

Inspection Services  
Michael J. Nugent  
Manager



Department of Urban Development  
Joseph E. Gray, Jr.  
Director

## CITY OF PORTLAND BILLING NOTICE

December 7, 2000

B.I.'s Wholesale Club  
513 Warren Ave  
Portland, Maine 04103

Certified Mail: 7099 3400 0019 5716 1981

Re: 314-B-022

Dear Sir or Madam:

The City Council passed the following amendment on May 17, 1999:

**Sec 11-37. Inspection Performance Requirements.**

All licensed Food Service Establishments shall be inspected annually on forms approved by the State of Maine Dept. of Health Engineering. Establishments which obtain a score between 79 and 84 may be inspected monthly until the establishment has achieved the score of 85 or above.

Establishments with a score of 78 on two consecutive inspections shall be referred to the City Clerk for action pursuant to Chapter 15; provided, however, the foregoing shall not be construed to be a limitation on the authority of the City to refer violations to the City Clerk for action pursuant to Chapter 15.

Re-inspection fee for FSE \$75.00 per re-inspection

Since that date, the City of Portland Inspection Services Team has inspected the above Food Service Establishment on the following dates with the following results:

10/31/2000 72 11/09/2000 87

Based on this standard your establishment has been re-inspected 1 time. You now owe the City of Portland 75.00 in re-inspection fees. This fee must be paid within 30 days. Failure to pay the re-inspection fee will cause this office to notify the City Clerk for action pursuant to Chapter 15, including withholding future License renewals. Please fee free to contact me at 874-8700, if you wish to discuss this.

Sincerely,

Mike Nugent  
Manager of Inspection Services

389 Congress St Portland, Maine 04101 (207) 874-8700 FAX 874-8716 TTY 874-8936

Inspection Services  
Michael J. Nugent  
Manager



Department of Urban Development  
Joseph E. Gray, Jr.  
Director

## CITY OF PORTLAND

January 24, 2001

BJ's Wholesale Club  
513 Warren Avenue  
Portland, Maine 04103

RE: 314-B-022

Certified Mail #70001670000030717816

Dear Sir or Madame,

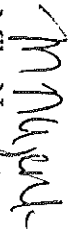
Please find attached a copy of a prior billing notice that was sent pursuant to our Food Service Inspection Program. Our records show that payment has not been received.

Pursuant to Section 15-8 of the City Licensing Ordinance, this office is referring a recommendation to the City Clerk that your license renewal be denied until all fees due to the City are paid.

Section 15-3 of the Ordinance disallows operation of the business without said license.

This constitutes an appealable decision pursuant to Section 15-9 of the Ordinance. Please feel free to contact me at 874-8700, if you wish to discuss the matter or have any questions.

Sincerely,

  
Mike Nugent  
Manager of Inspection Services

Cc: City Clerk



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

314-B-22  
182

NOT STATE LICENSE  
AVAILABLE

Owner Name: B's Wholesale Store  
Address: 513 Warren Avenue  
Zip Code: 04101  
Establishment Name: B's Wholesale  
Location: Portland

MOD #	ESTAB #	SANI #	ROOMS	SEATS	YR.	MO.	DAY
05170							

DATE: 02/03/2004  
PURPOSE: REGULAR FOLLOW-UP (1)  
COMPLAINT INVESTIGATION (3)  
NEW/OTHER: (5)

AGRICULTURE

- 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. Canned goods found leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- 6. Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- 8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS
- 9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS.
- 10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- 11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- 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 rested, sneeze guards absent. Rules 2.2.A.1, 2.4.F.7, 2 DEMERITS.
- 14. Institutions: Ghost tray(s) kept, not kept, not dated. Rule 10.2. 1/2 pint milk not retained, straws, 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.I.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: 1°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: 1°F. Rule 2.3.C.4. 5 DEMERITS.
- 21. Potentially hazardous (not food(s) not being stored at 140°F or above. The measured temperature was: 1°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: 1°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 not 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 within good hygiene practices, salting, drinking, or 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, wiped cloths dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- 32. No chemical test kit provided. Rule 5.1.D.4.B. 1 DEMERIT.

MECHANICAL 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: 1°F. Rule 5.1.C.5. 2 DEMERITS.
- 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was: 1°F. Rule 5.1.C.5.a. 4 DEMERITS.
- 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: 1 ppm and the measured temperature was: 1°F. Rule 5.1.C.5.b. 4 DEMERITS.

TEMPERATURES

- 37. No chemical test kit provided. Rule 5.1.D.4.B. 1 DEMERIT.
- 38. Hot water sanitizer: The wash-water temperature was not at least 140°F. The measured temperature was: 1°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: 1°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: 1°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: 1°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 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

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

PLUMBING

- 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. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

- 58. Toilets rooms: Completely enclosed, Equipped with self-closing, light fitting doors, properly vented, tissue provided, covered waste receptacle (saddles). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- 59. Inadequate number of male and/or female toilets. The number of toilets are: 1 male and 1 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. files, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
- 65. Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- 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, under-sized, 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. 4 DEMERITS.
- 76. Life safety code violations: Explain: 5 DEMERITS.

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

NO DEFICIENCIES NOTED - PROBABLY SANITARY PRACTICES.

Inspector: Thomas M. Markley  
Cdege Enforcement Officer  
Establishment Representative: Carmelene Whelan



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

314-B-22  
-12 = 88

Owner Name: Walden Inc Establishment Name: Wholesale Club  
 Address: 513 Warren Ave Zip Code: 04103 Location: Portland  
 MOD # 05170 ESTAB # 20 SANI # 20 ROOMS 1 SEATS 1 DATE: YR. MO. DAY  
 LICENSE ISSUED YES  NO  INVESTIGATION: REGULAR 2 FOLLOW-UP 3 COMPLAINT 4 NEW OTHER 5  
 LICENSE POSTED YES  NO  51000000980915 PURPOSE: 20 ESTAB. TYPE: 20 Reinspection to be conducted within 5 days (day letter of 1 follow-up 1 PT)

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

WASTEWATER DISPOSAL

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.  
 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.  
 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 device, exists between the drinking and the waste-water systems at the:  faucet,  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.

RUBBISH

51.  inadequate.  uncovered containers were being used. Rule 6.9. 2 DEMERITS.  
 52. Storage areas were not  clean.  free of litter. Rule 6.9.B.4. 2 DEMERITS.  
 53. 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

54.  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.  
 55. 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.

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

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

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. Canned goods found:  leaking,  with severe dents,  in rusty condition, and/or  swollen. Rule 2.1.A.1. 5 DEMERITS.  
 6.  Shellfish not being kept in original container.  seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.  
 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from  raw foods or  other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS  
 9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.  
 10. Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.  
 11. Food contact surfaces not:  washed,  rinsed and/or  sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.  
 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 heaped,  sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.  
 14. Institutions: Ghost trays  not kept,  not dated. Rule 10.2.  1/2 pint milk not returned.  school's milk not kept at 40°F or below. Rule 2.1.B.1. 1/2 DEMERITS.  
 15. Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.

FOOD TEMPERATURES

16.  Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.1. 5 DEMERITS.  
 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.  
 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 50°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 30°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 130°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 45°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 practice,  eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 8.4.A. 5 DEMERITS.  
 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

30. Food/iron 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

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.  
 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was 165°F. Rule 5.1.C.5.a. 4 DEMERITS.  
 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was 1 ppm and the measured temperature was 130°F. Rule 5.1.C.5.b. 4 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 sanitization rinse water temperature was not at least 180°F. The measured temperature was 165°F. Rule 5.1.D.3.b. 4 DEMERITS.  
 40. Sustained 165°F hot water dishwashing machine 4°F. Rule 5.1.D.3.a. 4 DEMERITS.  
 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was 110°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 three water temperature was not at least 130°F. The measured temperature was 110°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.

Code Enforcement Officer: [Signature]



**CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT**

314-B-22  
-4 = 96

Owner Name: Alban Inc      Establishment Name: Alban's Pub & Grill Club  
 Address: 512 Memorial Ave      Zip Code: 04103      Location: 12a 7/1  
 MOD # 05170      ESTAB #           SANI #           ROOMS           SEATS       
 LICENSE ISSUED YES  NO       YR. 99      MO. 12      DAY 20  
 LICENSE POSTED YES  NO

**FOOD SUPPLY AND SOURCE**

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

**FOOD PREPARATION AND PROTECTION**

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (live) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed, [ ] maintained and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B., 2 DEMERITS.
- Food not protected during storage/display: [ ] food left uncovered [ ] food improperly stored on floor, [ ] food containers in cold storage, soude stacked or fringed, [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions: Grost trays [ ] not kept, [ ] not dated. Rule 10.2. [ ] 1/2 pint milk not retained, [ ] school; milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- Unwashed and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
- Open carts were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

**FOOD TEMPERATURES**

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

**PERSONNEL**

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

**FOOD EQUIPMENT AND UTENSILS**

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

**DISHWASHING**

- Manual dishwashing: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5.a. 4 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [ ] ppm and the measured temperature was [ ] °F. Rule 5.1.C.5.b. 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

**MECHANICAL DISHWASHING:**

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

**TOXIC MATERIALS**

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

**WATER SUPPLY**

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

**WASTEWATER DISPOSAL**

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

**PLUMBING**

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

**TOILET AND HANDWASH FACILITIES**

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

**RUBBISH**

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

**INSECT, RODENT & ANIMAL CONTROL**

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

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

- Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair. [ ] dirty surfaces. Rules 7.1.7-6. 1 DEMERIT.
- Lighting [ ] ventilation inadequate, [ ] light fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT.
- Premises littered [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

**LODGING**

- The sleeping room(s) are: [ ] inadequately ventilated, unclear, [ ] in disrepair, [ ] undersized, [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The [ ] toilets, [ ] lavatories, [ ] showers, were not [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- 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 12.7.10. 4 DEMERITS.
- Life safety code violations:  
Eggs in [ ] 5 DEMERITS.  
Rule 11.1.

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

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.  
 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.  
 40. Sustained 165°F hot water dishwashing machine [ ] °F. Rule 5.1.D.3.a. 4 DEMERITS.  
 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.

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



314-10-22  
Do not send

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

87

Owner Name: B-T's Wholesale Inc Establishment Name: B-T's Wholesale

Address: 513 Warren Ave Zip Code: 04103 Location: Portland

MCD #	ESTAB #	SANI #	ROOMS	SEATS	DATE	PURPOSE	REGULAR FOLLOW-UP	ESTAB. TYPE	DEMERTS
05170					YR. MO. DAY	1	2	20	10
						3	3		2
						4	4		1
						5	5		1

LICENSE ISSUED: YES  NO  INVESTIGATION: 20  
 LICENSE POSTED: YES  NO  NEW/OTHER: 5 FOLLOW-UP: 1

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- 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.
- 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.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTS.
- 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.
- 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.
- Food not protected during storage/display; food left uncovered, food improperly stored on floor, food containers in cold storage double checked or nested, sneeze guards absent. Rules 2.2.A.1, 2.4.F.7. 2 DEMERTS. MAKERS SOURCE
- Institutions: Ghost trays, not kept, not dated. Rule 10.1.2. 1/2 pint milk not retained. School: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERTS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERTS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J. 5 DEMERTS.
- Open carts were being used improperly to store food. Rule 2.3.B.7. 1 DEMERT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERTS.
- 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 DEMERTS.
- Frozen food not being kept at 0°F or below; improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERTS.
- 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.
- 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.
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTS.
- The containers used transporting food are inadequate. Rules 2.4.L.1. and 5.1.A. 1 DEMERT.

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

- Food/iron 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.
- Single service articles improperly stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERTS.
- Wiping cloths dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERT.

DISHWASHING

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERT.
- 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.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5.a. 4 DEMERTS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured temperature was [ ] ppm and the measured temperature was [ ] °F. Rule 5.1.C.5.b. 4 DEMERTS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERTS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.c. 4 DEMERTS.
- Sustained 165°F hot water dishwashing machine. Rule 5.1.D.3.a. 4 DEMERTS.
- 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.
- 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 DEMERTS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERT.
- Gauges: not provided, inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERT.

TOXIC MATERIALS

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

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERTS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] ppm. Rule 6.1.A.2. 5 DEMERTS.
- Hot and cold water (under pressure) was not provided to the sinks; dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERTS.
- 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

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

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing: is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet nose, hot water heater, water closets, or other. Rule 6.4.C. 3 DEMERTS.

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

- 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.
- 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

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

LOGGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.3.D. 2 DEMERTS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4.
- The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTS.
- Gas Appliances: not water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERTS.
- Life safety code violations: Explain. Rule 11.1. 5 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

Code Enforcement Officer: Danise Bourke

Establishment Representative: [Signature]



3/14-B-022  
Send to State  
72

Owner Name: BTS Wholesale Club, Inc Establishment Name: BTS Wholesale Club & Fast Food Express  
Address: 513 Warren Ave Zip Code: 04103 Location: Portland

MCD #	ESTAB #	SANI #	ROOMS	SEATS	YR.	MO.	DATE	PURPOSE	ESTAB. TYPE	Reinspecting to be conducted within	DEMERRITS
051170								REGULAR FOLLOW-UP	2	15	
								COMPLAINT	3	15	
								INVESTIGATION	4	15	
								NEW OTHER	5	15	

LICENSE ISSUED YES  NO   
 LICENSE POSTED YES  NO   
 NO STATE LIC. FSC

15  
8  
3  
2  
1  
-28

**TOXIC MATERIALS**

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

**WATER SUPPLY**

48.  A copy of the current water analysis was not available at the facility. Rule 6.1.E.3. 2 DEMERRITS.  
 49.  Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERRITS.  
 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was 0.2 ppm. Rule 6.1.A.2. 5 DEMERRITS.  
 51.  Hot and  cold water (under pressure) was not provided to the:  sinks,  dishwashers, or  lavatories. Rule 6.1.D.1. 5 DEMERRITS.  
 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 DEMERRITS.

**WASTEWATER DISPOSAL**

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

**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 DEMERRITS.  
 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the:  faucet hose,  hot water heater. Rule 6.4.C. 5 DEMERRITS. Ice machine 2x check valve

**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 DEMERRITS.  
 59. Inadequate number of  male and/or  female and/or  female toilets. The number of toilets are: \_\_\_\_\_

**RUBBISH**

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

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

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

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

**LODGING**

70. The sleeping room(s) are:  inadequately ventilated,  unclean,  in disrepair,  undersized,  improper bed spacing. Rules 12.9 and 12.11. 1 DEMERRIT.  
 71. The  toilets,  lavatories,  showers, were not:  clean,  in good repair. Rules 12.3, and 12.9.D. 2 DEMERRITS.  
 72.  Hand cleansers,  towels, were:  not found,  inadequate. Rule 12.4. 2 DEMERRITS.  
 73. The carpentry is not:  clean,  in good repair. Rule 12.9.C. 1 DEMERRIT.  
 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERRITS.  
 75. Gas appliances:  not water heaters,  refrigerators,  clothes dryers,  floor furnaces found in sleeping rooms were not:  adequately vented,  equipped with automatic pilots,  equipped with an automatic control valve. Rule 12.10. 4 DEMERRITS.  
 76.  Life safety code violations: \_\_\_\_\_ Explain: \_\_\_\_\_ Rule 11.1. 5 DEMERRITS.

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

Diane Burke  
Code Enforcement Officer  
Establishment Representative



Owner Name: BTS Wholesale Club, Inc Establishment Name: BTS Wholesale Club & Fast Food Express  
Address: 513 Warren Ave Zip Code: 04103 Location: Portland

MCD #	ESTAB #	SANI #	ROOMS	SEATS	YR.	MO.	DATE	PURPOSE	ESTAB. TYPE	Reinspecting to be conducted within	DEMERRITS
051170								REGULAR FOLLOW-UP	2	15	
								COMPLAINT	3	15	
								INVESTIGATION	4	15	
								NEW OTHER	5	15	

LICENSE ISSUED YES  NO   
 LICENSE POSTED YES  NO   
 NO STATE LIC. FSC

15  
8  
3  
2  
1  
-28

**TOXIC MATERIALS**

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

**WATER SUPPLY**

48.  A copy of the current water analysis was not available at the facility. Rule 6.1.E.3. 2 DEMERRITS.  
 49.  Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERRITS.  
 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was 0.2 ppm. Rule 6.1.A.2. 5 DEMERRITS.  
 51.  Hot and  cold water (under pressure) was not provided to the:  sinks,  dishwashers, or  lavatories. Rule 6.1.D.1. 5 DEMERRITS.  
 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 DEMERRITS.

**WASTEWATER DISPOSAL**

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

**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 DEMERRITS.  
 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the:  faucet hose,  hot water heater. Rule 6.4.C. 5 DEMERRITS. Ice machine 2x check valve

**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 DEMERRITS.  
 59. Inadequate number of  male and/or  female and/or  female toilets. The number of toilets are: \_\_\_\_\_

**RUBBISH**

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

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

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

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

**LODGING**

70. The sleeping room(s) are:  inadequately ventilated,  unclean,  in disrepair,  undersized,  improper bed spacing. Rules 12.9 and 12.11. 1 DEMERRIT.  
 71. The  toilets,  lavatories,  showers, were not:  clean,  in good repair. Rules 12.3, and 12.9.D. 2 DEMERRITS.  
 72.  Hand cleansers,  towels, were:  not found,  inadequate. Rule 12.4. 2 DEMERRITS.  
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 75. Gas appliances:  not water heaters,  refrigerators,  clothes dryers,  floor furnaces found in sleeping rooms were not:  adequately vented,  equipped with automatic pilots,  equipped with an automatic control valve. Rule 12.10. 4 DEMERRITS.  
 76.  Life safety code violations: \_\_\_\_\_ Explain: \_\_\_\_\_ Rule 11.1. 5 DEMERRITS.

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

Diane Burke  
Code Enforcement Officer  
Establishment Representative

MCD #	ESTAB #	SANI #	ROOMS	SEATS	YR.	MO.	DATE	PURPOSE	ESTAB. TYPE	Reinspecting to be conducted within	DEMERRITS
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								COMPLAINT	3	15	
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								NEW OTHER	5	15	

LICENSE ISSUED YES  NO   
 LICENSE POSTED YES  NO   
 NO STATE LIC. FSC

15  
8  
3  
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-28

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 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was 0.2 ppm. Rule 6.1.A.2. 5 DEMERRITS.  
 51.  Hot and  cold water (under pressure) was not provided to the:  sinks,  dishwashers, or  lavatories. Rule 6.1.D.1. 5 DEMERRITS.  
 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 DEMERRITS.

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 76.  Life safety code violations: \_\_\_\_\_ Explain: \_\_\_\_\_ Rule 11.1. 5 DEMERRITS.

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

Diane Burke  
Code Enforcement Officer  
Establishment Representative



**CITY OF PORTLAND, MAINE**  
Department of Building Inspections

\_\_\_\_\_ 4.15 2004 \_\_\_\_\_

Received from Del Pas Architects

Location of Work 517 Western Ave

Cost of Construction \$ 200,000.00

Permit Fee \$ 1821.00

Building (II) \_\_\_\_\_ Plumbing (15) \_\_\_\_\_ Electrical (12) \_\_\_\_\_ Site Plan (U2) \_\_\_\_\_  
Other \_\_\_\_\_

CBL: 314 B 22

Check #: 5789 Total Collected \$ 1821.00

**THIS IS NOT A PERMIT**

No work is to be started until PERMIT CARD is actually posted upon the premises. Acceptance of fee is no guarantee that permit will be granted. PRESERVE THIS RECEIPT. In case permit cannot be granted the amount of the fee will be refunded upon return of the receipt less \$10.00 or 10% whichever is greater.

WHITE - Applicant's Copy  
YELLOW - Office Copy  
PINK - Permit Copy





70 State St  
Portland, ME 04103  
Tel: 503-771-1100

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

OFFICE OF  
314-B-022

Owner Name: Pat's Wholesale Club Establishment Name: Pat's Wholesale Club  
 Address: 513-515 Hammond Zip Code: 04103 Location: Pat's Wholesale Club  
 MCD #: 051170 ESTAB #:            SANI # ROOMS SEATS DATE  
 LICENSE ISSUED: YES  NO  SITES: 52 YR. MO. DAY  
 LICENSE POSTED: YES  NO  01/10/20

PURPOSE	REGULAR FOLLOW-UP	COMPLAINT INVESTIGATION	NEW/OTHER	ESTAB. TYPE	Reinspection to be conducted within	DEMERRITS
1	2	3	4		days	5 PT
5	6	7	8		day/letter of	4 PT
9	10	11	12		1 PT	2 PT
13	14	15	16			1 PT

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- 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 DEMERRITS
- 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 DEMERRITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERRITS.
- 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 DEMERRITS.
- 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 DEMERRITS.
- Food not protected during storage/display; food left uncovered; food improperly stored on floor; food containers in cold storage double stacked or heaped; sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERRITS.
- Institutions: Ghost tray(s) not kept, or dated. Rule 10.2. 1/2 pint milk not retained; school, milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERRITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERRITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERRITS.
- Open carts were being used improperly to store food. Rule 2.3.B.7. 1 DEMERRIT

FOOD TEMPERATURES

- Potentially hazardous food(s) not being reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERRITS.
- 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 DEMERRITS.
- Frozen food not being kept at 0°F or below; improper thawing. The measured temperature was: °F. Rule 2.3.C.4. 5 DEMERRITS.
- 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 DEMERRITS.
- 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 DEMERRITS.
- Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERRITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERRIT.
- 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 DEMERRIT.

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

- Food/linen 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 DEMERRITS.
- Single service articles improperly stored, dispensed, handled, reused. Rules 4.4.A. and 4.2.C. 2 DEMERRITS. *all plates are clean*
- Wiring cloth(s): dirty; not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERRIT.

DISHWASHING

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERRIT.
- 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 DEMERRITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was: °F. Rule 5.1.C.5.a. 4 DEMERRITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: ppm and the measured temperature was: °F. Rule 5.1.C.5.b. 4 DEMERRITS.
- No chemical test kit provided. Rule 5.1.D.A.b. 1 DEMERRIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was: °F. Rule 5.1.D.3.b. 2 DEMERRITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was: °F. Rule 5.1.D.3.b. 4 DEMERRITS.
- Sustained 185°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERRITS.
- 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 DEMERRITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERRITS.
- 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 DEMERRITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERRIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERRIT.
- Gauges: not provided; inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERRIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.1.2. 5 DEMERRITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERRITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was: ppm. Rule 6.1.A.2. 5 DEMERRITS.
- Hot and cold water (under pressure) was not provided to the sinks; dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERRITS.
- 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 DEMERRITS.

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed; Equipped with self-closing, tight fitting doors; properly vented; tissue provided; covered waste receptacle (ladies). Rules 6.5.6.6. and 6.7. 2 DEMERRITS.
- Inadequate number of male, and/or female toilets. The number of toilets are: 5 male and 5 female. Rule 6.5 1 DEMERRIT.
- Handwash lavatories: clean; adequate number; accessible; fixtures maintained; hand cleansing soap, and sanitary towel/and drying devices not provided; common towel. Rules 6.3. and 6.8. 4 DEMERRITS. *common towels*
- Storage areas are not constructed to be inaccessible to vermin; easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERRITS.

INSECT RODENT & ANIMAL CONTROL

- flies; rodents; moths; live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.9. 4 DEMERRITS.
- Food service facilities: The outer doors, windows, skylights; transoms were not adequately screened. Rule 6.10.D. 4 DEMERRITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth; properly constructed; in disrepair; dirty surfaces. Rules 7.1-7.6. 1 DEMERRIT.
- Lighting; ventilation inadequate; fixtures not shielded; dirty ventilation hoods; ductwork; filters; exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERRIT.
- Premises cluttered; unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERRIT.
- Improper storage of cleaning equipment; linens. Rule 7.11.B. 1 DEMERRIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean; in disrepair; undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERRIT.
- Toilets; lavatories; showers, were not: clean; in good repair. Rules 12.3. and 12.9.D. 2 DEMERRITS.
- Hand cleansers; towels, were: not found; inadequate. Rule 12.4. 2 DEMERRITS.
- The carpeting is not: clean; in good repair. Rule 12.9.C. 1 DEMERRIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERRITS.
- Gas appliances: hot water heaters; refrigerators; clothes dryers; floor furnaces found in sleeping rooms were not: adequately vented; equipped with automatic pilots; equipped with an automatic control valve. Rule 12.10. 4 DEMERRITS.
- Life safety code violations: Explain: Rule 11.1. 5 DEMERRITS.

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



DONOT SEND TO STATE

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

314-B-22

92

Owner Name: B3 INC Establishment Name: B3 Wholesale Club  
 Address: 513 Western Avenue Zip Code: 04104 Location: Portland  
 MCD #: 05170 ESTAB #: --- SANI # ROOMS SEATS DATE  
 SITES YR. MO. DAY  
 LICENSE ISSUED: YES  NO  REGULAR PURPOSE: 2 ESTAB. TYPE:  within --- days  
 YES  NO  INVESTIGATION: 4 NEW/OTHER: 5 FOLLOW-UP:  within --- day letter of follow-up:  5 PT  
 LICENSE POSTED: YES  NO  02/1/20

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B. 2 DEMERITS.
- Food not protected during storage/display; food left uncovered, not food improperly stored on floor; food containers in cold storage double stacked or nested; sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions: Ghost trays not kept, or not dated. Rule 10.2. 1 1/2 pint milk not returned; school: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.41.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was: °F. Rule 5.1.C.3. 2 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was: °F. Rule 5.1.C.5.a. 4 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: ppm and the measured temperature was: °F. Rule 5.1.C.5.b. 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 2 DEMERITS.

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LOADING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, underused; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.3.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations: Explain. Rule 11.1. 5 DEMERITS.

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

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