CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

LICENSE POSTED 고 () LICENSE ISSUED FOOD SUPPLY AND SOURCE
[] Spoiled and/or [] adulterated foods are being used SDEMERTS. ot water sanitization: The wash-water temperature was not at least 140°F. The meaired temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.

The final sanitization rinse water temperature was not at least 180°F. The measured in the sanitization rinse water temperature was not at least 120°F. The measured in the sanitization was not at least 120°F. The measured sanitizers: The wash-water temperature was not at least 120°F. The measure measure was 10°F. The measure measure was not at least 120°F. The measure measure was not at least 120°F. nitizing chemicals not automatically chemicals sanitizing rinse water to perature was [] °F. Rule 5.1.1 I (loe) contact surfaces are improperly; [] designed, [] constructed, [] installed, maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

I not protected during storage/display; [] food left uncovered, [] food improperly of on floor, [] food containers in coid storage double stacked or nested, sneeze guards absent. Rules 2.2.A.T., 2.4.F.7. 2 DEMERITS.

tutions; Ghost tray(s)[] not kept, [] not dated. Rule 10.2 [] 1/2 pint milk not ned, [] schools; milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.

age of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. Unwrapped and/or [] potentially hazardous food products previously served to the ic were being reused. Rule 2.4.J.1. 5 DEMERITS.

n cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. Sutensils are not being samue.

Sutensils are not being samue. ally hazardous food(s) not being: [] reheated [] cooked long enough to be ately heated to all parts Rule 2.4.G.3. 5 DEMERITS.

et potentially hazardous foods requiring refrigeration are not being rapidly cooled or below. The measured temperature was [] "F. Rule 2.3.C.4. 5 DEMERITS.

Exen food not being kept at 0°F, or below: [] improper thawing. The measured arture was [] "F. Rule 2.3.C.4. 5 DEMERITS.

In hazardous hot food(s) not being stored at 140°F or above. The measured arture was [] "F. Rules 2.4.G.1. 2.4.H.1.a. 5 DEMERITS.

ally hazardous cold food(s) not being stored at 140°F or below. The measured arture was [] "F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.

ally hazardous cold food(s) not being stored at 45°F or below. The measured arture was [] "F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.

3.1. 2 DEMERITS. FOOD PREPARATION AND PROTECTION

and/or prepared foods are subjected to cross contamination, from [] raw foo ther sources of contamination, Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS eas handle raw and cooked or prepared food products without thorough hand-in between Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

[fruits and/or [] vegetables are not washed before being used and/or served that 2 DEMERITS.

[and contact for [] washed, [] rinsed, and/or [] sanifized affor contact without the contact for [] washed, [] rinsed, and/or [] sanifized affor contact without the contact for [] washed, [] rinsed, and/or [] sanifized affor contact without the contact for [] washed, [] rinsed, and/or [] sanifized affor contact without the contact for [] washed, [] rinsed, and/or [] sanifized affor contact without the contact for [] washed, [] rinsed, and/or [] sanifized affor contact without the contact for [] washed, [] rinsed, and/or [] sanifized affor contact without the contact for [] washed, [] rinsed, and/or [] sanifized affor contact without the contact for [] washed, [] rinsed, and/or [] sanifized affor contact without the contact for [] washed, [] rinsed, and/or [] sanifized affor contact without the contact for [] washed, [] rinsed, and/or [] sanifized affor contact without the contact for [] washed, [] rinsed, and [] rinsed [] 7 a thermometers not available or used to evaluate hot holding, cooking, rehe gerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. act surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use ing any kind of operation when contamination may have occurred. 0 was:] F. Rules 2.4.G.7. and 2.4.r.7.b. > LEMERTI S. Infrigeration: There is less than 1/4 cubic foot of refrigeration per meal. 2 DEMERITS.
2 DEMERITS.
2 DEMERITS. 0 YES De [] scraped, [] soaked, [unicable disease(s), [] boils, [] infected wound(s), tointestinal infection, are preparing and serving food. S S nized by immersion for one minute in a clean chlorine re minimum and at a temperature of at least 130°F. [ppm and the measured temperature was [] °F. using machine 9F. Rule 5.1.D.3.a. 4 DEMERITS. The remperature was not at least 120°F. The measured 5.1.D.4.c.(1). 2 DEMERITS. Using superature was not at least 130°F. The measured 1.D.4.c.(2). 2 DEMERITS. 1.D.4.c.(3). 2 DEMERITS. 5.1.D.4.c.(3). 2 DEMERITS. 5.1.D.4.b. 1 DEMERITS. SANI # ROOMS SITES sanitizing solutions disrepair (cracks, chips, pits, and 4.2.B. 2 DEMERITS. spensed, [] handled, [] r hen preparing and serving food, n food preparation and/or dish-MERITS. and/or served. Rule 2.1.A.1. SEATS 00 ed. Rule 5.1.C.4. pasteurized egg Rule 5.1.B. ₫ arre 6 DΑΥ 48. A copy of the current water analysis was l'Further testing may be required. Rule 6.
49. Water tested and found to be unsatisfact.
50. The free chlorine was less than 0.25 ppm. The fire chlorine was less than 0.25 ppm. The fire chlorine was less than 0.25 ppm. The fire chloring in the fire chloring properly cleaned and sanitiz Rule 8.1.C.1. 2 DEMERITS. \$ " T. \$ 56. TOXIC MATERIALS

47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
[] Improperly stored, [] labeled, [] used in food, Rule 7.12. 5 DEMERITS. (g) 8 4 8 8 WASTEWATER DISPOSAL

33. The subsurface disposal system was found to be surfacing

44. Wastewater was being improperly discharged onto the grou

55. (Mobile food units): [] waste water storage tank does not

Rule 8.1.C.2. 4 DEMERITS. 6 67. PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON,AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 TOILET AND HANDWASH FACILITIES

Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] properly vented. [] tissue provided, [] covered waste receptacle (ladies). Inadequate number of [] male, and/or [] female toilets. The number of toilets are [] male and [] female. Rule 6.5. 1 DEMFERT PLUMBING

PLUMBI CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES rails, ceilings. [] not smooth, [] properly constructed. [] in disrepair. Surfaces. Rules 7.1-7.6. 1 DEMERIT. Surfaces. Rules 7.1-7.6. 1 DEMERIT. Surfaces. Rules 7.1-7.6. 1 DEMERIT. Surfaces. [] filters. [] exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT. Siess littered. [] unnecessary equipment and articles present. Rule 7.11.A.1. D. INSECT, RODENT & ANIMAL CONTROL
[] Toaches [] live animals (other than security or guide dogs) misses. Rule 6:10. and 7:12:0. 4 DEMERITS.
"The outer [] doors. [] windows. [] skylights. [] transoms screened: Rule 6:10.D. 4 DEMERITS. vered containers were being used. Rule 6.9. 2 DEMERITS.
] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
structed to be: [] inaccessible to vermin, [] easily clean lable safety. Rules 6.9 and 6.10. 2 DEMERITS. ESTAB. WATER SUPPLY
tor analysis was not available at the facility,
equired. Rule 6.1.E.3. 2 DEMERITS.
to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
an 0.25 ppm. The measured chlorine residual was Ø. an, [] adequate number, [] accessible, [] fixtures ng soap, [] sanitary towel/hand drying devices not pro-les 6.3, and 6.8 4 DEMERITS. nder pressure) was not provided to the:
[] lavatories. Rule 6.1.D.1. 5 DEMERITS.
storage tank. [] does not have adequate stor
led and sanifized after each day's use. 1 tank does not have adequate storage. (C. okaged. Rule 12.6, 2 DEMERITS.

shigerators, [] clothes dryers, [] floor

adequately vented, [] equipped with

atic control valve. Rule 12.10. 200 lated, unclean, [] s 12.9 and 12.11. 1 e not: [] clean, [Rule 12.9.C. 1 DEMERIT] in disrepair, 1 DEMERIT. ate. Rule 12.4 DEMERITS
5 PT _____
4 PT ____
2 PT ____
1 PT ____