



NO STATE LIC
AVAIL FOR FNSP.

327-0004
CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

City Lic # 616
EXP 1/3/10C

| | | | |
|---|---------------------|--|---------------------------------|
| Owner Name PROSUMSCOTT GRANGE #15 | | Establishment Name SAME | |
| Address 1844 FOREST LN | | Location PORTLAND | |
| MCD # 05170 | ESTAB # 7 | SANI # 52 | ROOMS SITES 120051220 |
| DATE YR. MO. DAY | | PURPOSE | |
| REGULAR FOLLOW-UP | | ESTAB. TYPE | |
| COMPLAINT | | Reinspection to be conducted within days | |
| INVESTIGATION | | day letter of follow-up | |
| NEW/OTHER | | DEMERRITS | |
| LICENSE ISSUED YES <input type="checkbox"/> NO <input type="checkbox"/> | | 5 PT | |
| LICENSE POSTED YES <input type="checkbox"/> NO <input type="checkbox"/> | | 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 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.

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 in all parts. Rule 2.4.C.5. 2 DEMERRITS.

19. Potentially hazardous foods requiring refrigeration are not being held, cooled to 40°F or below. The measured temperature was [] °F. Rule 2.4.C.4. 2 DEMERRITS.

20. Frozen food not being kept at 0°F, or below; improper thawing. The measured temperature was [] °F. Rule 2.4.C.4. 2 DEMERRITS.

21. Hot food not being held at 140°F or above. The measured temperature was [] °F. Rule 2.4.C.1. 2 DEMERRITS.

22. Hot food not being held at 45°F or below. The measured temperature was [] °F. Rule 2.4.C.1. 2 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.

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.

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 DEMERRITS.

35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.6. 2 DEMERRITS.

36. Dishes/utensils are not being sanitized by immersion for one minute in a clean solution having a temperature of at least 180°F. The measured temperature was [] °F. Rule 5.1.C.7. 2 DEMERRITS.

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 DEMERRITS.

39. The hot water sanitization temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERRITS.

40. Sanitizer 100°F hot water sanitizing machine. 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.8. 1 DEMERIT.

46. Gauges: not provided inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

Medications and/or poisons stored in the facility.

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 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 drainage system was found to be surfacing. Rule 6.2.A. 4 DEMERRITS.

54. Wastewater was not properly discharged into the sewer. Rule 6.2.A. 4 DEMERRITS.

55. (Mobile food units) Wastewater 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 hoses, hot water heater, water cooler, other. Rule 6.4.C. 2 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, mirrors maintained, hand cleaning soap, hand drying and drying devices not provided common towel. Rules 6.3 and 6.8 2 DEMERRITS.

RUBBISH

61. Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERRITS.

62. Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERRITS.

63. Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERRITS.

INSECT, RODENT & ANIMAL CONTROL

64. Fleas, rodents, birds, insects, other animals, that security or guide dogs were found on the premises. Rule 6.10.A. 4 DEMERRITS.

65. Food service facilities: The floor, drains, equipment, bygiene, openings were not adequately protected. 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.

LOADING

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:
Elevator:
Rule 11.1. 2 DEMERRITS.

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

[Signature]
Code Enforcement Officer

[Signature]
Establishment Representative



SEND to State

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

327-BOOK 99

Owner Name: Presumptive GRINDER #15 Establishment Name: JANE
 Address: 1844 FOREST AVE #101 Location: PORTLAND
 MCD #: 05170 ESTAB #: 59 DATE: 01/2/10
 PURPOSE: REGULAR ESTAB. TYPE: 01
 FOLLOW-UP: 2 Reinspection to be conducted within 2 days
 COMPLAINT: 3 day letter of follow-up
 INVESTIGATION: 4
 NEW/OTHER: 5 DEMERITS: 1

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, 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

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.

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.

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 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

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.

WATER SUPPLY

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

56. Kitchen sink, utility sink, grease trap, drain, plumbing; is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.B. 2 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.

TOILET AND HANDWASH FACILITIES

60. Hand sanitizer provided, accessible, dispensing device not provided, not properly maintained, not provided.

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

65. No signs of infestation, signs of infestation, signs of infestation.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.8. 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 cleaners, 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.

• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED 674-8300 X 8703
 67- REPLACE LIGHT SHRD

Code Enforcement Officer: Jon Reed
 Establishment Representative: Virginia Bell



Needs state license
Send to state.

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

327-B-4

18-92

Owner Name: Presumpscot Grange Establishment Name: Same
 Address: 1844 Forest Ave Location: Portland
 MCD #: 05170 ESTAB #: SANI #: ROOMS: SEATS: DATE: PURPOSE:
 LICENSE ISSUED: YES NO REGULAR FOLLOW-UP: ESTAB. TYPE: Reinspection to be conducted within: days
 LICENSE POSTED: YES NO INVESTIGATION: NEW/OTHER: follow-up:

5 DEMERITS
 0 5 PT
 0 4 PT
 1 2 PT
 1 1 PT
 8

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; Gherst 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.
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- 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.
- 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.

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 °F. The measured temperature was °F. Rule 5.1.D.3.b. 2 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

- 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.

WATER SUPPLY

- 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

- 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.

PLUMBING

- 58. Toilets room: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.8, 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.

TOILET AND HANDWASH FACILITIES

- 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.

RUBBISH

- 60. Insect, rodent, and animal control: Insect, rodent, and animal control measures were not being properly maintained. Rules 6.3 and 6.4. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- 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.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- 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.

LOGGING

- 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.

ITEMS IN GRAY SHADDED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE - NOTIFY DEPARTMENT WHEN CORRECTED - 674-8300 X 8703

Code Enforcement Officer:
 Establishment Representative:



DO NOT SEND TO STATE

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

327-B-4 99

Owner Name: Presumpscot Grange, Establishment Name: Same, Address: 1844 Forest Avenue, Portland, ME. Includes MCD # 05170, ESTAB #, SANI #, ROOMS, SEATS, DATE 02/12/16, PURPOSE, and DEMERITS table.

FOOD SUPPLY AND SOURCE
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 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.

FOOD TEMPERATURES
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.

PERSONNEL
26. No certified food handler/manager. Rules 3.5.
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.

DISHWASHING
MANUAL DISHWASHING:
33. Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 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.

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.

WASTEWATER DISPOSAL

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.

TOILET AND HANDWASH FACILITIES
58. Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.

RUBBISH
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.

INSECT, RODENT & ANIMAL CONTROL

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.

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

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

Thomas M. Waukey, Code Enforcement Officer, Establishment Representative



Send to STATE

327-B-004

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

CHY Lic # 616 Exp 4/31/04
STATE Lic: NONE AVAILABLE FOR
INSPECTION

722

Owner Name: **Prescott Grange #15** Establishment Name: **Prescott Grange #15**
 Address: **1844 Forest Av** Zip Code: **04103** Location: **Portland**
 MCD #: **05170** ESTAB #: **52** DATE: **10/20/09** PURPOSE: **REGULAR**
 LICENSE ISSUED: YES NO REINSPECTION TO BE CONDUCTED WITHIN: **90** days
 LICENSE POSTED: YES NO DEMERITS: **5 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, 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.

17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

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.

29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

30. Food/food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams); not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

31. Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.

32. Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

DISHWASHING

33. Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.

34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERITS.

37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERITS.

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

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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.

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 malfunctioning. Rule 6.2.A. 4 DEMERITS.

54. Wastewater disposal system was found to be inoperable. Rule 6.2.A. 4 DEMERITS.

PLUMBING

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

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. Insects, rodents, birds, animals, and security or guide dogs were found on the premises. Rule 6.10. 4 DEMERITS.

65. Food service facilities: The outer walls, windows, trimmings 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 7.8, 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.

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

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XO

Blair W. Hall 874-8708
Code Enforcement Officer

J. Virginia Powell
Establishment Representative