

Inspection Services  
Michael J. Nugent  
Manager



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

## CITY OF PORTLAND

September 18, 1998

Yankee Lanes  
867 Riverside St  
Portland ME 04103

RE: 867 Riverside St  
CBL: 326-B-002

Dear Sir/Madam:

A health inspection of your establishment was made on September 15, 1998.

Attached is a copy of the inspection report, if you have not already been provided with one, which indicated the sanitary condition of your establishment at the time of inspection was found to be unsatisfactory.

The next inspection of your establishment will be carried out within ten days, at which time I require that all operational and maintenance practices comply with the standards set forth in Chapter 11 of the City's Ordinance. If, upon reinspection your establishment is graded unsatisfactory, the matter will be referred to the City's Corporation Counsel for action pursuant to Section 15.8 of the License Ordinance.

Action may include license suspension or revocation and possible civil penalties pursuant to Section 1-15.

If you have any questions regarding this report, please do not hesitate to contact this office.

Sincerely,

Arthur Rowe (500)  
Code Enforcement Officer

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 BILLING NOTICE

December 7, 2000

Yankee Lanes  
867 Riverside Street  
Portland, Maine 04103

Certified Mail: 7099 3400-0019 5716 1813

Re: 326-B-002

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:

11/01/00 81 11/15/00 95

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



Sand to State  
 CITY OF PORTLAND, MAINE  
 FOOD SERVICE HEALTH  
 INSPECTION REPORT

326-B-2  
 70

Owner Name: David New England  
 Establishment Name: Eastbrook  
 Address: 467 Rosewood St  
 Location: Eastbrook  
 Zip Code: 04103  
 MCD #: 05170  
 ESTAB #: 20850  
 SEATS: 51  
 ROOMS: 0  
 SITES: 0  
 DATE: YR. MO. DAY  
 88 09 15  
 REGULAR FOLLOWUP: 1  
 COMPLAINT: 2  
 INVESTIGATION: 3  
 NEW/OTHER: 4  
 REINSPECTION TO BE CONDUCTED WITHIN: 30 days  
 DAY LETTER OF FOLLOW-UP: 30

**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 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; 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 tray(s) not kept, not dated, Rule 10.2 | 1/2 pint milk not retained; schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 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 [ 40 ] °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F or below; improper thawing. The measured temperature was [ 34 ] °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 [ 140 ] °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 [ 40 ] °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**

- Manual 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 [ 120 ] °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 [ 170 ] °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 [ 50 ] ppm and the measured temperature was [ 130 ] °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 [ 140 ] °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 [ 180 ] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [ 120 ] °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 [ 130 ] °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 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 [ 0.2 ] 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 wastewater systems at the: faucet hose, 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: 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, 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, lighting surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Dirty air, ventilation inadequate, 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.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

**LODGING**

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.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 12.10. 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

*Arthur Stone*  
 Code Enforcement Officer



city health 1105  
gpp 10/25/05

326-B-002  
CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

STAFF KIC EXP  
10/25/05

Owner Name <b>Bocob New Eng Land</b>	Establishment Name <b>Yankie lanes</b>
Address <b>867 Riverside St</b>	Location <b>Portland</b>
MCD # <b>05170</b>	ESTAB # <b>20050</b>
License Issued YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	SEATS <b>52</b>
License Posted YES <input type="checkbox"/> NO <input type="checkbox"/>	ROOMS <b>1</b>
	SITES <b>1</b>
	DATE
	YR. MO. DAY
	<b>04/05/01</b>
PURPOSE	REGULAR FOLLOW-UP <input checked="" type="checkbox"/>
COMPLAINT INVESTIGATION <input type="checkbox"/>	ESTAB. TYPE <input checked="" type="checkbox"/>
NEW/OTHER <input type="checkbox"/>	REINSPECTION TO BE CONDUCTED WITHIN _____ DAYS
	FOLLOW-UP DAY LETTER OF _____

- 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 DEMERIT.**
  - 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 handwashing 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 improper, designed, constructed, installed, maintained and/or located. Rules 4.2.A.4. 4.2.B.4. 4.3.A.4. 4.3.B.4. **2 DEMERITS.**
  - 13. Food not protected during storage/display, food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1. 2.4.F.7. **2 DEMERITS.**
  - 14. Institutions: Ghost tray(s) not kept, not dated, Rule 10.2. 1/2 pint milk not returned, schools: milk not kept at 40°F or below. Rule 2.1.B.1. **2 DEMERITS.**
  - 15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
  - 16. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.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 \_\_\_\_°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 \_\_\_\_°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 \_\_\_\_°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 \_\_\_\_°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 dishwashing 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/non food contact surfaces of equipment:  
[ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
  - 31. Single service articles improperly stored, dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 4.2.C. **2 DEMERITS.**
  - 32. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B. **1 DEMERIT.**

- MANUAL DISHWASHING:**
- 33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. **1 DEMERIT.**
  - 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was \_\_\_\_°F. Rule 5.1.C.5. **2 DEMERITS.**
  - 35. Dishes/utensils are not being 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.**
  - 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 \_\_\_\_ ppm and the measured temperature was \_\_\_\_°F. Rule 5.1.C.5.b. **4 DEMERITS.**
  - 37. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**

- MECHANICAL DISHWASHING:**
- 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was \_\_\_\_°F. Rule 5.1.D.3.b. **2 DEMERITS.**
  - 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was \_\_\_\_°F. Rule 5.1.D.3.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.**

**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 wastewater systems at the: [ ] faucet hose, [ ] 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, light fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (adies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**

59. Inadequate number of male and/or female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5. **1 DEMERIT.**

60. Handwash 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 were 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. Flies, rodents, 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, unclear, [ ] in disrepair, [ ] undersized, [ ] improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**

71. 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: 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

**Inspector Signature**  
874-8708

**Code Enforcement Officer Signature**



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

326-B-2  
Send to Suter  
Bowling New England  
867 Riverside St  
04103

Owner Name: Bowling New England Establishment Name: Yankees Lounge  
 Address: 867 Riverside St Location: Portland  
 MCD # 05170 ESTAB # 80056 SANI # \_\_\_\_\_ ROOMS \_\_\_\_\_ SEATS \_\_\_\_\_  
 DATE: YR. MO. DAY  
 YR. 04 MO. 04 DAY 11  
 LICENSE ISSUED YES  NO   
 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 (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; 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 tray(s) not kept, not dated. Rule 10.2. 1/2 pint milk not retained; schools: milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 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

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

TOXIC MATERIALS

- 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, lavatories, water closets. 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, water closets, other: ESDA MACHINE DRAIN. Rule 6.4.C. 5 DEMERITS.
- Toilets rooms: Completely enclosed, equipped with self-closing, tight fitting doors, properly vented, issue 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 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, 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.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.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 12.10. 4 DEMERITS.
- 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

*Tim Loubell 878-8708*  
Code Enforcement Officer  
Establishment Representative



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

326-B-002

96

Spald State

Owner Name: Bowl New England  
Address: 867 Riverside St  
MCD #: 051170  
ESTAB #: 29050  
Zip Code: 04103  
Location: PORTLAND  
REGULAR FOLLOW-UP: 1  
COMPLAINT: 3  
INVESTIGATION: 4  
NEW/OTHER: 5  
PURPOSE: REPAIR  
REINSPECTION TO BE CONDUCTED WITHIN: 5 days  
FOLLOW-UP: 5 days

DEMERTS  
5 PT  
4 PT  
2 PT  
1 PT

FOOD SUPPLY AND SOURCE

- Spilled 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 on 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 DEMERIT.
- Canned goods found leaking with severe dents in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERTS.
- 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 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
- Employee's 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 stacked or nested; sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERTS.
- Institutions; Ghost trays; not dated, not stored at 45°F or below. The measured temperature was 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 2.4.1.2. 2 DEMERTS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERTS.
- 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 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 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 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 DEMERIT.

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment: in disrepair (cracks, 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 DEMERIT.

MANUAL DISHWASHING:

- Dishes/utensils not being: scraped; soaked; preflushed. Rule 5.1.C.4.
- 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 residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERTS.

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.b. 4 DEMERTS.
- Sustained 165°F hot water dishwashing machine °F. 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 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 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 hose, hot water heater, water closets, other. Rule 6.4.C. 5 DEMERTS.

TOILET AND HANDWASH FACILITIES

- Toilet 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 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 DEMERTS.

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

- flies, rodents, live animals (other than security or guide dogs) were found on the premises. Rules 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 DEMERIT.
- Lighting 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.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclear, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERTS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERTS.
- 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 DEMERTS.
- 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 DEMERTS.
- Life safety code violations: Explain: Rule 11.1. 5 DEMERTS.

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

CUPS ON FLOOR  
cleaning kid in walk-in  
light shield in small  
charlie in

Inspector: [Signature]  
Code Enforcement Officer: [Signature]



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

*Needs State Lic*  
*326-B-2*  
*Sent to Site*

*6-94*

Owner Name: *Bowl New England Inc* Establishment Name: *Yankeebanes*  
 Address: *807 Riverside St* Location: *Portland*  
 Zip Code: \_\_\_\_\_  
 MCD # *05170* ESTAB # *20050* SANI # \_\_\_\_\_ ROOMS \_\_\_\_\_ SEATS \_\_\_\_\_  
 DATE: YR. *02* MO. *11* DAY *21*  
 REGULAR FOLLOW-UP \_\_\_\_\_ PURPOSE \_\_\_\_\_  
 COMPLAINT \_\_\_\_\_ ESTAB. TYPE \_\_\_\_\_ Reinspection to be conducted \_\_\_\_\_  
 INVESTIGATION \_\_\_\_\_ days \_\_\_\_\_  
 NEW/OTHER \_\_\_\_\_ follow-up \_\_\_\_\_

DEMERRITS: 5 PT, 4 PT, 2 PT, 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 DEMERIT.  
 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. 1 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.

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 tray(s)  not kept,  not dated, Rule 10.2.  1/2 pint milk not retained,  schools: milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERRITS.  
 15.  Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERRITS.

16.  Unwashed and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERRITS.  
 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 DEMERRITS.  
 19.  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.  
 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 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 DEMERRITS.  
 28.  Personnel:  with dirty hands and/or  smoking when preparing and serving food,  with poor hygienic practices,  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/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 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 DEMERIT.

**MANUAL DISHWASHING:**  
 33.  Dishes/utensils not being:  scraped,  soaked,  preflushed. Rule 5.1.C.4. 1 DEMERIT.  
 34.  Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was \_\_\_\_\_ °F. Rule 5.1.C.5. 2 DEMERRITS.  
 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 \_\_\_\_\_ °F. Rule 5.1.C.5.a. 4 DEMERRITS.  
 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 \_\_\_\_\_ ppm and the measured temperature was \_\_\_\_\_ °F. Rule 5.1.C.5.b. 4 DEMERRITS.

**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 \_\_\_\_\_ °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 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 DEMERRITS.  
**WATER SUPPLY**  
 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.  
 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 \_\_\_\_\_ 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,  water closets,  other. *ICE SINK* 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 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 DEMERRITS.

**RUBBISH**  
 61.  Inadequate,  uncovered containers were being used. Rule 6.9. 2 DEMERRITS.  
 62.  Storage areas were not  clean,  free of litter. Rule 6.3.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,  not smooth,  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 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, unclear,  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 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 DEMERIT.  
 74.  Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERRITS.

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 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 - 874-9300 X 8703

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



SEAL OF STATE

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

City of Portland 10/25/09

326-B-2

Owner Name: Beaulieu New England Establishment Name: Jonker Lane  
 Address: 867 Riverside St Zip Code: 04103 Location: Portland  
 MCD #: 05170 ESTAB #: 20050 DATE: YR. MO. DAY  
 ROOMS: 527 SEATS: 0400 11/05  
 SITES: 1105

REGULAR FOLLOW-UP: 1 ESTAB. TYPE: RT Reinspection to be conducted within 3 days  
 COMPLAINT: 2 INVESTIGATION: 4 NEW/OTHER: 5 follow-up

DEMERITS: 5 PT 1  
4 PT 1  
2 PT 5  
1 PT 5

- 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 2.1.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,  installed,  maintained and/or  located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B., 2 DEMERITS
  13.  Food not protected during storage/display:  food left uncovered,  food improperly stored on floor,  food containers in cold storage double stacked or nested,  sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS
  14.  Institutions:  Ghost tray(s)  not kept  not dated. Rule 10.2  1/2 pint milk not retained,  schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS
  15.  Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS
  16.  Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.H.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  °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  °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  °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  °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 practices,  eating, drinking, in 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/non food contact surfaces of equipment:  in disrepair (cracks, chips, pits, open seams),  not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS
  31.  Single service articles improperly:  stored,  dispensed,  handled,  reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS
  32.  Wiping cloths:  dirty,  not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT

- DISHWASHING**
- MANUAL DISHWASHING:
33.  Dishes/utensils not being:  scraped,  soaked,  preflushed. Rule 5.1.C.4. 1 DEMERIT
  34.  Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was  °F. Rule 5.1.C.5. 2 DEMERITS
  35.  Dishes/utensils are not being 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
  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  ppm and the measured temperature was  °F. Rule 5.1.C.5.b. 4 DEMERITS
  37.  No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. BALETTA

- MECHANICAL DISHWASHING:**
38.  Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was  °F. Rule 5.1.D.3.b. 2 DEMERITS
  39.  The final sanitization rinse water temperature was not at least 180°F. The measured temperature was  °F. Rule 5.1.D.3.b. 4 DEMERITS
  40.  Sustained 165°F hot water dishwashing machine  °F. Rule 5.1.D.3.a. 4 DEMERITS
  41.  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

- 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,  water closets,  other  fixtures. 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
  59.  Inadequate number of:  male, and/or  female toilets. The number of toilets are:  male and  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.  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
  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, unclear,  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:  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 DEMERITS
  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

John A. Kelleher  
Code Enforcement Officer  
Establishment Representative





CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

326-B-002  
Send to state

Owner Name: Bowl New England, Inc Establishment Name: Yankeelanes

Address: 867 Riverside St Location: Portland

Zip Code: 04103

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE
05170		51			YR. MO. DAY
LICENSE ISSUED	YES <input type="checkbox"/>	NO <input type="checkbox"/>			
LICENSE POSTED	YES <input type="checkbox"/>	NO <input type="checkbox"/>			

- 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, 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.
  - Insufflations: 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 DEMERITS.
  - Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.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. Rule 3.5.
  - Personnel with: communicable disease(s), boils, infected wound(s), 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 practices, 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/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.

- MANUAL DISHWASHING:**
- Dishes/utensils not being: scraped, soaked, preflashed, 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.
  - Dishon/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.
  - Stained 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.
  - Chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
  - Sanitizing rinse water temperature was not at least 130°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
  - Provided. Rule 5.1.D.4.b. 1 DEMERIT.
  - In a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
  - 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 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. 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 wastewater systems at the: faucet hose, 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 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, 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, property constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
  - Lighting, ventilation, inadequate, 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.
  - Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

- LOGGING**
- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
  - Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.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 12.10. 4 DEMERITS.
  - 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

Code Enforcement Officer: Dawn Bowler

Establishment Representative



326-18-002  
Send to state

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

95

Owner Name: Dowl New England Establishment Name: Yankee Lanes  
 Address: 867 Riverside Drive Location: Portland  
 Zip Code: 04103  
 MCD #: 05170 ESTAB #: 20050 SEATS: 51 ROOMS: 1 SITES: 1 DATE: YR. MO. DAY  
 LICENSE ISSUED YES  NO  REGULAR FOLLOW-UP: 1  
 LICENSE POSTED YES  NO  COMPLAINT INVESTIGATION: 3 NEW/OTHER: 4  
 Reinspection to be conducted within 90 days follow-up 1 day letter of 1 follow-up

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. Rule 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 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; 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 tray(s) not kept, not dated, Rule 10.2; 1/2 pint milk not retained; schools; milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 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 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 174 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. *check solution 9/6*

DISHWASHING

- Manual 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.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. Rules 5.1.D.6. 1 DEMERIT.
- Gauges: not provided inoperable. 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 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 6.1.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 6.1.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 wastewater systems at the: faucet hose, 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 cleansing soap, sanitary towel/hand drying devices not provided, common towel. Rules 6.3. and 6.8. 4 DEMERITS. *WOMEN'S BOAT SOAP at bar*

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, 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.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LOGGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, underzest, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.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: 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 DEMERITS.
- 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 - 874-8600 X 8703

*Samia Bourke*  
Code Enforcement Officer  
*Amanda Murray*  
Establishment Representative



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

Send to State  
326-B-2

8/1/89

Owner Name: Bowl 'N' Brewery Establishment Name: Yankos Lanes  
 Address: 807 Elmwood St. Location: Portland Zip Code: 07103  
 MCD # 05170 ESTAB # 200573 SANI # ROOMS SEATS DATE  
 YR. MO. DAY  
 YES  NO  5 1000 042990831  
 LICENSE ISSUED YES  NO   
 LICENSE POSTED YES  NO

PURPOSE REGULAR FOLLOW-UP ESTAB. TYPE REINSPECTION TO BE CONDUCTED  
 COMPLAINT ..... 2 ..... 5 PT  
 INVESTIGATION ..... 3 ..... 4 PT  
 NEW/OTHER ..... 5 ..... 1 PT

- 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 (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; food improperly stored-on-deck; 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 tray(s) not kept, not dated, Rule 10.2; 1/2 pint milk not retained; schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
  - Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 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.

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- 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.

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  - 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 practices, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
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  - 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 [ ] °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.

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- 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. 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.
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  - 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.

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

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

- LODGING**
- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
  - Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.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 12.10. 4 DEMERITS.

- Life safety code violations:**
- 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

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



326-B-2

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

Sand for State

14 = 96

Owner Name: Paul N.E. Establishment Name: Van Kenes

Address: 860 Riverside St. Location: Portland

Zip Code: 04103

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE	PURPOSE
05170	20050	51000	040	98	0923	1

LICENSE ISSUED YES  NO  REGULAR FOLLOW-UP 23

LICENSE POSTED YES  NO  COMPLAINT 3

REINSPECTION TO BE CONDUCTED WITHIN 01 DAYS

FOLLOW-UP DAY LETTER OF 01

DEMERITS: 5 PT 0, 4 PT 2, 2 PT 0, 1 PT 0

- 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 (ice) contact surfaces are improperly: designed, 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 double stacked or nested; sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
  - Institutions; Ghost trays; milk not kept, not dated, Rule 10.2; 1/2 pint milk not retained; schools; milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
  - Storage 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 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.

- PERSONNEL**
- 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.
  - 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; 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.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 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, lavatories, 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, water closets, other. Rule 6.4.C. 5 DEMERITS.

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*[Signature]*  
Code Enforcement Officer

*[Signature]*  
Establishment Representative