer

Establishment Representative



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

308-A-49

100

Owner Name Gundy Smith	Establishment Name PUSH CART BASE STATION
Address 195 LANE AVE	Location PORTLAND
MCD # 05170	Zip Code 04103
ESTAB #	DATE YR. MO. DAY 99 06 04
SANI # 60	PURPOSE REGULAR 0 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5
LICENSE ISSUED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> LICENSE POSTED <input checked="" type="checkbox"/> NO <input type="checkbox"/>	ESTAB. TYPE 03 Reinspection to be conducted within _____ days day letter of follow-up
	DEMERITS 5 FT 4 FT 2 FT 1 FT

FOOD SUPPLY AND SOURCE

- 1. Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- 2. Spoiled and/or adulterated milk, milk products, eggs, or shell eggs are being used and/or served. Rule 2.1.A.2. 5 DEMERITS.
- 3. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- 4. Carried goods frozen and/or swollen. Rule 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- 5. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- 6. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- 7. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- 8. Employees wearing jewelry. Rule 2.4.A.1. 2 DEMERITS.
- 9. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- 10. 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.
- 11. 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.
- 12. 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.
- 13. 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.
- 14. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- 15. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.
- 16. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- 17. Potentially hazardous food(s) not being reheated, cooked long enough to be adequately heated to kill pathogens. Rule 2.3.C.3. 5 DEMERITS.
- 18. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was _____ °F. Rule 2.3.C.2. 3 DEMERITS.
- 19. Frozen food not being kept at 0°F, or below. Improper thawing. The measured temperature was _____ °F. Rule 2.3.C.4. 5 DEMERITS.
- 20. Potentially hazardous hot food(s) not being stored at 135° or above. The measured temperature was _____ °F. Rules 2.3.C.1., 2.4.H.1.a. 5 DEMERITS.
- 21. Potentially hazardous cold food(s) not being stored at 40° or below. The measured temperature was _____ °F. Rules 2.3.C.1., 2.4.H.1.a. 5 DEMERITS.
- 22. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- 23. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- 24. 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

- 25. No certified food handler/manager. Rules 3.5.
- 26. Person(s) with communicable disease(s), infected wound(s), or gastrointestinal infection, are preparing and serving food. Rule 3.3.A. 5 DEMERITS.
- 27. Person(s) smoking, eating, or drinking while preparing and serving food. Rule 3.3.B. 5 DEMERITS.
- 28. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- 29. 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.
- 30. Single service articles improperly stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- 31. Wiping cloths: dirty; not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- MANUAL DISHWASHING:**
- 32. Dishes/utensils not being: scraped; soaked; preflushed. Rule 5.1.C.4. 1 DEMERIT.
 - 33. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was _____ °F. Rule 5.1.C.5. 2 DEMERITS.
 - 34. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water that is a minimum of 170°F. The measured temperature was _____ °F. Rule 5.1.C.6. 4 DEMERITS.
 - 35. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm available chlorine at a temperature of at least 130°F. The measured residual was _____ ppm and the measured temperature was _____ °F. Rule 5.1.C.6. 4 DEMERITS.
 - 36. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:**
- 37. 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.
 - 38. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was _____ °F. Rule 5.1.D.3.c. 2 DEMERITS.
 - 39. Sanitizing chemical (chlorine) not being dispensed. Rule 5.1.D.3.a. 4 DEMERITS.
 - 40. 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.
 - 41. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
 - 42. 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.
 - 43. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
 - 44. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
 - 45. Gauges: not provided; inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- 46. Toxic materials (pesticides, poisons, acids, etc.) are being stored in food preparation areas. Rule 8.1.E.3. 2 DEMERITS.

WATER SUPPLY

- 47. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- 48. Water tested and found to be unsatisfactory. Rule 6.1.E.3. 5 DEMERITS.
- 49. The free chlorine is less than 0.25 ppm. The combined chlorine residual was _____ ppm. Rule 6.1.E.3. 5 DEMERITS.
- 50. Hot and cold water are not being maintained at the required temperatures. Rule 6.1.E.3. 1 DEMERITS.
- 51. (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- 52. The subsurface discharge system is not being maintained. Rule 6.2.A. 4 DEMERITS.
- 53. Wastewater was discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- 54. (Mobile food units) The water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- 55. Kitchen sink, utility sink, grease trap, drain, plumbing: is improperly sized; installed and/or maintained. Rules 8.4.F. and 7.8. 2 DEMERITS.
- 56. A cross-connection without backflow device exists between the drinking and the waste water systems. Rule 8.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

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

RUBBISH

- 60. Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- 61. Storage areas were not clean; free of litter. Rule 6.9.B.4. 2 DEMERITS.
- 62. 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

- 63. Flies, rodents, roaches, live animals (other than security or guide dogs) were found on premises. Rule 6.10 and 7.12.C. 4 DEMERITS.
- 64. Food service facilities: The outer doors, windows, skylights, screens were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- 69. The sleeping room(s) are: inadequately ventilated, unclean; in disrepair; undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- 70. The Toilets, lavatories, showers, were not: clean; in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.
- 71. Hand cleansers, towels, were: not found; inadequate. Rule 12.4 2 DEMERITS.
- 72. The carpeting is not: clean; in good repair. Rule 12.9.C. 1 DEMERIT.
- 73. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- 74. One person found sleeping in sleeping quarters. Rule 12.10. 5 DEMERITS.
- 75. One person found sleeping in sleeping quarters. Rule 12.10. 5 DEMERITS.

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

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