



STATE DAYCARE LIC
2003
2/14 5/31/05

327-B-1
CITY OF PORTLAND
FOOD SERVICE HEALTH
INSPECTION REPORT

ON LIC # 617 Send to
Exp 1/31/05 State

Owner Name: Prop - Riverton Daycare
Establishment Name: Riverton Daycare
Address: 103 Riverton Drive
Zip Code: 04103
Location: Portland

MCD #: 05170
ESTAB #: []
SANI #: 52
ROOMS: []
SITES: []
SEATS: []
DATE: 050202
PURPOSE: REGULAR (1), FOLLOW-UP (2), COMPLAINT (3), INVESTIGATION (4), NEW/OTHER (5)
ESTAB. TYPE: 01
Reinspection to be conducted within 10 days
DEMERITS: 5 PT, 4 PT, 2 PT, 1 PT

FOOD SUPPLY AND SOURCE

- 4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- 6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERIT.

FOOD PREPARATION AND PROTECTION

- 8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
- 10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- 11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- 12. Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- 13. Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- 14. Institutions: Ghost tray(s) not kept, not dated, 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
- 15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- 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 foods not being reheated/cooked long enough to be adequately heated. Rule 2.4.C.3. 2 DEMERITS.
- 19. Potentially hazardous foods during preparation are not being rapidly cooled. The measured temperature is [] °F. Rule 2.3.C.3. 3 DEMERITS.
- 20. Potentially hazardous foods not being held at 140°F or above. The measured temperature is [] °F. Rule 2.3.C.1. 3 DEMERITS.
- 21. Potentially hazardous foods not being held at 40°F or below. The measured temperature is [] °F. Rule 2.3.D.2. 3 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 wounds, or other lesions, are preparing and serving food. Rule 3.3.A. 1 DEMERIT.
- 28. Personnel with communicable disease(s), smoking when preparing and serving food, drinking, or eating in food preparation and/or service areas. Rules 3.3.A., 3.3.B., and 3.3.C. 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.2.a. 4 DEMERITS.
 - 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution having a free chlorine residual and a temperature of at least 130°F. The measured temperature was [] °F and the measured chlorine was [] ppm. Rule 5.1.C.2.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. Hot water sanitization: The rinse-water temperature was not at least 180°F. The measured temperature was [] °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

[]

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.E.1. 5 DEMERITS.
- 50. The free chlorine residual was less than 0.25 ppm. Rule 6.1.E.2. 5 DEMERITS.
- 51. Hot and cold water (under pressure) not available at the facility. Rule 6.1.E.4. 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 wastewater disposal system was found to be in disrepair. Rule 6.2.A. 4 DEMERITS.
- 54. Wastewater was being improperly disposed. Rule 6.2.A. 4 DEMERITS.
- 55. Wastewater was not being properly stored. Rule 6.2.C. 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 prevention, exists between the drinking and non-drinking water systems at the facility. 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, accessible, fixtures maintained, hand cleansing soap, and drying devices not provided. Rules 6.3 and 6.4. 5 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. Fleas, rodents, roaches, or other insects (other than security or guide dogs) were found on the premises. Rule 6.10. 4 DEMERITS.
- 65. Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- 70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- 71. The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.
- 72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- 73. The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- 75. Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilot, 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

[Signature]
Center Director



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

327-B-1

do not send to State

Owner Name: **PROP** Establishment Name: **Revolution Head Start**
 Address: **102 Revolution Dr.** Zip Code: Location: **Portland**

MCD #	ESTAB #	SANI #	ROOMS	SEATS	DATE	PURPOSE	ESTAB. TYPE	Reinspection to be conducted within	DEMERITS
05170		51000			990108	REGULAR FOLLOW-UP 0 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	PN	days	0 5 PT 0 4 1 PT 1 0 2 PT 0 0 1 PT 0

LICENSE ISSUED YES NO
 LICENSE POSTED YES NO

2. Unpasteurized milk, milk products, and cream products being used and/or served. Rule 2.1.A.4. 5 DEMERITS.
 3. Canned foods from an unapproved source of manufacture. 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 evidence of any condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
 6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
 9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
 10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
 11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
 12. Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
 13. Food not protected during storage/display; food left uncovered; food improperly stored on floor; food containers in cold storage double stacked or nested; sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
 14. Institutions; Ghost tray(s) not kept, not dated, Rule 10.2. 1/2 pint milk not retained, schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
 15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
 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 practices, 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 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 temperature was °F 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 time, 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. 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.

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. 5 DEMERITS.
 50. The free chlorine level 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 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.

WATER SUPPLY

53. The subsurface disposal system was found to be malfunctioning. 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.

WASTEWATER DISPOSAL

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. Rule 6.4.C. 5 DEMERITS.

PLUMBING

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 towels and drying devices not provided, common towel. Rules 6.3. and 6.4. 4 DEMERITS.

TOILET AND HANDWASH FACILITIES

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, cockroaches (other than security or guide dogs) were found on the premises. Rule 6.10. 4 DEMERITS.
 65. Food service facilities: The outer walls, skylights, transoms were not adequately screened. Rule 6.10. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
 71. The 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

[Signature]
 Code Enforcement Officer
[Signature]
 Establishment Representative



NO TO STATE

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

327-B-100

Owner Name: PROP, Establishment Name: Riverton Head STAR T, Address: 102 Riverton Drive, Zip Code: 04103, Location: PORTLAND

MCD #: 05170, ESTAB #: [blank], SANI #: 56007, ROOMS SITES: [blank], SEATS: [blank], DATE: 06/03/01, PURPOSE: REGULAR FOLLOW-UP (1), COMPLAINT (3), INVESTIGATION (4), NEW/OTHER (5)

LICENSE ISSUED: YES [checked], NO [blank], LICENSE POSTED: YES [checked], NO [blank], DEMERITS: 5 PT, 4 PT, 2 PT, 1 PT

- 4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- 5. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERIT.

FOOD PREPARATION AND PROTECTION

- 8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- 10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- 11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- 12. Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- 13. Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- 14. Institutions; Ghost tray(s) not kept, not dated, Rule 10.2. 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
- 15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- 18. Potentially hazardous food(s) not being reheated, cooked long enough to be thoroughly heated to all parts. Rule 2.4.G.3. 2 DEMERITS.
- 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [blank] °F. Rule 2.4.G.5. 2 DEMERITS.
- 20. Frozen food not being kept at 20°F or below. Improper thawing. The measured temperature was [blank] °F. Rule 2.2.C.4. 2 DEMERITS.
- 21. Potentially hazardous food(s) not being stored at 140°F or above. The measured temperature was [blank] °F. Rules 2.4.G.1., 2.4.H.1.A. 2 DEMERITS.
- 22. Potentially hazardous food(s) being stored at 45°F or below. The measured temperature was [blank] °F. Rules 2.4.G.2., and 2.4.H.1.B. 2 DEMERITS.
- 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

- 26. No certified food handler/manager. Rules 3.5.
- 27. Personnel with communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 2 DEMERITS.
- 28. Personnel with any hands and/or smoking when preparing and serving food, not using proper hygienic practice, eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 2 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 [blank] °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 [blank] °F. Rule 5.1.C.6. 4 DEMERITS.
- 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 200 ppm [blank] and at a temperature of at least 150°F. The measured temperature was [blank] °F. Rule 5.1.C.7. 3 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 [blank] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- 39. The final sanitizing rinse water temperature was not at least 180°F. The measured temperature was [blank] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- 40. Outlined 165°F hot water dishwashing machine. Rule 5.1.D.3.a. 4 DEMERITS.
- 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [blank] °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 [blank] °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.

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 being used found to be unsatisfactory. Rule 6.1.E.1. 5 DEMERITS.
- 50. Water being used found to have a total dissolved solids residual was greater than 0.25 ppm. Rule 6.1.A.2. 5 DEMERITS.
- 51. Cold water (under pressure) was not provided to the facility. Rule 6.1.D. 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 wastewater disposal system is not being properly maintained. Rule 6.2.A. 4 DEMERITS.
- 54. Wastewater disposal system is not being properly maintained. Rule 6.2.A. 4 DEMERITS.
- 55. Wastewater disposal system is not being properly maintained. Rule 6.2.A. 4 DEMERITS.

PLUMBING

- 56. Kitchen sink, utility sink, grease trap, drain, plumbing; is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.6. 2 DEMERITS.
- 57. A cross-connection exists between the drinking and the waste water systems at the facility. Rule 6.4.C. 3 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 [blank] and female [blank]. Rule 6.5. 2 DEMERIT.
- 60. Handwash lavatories: clean, accessible, fixtures maintained, hand cleaning soap, and drying devices not provided. Rule 6.3. 2 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. 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, roaches, mice, rats, or other animals (other than security or guide dogs) were found on the premises. Rule 6.10. 4 DEMERITS.
- 65. Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- 70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- 71. The Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- 72. Hand cleansers, towels, were not found, inadequate. Rule 12.4. 2 DEMERITS.
- 73. The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- 75. Gas Appliances: hot water heaters, refrigerators, coffee makers, floor burners found in sleeping rooms were not properly installed, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- 76. Life safety code violations: Exits: Rule 11.1. 2 DEMERITS.

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

NO deficiencies noted - overall excellent sanitation

Signature: Thomas M. Malley, Code Enforcement Officer, Establishment Representative