



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

316-B-008

96

Owner Name: Step + Steppe  
Address: 270 Riverside  
Zip Code: \_\_\_\_\_  
Establishment Name: Same  
Location: Kellinad

MOD #	ESTAB #	SANI #	ROOMS	SEATS	DATE	REGULAR	PURPOSE	ESTAB. TYPE	Reinspection to be conducted	DEMERRITS
051170						2	REGULAR	5	within _____ days	5 PT
						3	FOLLOW-UP	4	_____ day letter of	4 PT
						4	COMPLAINT	3	_____ day letter of	2 PT
						5	NEW/OTHER	5	_____ follow-up	1 PT

FOOD SUPPLY AND SOURCE

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

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 DEMERRITS
- 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 DEMERRITS.
- 10. Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERRITS.
- 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 DEMERRITS. *When contamination may have occurred*
- 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 DEMERRITS.
- 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 DEMERRITS.
- 14. Institutions: Ghost trays  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 DEMERRITS.
- 15. Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERRITS.
- 16.  Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.I.1. 5 DEMERRITS.
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERRIT.

FOOD TEMPERATURES

- 18. Potentially hazardous food(s) not being:  reheated,  cooked long enough to be adequately heated to at least 165°F. Rule 2.4.G.3. 5 DEMERRITS.
- 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was:  °F. Rule 2.3.C.3. 5 DEMERRITS.
- 20.  Frozen food not being kept at 0°F or below,  improper thawing. The measured temperature was:  °F. Rule 2.3.C.4. 5 DEMERRITS.
- 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was:  °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERRITS.
- 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was:  °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERRITS.
- 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERRITS.
- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERRIT.
- 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 DEMERRIT.

PERSONNEL

- 26. No certified food handler/manager. Rules 3.5.
- 27. Personnel with:  communicable disease(s),  boils,  infected wound(s),  respiratory tract,  gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERRITS.
- 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 3.4.A. 5 DEMERRITS.
- 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERRITS.

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

DISHWASHING

- 33. Dishes/utensils not being:  scraped,  soaked,  preflashed. Rule 5.1.C.4. 1 DEMERRIT.
- 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 DEMERRITS.
- 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:  °F. Rules 5.1.C.5.a, 4 DEMERRITS.
- 36. Dishwasher(s) 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.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERRIT.

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 DEMERRITS.
- 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 DEMERRITS.
- 40. Sustained 165°F hot water dishwashing machine.  °F. Rule 5.1.D.3.a. 4 DEMERRITS.
- 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 DEMERRITS.
- 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERRITS.
- 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 DEMERRITS.
- 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERRIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERRIT.
- 46. Gauges:  not provided,  inoperative. Rules 5.1.D.1 and 5.1.D.2. 1 DEMERRIT.

TOXIC MATERIALS

- 47.  Toxic materials,  personal medications and/or  first-aid supplies were:  improperly stored,  labeled,  used in food. Rule 7.1.2. 5 DEMERRITS.
- 48.  A copy of the current water analysis was not available at the facility.
- 49.  Further testing may be required. Rule 6.1.E.3. 2 DEMERRITS.
- 50. Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERRITS.
- 51. The free chlorine was less than 0.25 ppm. The measured chlorine residual was  ppm. Rule 6.1.A.2. 5 DEMERRITS.
- 52.  Hot and  cold water (under pressure) was not provided to the:  sinks,  dishwashers, or  lavatories. Rule 6.1.D.1. 5 DEMERRITS.
- 53. (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.

WATER SUPPLY

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. (Mobile food units):  waste water storage tank does not have adequate storage. Rule 6.1.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 nose,  hot water heater,  water closets,  other. Rule 6.4.C. 5 DEMERRITS.

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 toilets. The number of toilets are:  male and  female. Rule 6.5 1 DEMERRIT.
- 60. Handwash lavatories:  clean,  adequate number,  accessible,  fixtures maintained,  hand cleansing soap,  sanitary towel/air-drying devices not provided  common towel. Rules 6.3, and 6.8 4 DEMERRITS.

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 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

- 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,  fixtures not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERRIT.
- 68.  Premises 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,  underinsulated,  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 carpeting 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 ARE 4 AND 5 DEMERRITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

8- Vent Grn not working  
11- Clean Evaporator

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