FOOD SE	RVICE HEALTH
inspec	TION REPORT
C. N. BROWN CO	ennen Name By Capple
Address IC85 Found A	Location Portland
MCD # ESTAB # DATE DATE	PURPOSE DEMERITS
0 5 1 7 0 - SANI # ROOMS SEATS YR. MO.	DAY FOLLOW-UP 2 ESTAB. TYPE Reinspection to be conducted 4 PT
LICENSE ISSUED YES NO L	COMPLAINT 3 average av
LICENSE POSTED YES NO D	NEW/OTHER
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.	47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:] improperly stored, [] labeled, [] used in food, Rule 7.12. 5 DEMERITS.
 [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 	N
 Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 	WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility.
 [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 	 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.
 Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.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.
 [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 	51. [] Hot and [] cold water (under pressure) was not provided to the: sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 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.
FOOD PREPARATION AND PROTECTION S. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	Rule 8.1.C.1. 2 DEMERITS.
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-	WASTEWATER DISPOSAL
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.	 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.
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.	 Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
Rule 5.1.A.3. 2 DEMERITS. 12. Food (lce) 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	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly
Stored on floor, 1 1 food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	 [] 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-
 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. 	water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Fule 6.4.C. 5 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. 	TOILET AND HANDWASH FACILITIES 58, Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Bules 6.5, 6.6, and 6.7. 2 DEMERITS.
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.	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled	 Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro- vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
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	RUBBISH 61. inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.
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	62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
temperature was [] "F. Rules 2.4.G.T., and 2.4.H.1.b. 5 DEMERITS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.	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.
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, accurate thermometers not available or used to evaluate hot holding, cooking, reheating, Deme Differentiate thermometers and a set of the	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, 6, 4 DEMERITS.
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL	 Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
26. No certified food handler/manager. Rules 3.5.	were not adequately screened. Hole C. IV.D. 4 DEWERTS.
 Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving tood, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish-] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
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.	 [] 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.
FOOD EQUIPMENT AND UTENSILS	DEMERT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
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.	an improver average of program god priority (function, the fifth, i Dement).
31) Single service articles improperty: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERTIS.	LODGING
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.	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.
DISHWASHING	71. The [] foliets, [] lavatones, [] showers, were not: [] folieth, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4
MANUAL DISHWASHING:	2. [] mand cleansers, [] howers, were: [] not round, [] inadequate. Hule 12.4 2. DEMERTS. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.	74, Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
 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. 	75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented [] equipped with

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.

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- automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.

76. [] Life safety code violations:

	CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT 338-H-23-24
Owner Name CN Brown CO.	Establishment Name R
Address Zip	Code Location
	14103 Hor Hand
MCD # ESTAB # SANI # ROOMS SEATS	DATE PURPOSE DEMERITS
	TH. MO DAY FOLLOW-UP2 ESTAB. TYPE Reinspection to be conducted COMPLAINT3 within days 4 PT
ICENSE ISSUED YES INO I 55	1980922 INVESTIGATION 4 2 T day letter of 2 PT 4 1 PT 2 2
Agriculture Liconse	15
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Re	TOXIC MATERIALS
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpaster	[1] improperly stored, [1] labeled, [1] used in food. Rule 7.12. 5 DEMERITS.
products being used and/or served. Rules 2.1.8.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or	rserved.
Rule 2.1.A.3. 5 DEMERITS. I. [] Unlabeled, [] improperly labeled containers of food are being used a	48. [] A copy of the current water analysis was not available at the facility. and/or served. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
Rule 2.1.A.2. 1 DEMERIT. Canned goods found: [] leaking, [] with severe dents: [] in rusty cond	dition, 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
and/or [] swollen. Hule 2.1.A.1. 5 DEMERITS. 5. [] Shellfish not being kept in original container; [] seafood products mis	I I pom. Bule 61 A2 5 DEMERITS
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 DEMERIT	I sinks [] dishwashers or [] Lavatories Bule 6 1 D 1 5 DEMERITS
FOOD PREPARATION AND PROTECTION	I is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
 Cooked and/or prepared foods are subjected to cross contamination, from or [] other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMI 	[] raw foods IERITS
 Employees handle raw and cooked or prepared food products without thoro washing in between. Rules 2.2.A.1, and 2.3.6.5. 5 DEMERITS. 	ough hand- 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
 Raw [] fruits and/or [] vegetables are not washed before being used an Rule 2.4.8.1. 2 DEMERITS. 	nd/or served. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
 Food contact surfaces not: [5] washed, [4] rinsed, and/or [5] sanitized al and following any kind of operation when contamination may have occurred 	titer each use 55. (Mobile food units): [] waste water storage tank does not have adequate storage. d. Rule 8.1.C.2. 4 DEMERITS.
Rule 5.1.A.3. 2 DEMERITS.	I, [] installed,
3. Food not protected during storage/display: [] food left uncovered, [] foo	od improperly 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly
stored on floor, [] food containers in cold storage double stacked or neste [] sneeze guards absent. Rules 2.2.4.1., 2.4.F.7. 2 DEMERITS.	ed, [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-
 Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pir retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEM 	
 Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2 DEMERITS. 	
 [] Unwrapped and/or [] potentially hazardous tood products previously public were being reused. Rule 2.4.J.1. 5 DEMERITS. 7. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEM 	
FOOD TEMPERATURES	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are:
 Potentially hazardous food(s) not being: [] reheated [] cooked long eno adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 	60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures
 Prepared potentially hazardous foods requiring refrigeration are not being n to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 	5 DEMERITS. vided [] common towel. Rules 6.3, and 6.8 4 DEMERITS.
 Frozen food not being kept at 0°F, or below: [] improper thawing. The temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. 	RUBBISH
 Potentially hazardous hot food(s) not being stored at 140°F or above. The r temperature was [1°F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. 	oi. []inadequare, [] uncovered contrainers were being used. Hule 6.9. 2 DEMERTIS.
 Potentially hazardous cold food(s) not being stored at 45°F or below. The m temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. 	63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned,
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per Rule 10.1. 2 DEMERITS. 	
 The containers used transporting food are inadequate. Rules 2.4.L.1., and 1 DEMERIT. Accurate thermometers not available or used to evaluate hot holding, cookid 	INSECT, RODENT & ANIMAL CONTROL
 Accurate thermometers not available or used to evaluate not noiding, cooki and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMI 	
PERSONNEL 6. No certified food handler/manager. Rules 3.5.	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
 We certified tood nandermanager, hutes 3.5. Personnel with: [] communicable disease(s), [] boils, [] infected woun [] respiratory or [] gastrointestinal infection; are preparing and serving f 	
Rule 3.1.A. 5 DEMERITS. 8. Personnel: [] with dirty hands and/or [] smoking when preparing and se	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
 with poor hygienic practice,] eating, drinking, in food preparation an washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 	
9. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS 0. Food/non food contact surfaces of equipment: [] in disrepair (oracks, chip	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEME 1. Single service articles improperty: [] stored, [] dispensed, [] handled.	iaris.
Rules 4.4.A. and 5.2.C. 2 DEMERITS.	70. The sleeping room(s) are: [] Inadequately ventilated, unclean, [] in disrepair,
1 DEMERIT.	71. The [] Toilets, [] lavatories, [] shows, were not: [] clean, [] in good repair. Rules 12.3, and 12.9.D. 2 DEMERITS.
DISHWASHING MANUAL DISHWASHING:	72. [] Hand cleansers. [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERTITS.
3. Dishes/utensils not being: []scraped, []soaked, []preflushed. Rule : 1 DEMERIT.	5.1.C.4. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
Dementin, Dementin, Dishes/utensils are not being washed in a detergent solution having a temp least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 Di	to any philipping over 1 international 1 international 1 international 1 international 1
 5. Dishes/utensils are not being sanitized by immersion for 30 seconds in clear with a time of at least 1200°. The mercurad temperature was 1 	retriende leane in creeking reene intere terre in 1 and and in the interest 1 Terrebbee must

with at temperature of at least 170°F. The measured temperature was []°I Rule 5.1.C.5.a. 4 DEMERITS.

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76. [] Life safety code violations:

	JJ8-H-23
	PRVICE HEALTH TION REPORT don't sund to state 11-00
	TION REPORT of the state 11-00
Company and the second se	and me and the
Owner Name Establi	shment Name
CN Brown Establi	ISia Gaste
Address Zip Code	Location
1585 Fouil The	Parth /
MCD # ESTAB # DATE	PURPOSE DEMERITS
0 5 1 7 0 SANI # ROOMS SEATS YR. MO.	REGULAR
	COMPLAINT 3 within days 4 PT
LICENSE ISSUED YES & NO D STI DO	NVESTIGATION 4 NEW/OTHER 5 Intervention
LICENSE POSTED YES NO D	
FOOD SUPPLY AND SOURCE	
1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
5 DEMERITS.	[] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
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7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	[] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
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FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	Rule 8.1.C.1. Ž DEMERITS.
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PERSONNEL	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
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29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1.
FOOD EQUIPMENT AND UTENSILS	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
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.	
seams), [] not easily cleanable. Hules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERTIS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused.	LODGING
Rules 4.4.A. and 5.2.C. 2 DEMERITS.	70. The sleeping room(s) are: []inadequately ventilated, unclean, []in disrepair,
 Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. 	[] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair.
DISHWASHING	71. The [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D, 2 DEMERITS. 72. Head cleanser, [] howers, locat found [] inadequate Bule 12.4.
MANUAL DISHWASHING:	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.	73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor
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	furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10.
35. Disnes/utensils are not being sanitized by immersion for 30 seconds in clean not water with at temperature of at least 170°F. The measured temperature was []°F.	4 DEMERITS.

to crate of	Vote to City Clark! 1 ml. 1
FOOD SE	CRUICE HEALTH TION REPORT 338-H-23
Owner Name C N Brown Co Establ	shment Name Apple Ford that
Address 1585 Fourt AV Zip Code	B Location Porthmed
MCD # ESTAB # DATE	E PURPOSE DEMERITS REGULAR
0 5 1 7 0 VICENSE ISSUED YES NO D	DAY FOLLOW-UP
LICENSE POSTED YES NO DI DIGALITATION	NEW/OTHER
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.	[] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
 Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 	WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility.
 [] 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, 	[] 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.
and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] seafood products misrepresented.	 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:
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.	[] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. 52. (Mobile food units) The water storage tank: [] does not have adequate storage.
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	[] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
 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. 	WASTEWATER DISPOSAL
10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.	 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.
 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. 	 (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
 12 Food (lce) 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 	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is 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.	 [] 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-
 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. 	water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS .
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.	TOILET AND HANDWASH FACILITIES
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	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:
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.	 [] 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 pro-
 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 	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro- vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
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	RUBBISH
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.	 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,
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
 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, 	INSECT, RODENT & ANIMAL CONTROL 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs)
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	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 .
PERSONNEL 26. No certified food handler/manager. Rules 3.5. 27. Personnel with:[] communicable disease(s), [] boils, [] infected wound(s),	Wele not adequately screened. Hole 0, 10.0. 4 DEMENTS.
[] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 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.
 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. 	67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS	 [] 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.
30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searns), [] 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. 	LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
1 DEMERIT.	71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
DISHWASHING DISHWASHING: Dishwashing Dishw	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.
 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 	73. The carpeting is not: [] clean, [] in good repair. Hole 12.9.0.1 DEMERITS. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor
least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 35. Disnes/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.	furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.

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	direct Seuchla Schola
NO AS. Lic ON PROMS- SITY OF POR	TLAND, MAINE
FOOD SER	VICE HEALTH
NOTO STATE INSPECTION	DN REPORT 338- H-23
Owner Name Establishm	tent Name
CN BROWN INC	BIG Apple #1055
Address ICCC Finant M Zip Code	Location Decition 4
MCD # ESTAB # DATE	PERICANC
O E 1 Z O SANI # ROOMS SEATS	DAY EQULAR 2 ESTAB. TYPE Reinspection to be conducted
	COMPLAINT
LICENSE ISSUED YES IN NO IN LICENSE POSTED YES IN LICENSE POSTED YESTED YES IN LICENSE POSTED YESTER POSTED YES IN LICENSE POSTED YES IN LICENSE POSTED YESTER POSTED YEST	INVESTIGATION 4 NEW/OTHER 5 follow-up 1 PT
LICENSE POSTED YES ON NO POSTED YES OF NO POSTED	90 2
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
 [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 	 [] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 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. 	WATER SUPPLY
4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served.	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.
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.	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
and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Sheilfish not being kept in original container; [] seafood products misrepresented.	[] ppm. Rule 6.1.A.2. 5 DEMERITS.
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.	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.
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	Rule 8.1.C.1. 2 DEMERITS.
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-	WASTEWATER DISPOSAL
washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
 Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 	 54. Wastewater was being improperly discharged onto the ground. Fulle 6.2.A. 4 DEMERITS. 55. (Mobile food units): [] waste water storage tank does not have adequate storage.
 Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. 	Rule 8.1.C.2. 4 DEMERITS.
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	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is 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.	[] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 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.	water systems at the: [] faucet hose, [] hot water heater, [] water closets,] other:
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.	4 CONDENSER UNIT DIATIN'S
2 DEMERITS. 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the	TOILET AND HANDWASH FACILITIES
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.	 Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies).
FOOD TEMPERATURES	Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are:
 Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 	[] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro- vided [] common towel, Rules 6.3. and 6.8 4 DEMERITS.
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	RUBBISH
temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.	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.
 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. 	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.
 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. 	INSECT, RODENT & ANIMAL CONTROL
 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. 	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.
PERSONNEL	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
26. 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. 	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
Rule 3.1.A. 5 DEMERITS. 28. Personnel:] with dirty hands and/or [] smoking when preparing and serving food,	 Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
 init 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. 	 [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
 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.	LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair,
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.	[] 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.
DISHWASHING MANUAL DISHWASHING:	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
 Dishes/utensils not being: []scraped, []soaked, []preflushed. Rule 5.1.C.4. 1 DEMERIT. 	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.
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at	75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor
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	furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10.

	CITY OF PORT FOOD SERVI INSPECTIO	ICE HEALTH 338 M-023
Owner Name Ris Hook	Establishme	ant Name
Address J TIPPE Zipc 1585 FOKEST AVE Zipc	lode	Location Portland
MCD # ESTAB #	DATE	PURPOSE DEMERITS
0 5 1 7 0 SANI # ROOMS SEATS SITES	YR. MO. I	DAY FOLLOW-UP
LICENSE ISSUED YES NO L	02090	5 INVESTIGATION 4 NEW/OTHER 5 follow-up 1 PT
		2
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Ru	le 2.1.A.1.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
 5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteur products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 	rized egg	[] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
3. Canned foods from an unapproved source on premises, being used and/or Rule 2.1.A.3. 5 DEMERITS.		WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility.
 [] Unlabeled, [] improperly labeled containers of food are being used an Rule 2.1.A.2. 1 DEMERIT. 	id/or served.	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.
 Canned goods found: [] leaking, [] with severe dents. [] in rusty cond and/or [] swollen. Rule 2.1.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.
 [] Shellfish not being kept in original container; [] seafood products misi Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 	a second s	51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERIT: FOOD PREPARATION AND PROTECTION	5.	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 DEMERTS.
 Cooked and/or prepared foods are subjected to cross contamination, from [or] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEME 		TUE 0.1.0.1. 2 DEMERTIS.
 Employees handle raw and cooked or prepared food products without thoro washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 		WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
10. Raw [] fruits and/or [] vegetables are not washed before being used and Rule 2.4.B.1. 2 DEMERITS.	d/or served.	54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
 Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized aff and following any kind of operation when contamination may have occurred Rule 5.1.A.3. 2 DEMERITS. 		 (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
12. Food (lce) contact surfaces are improperly: [] designed, [] constructed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DE	EMERITS.	PLUMBING
 Food not protected during storage/display; [] food left uncovered, [] food stored on floor, [] food containers in cold storage double stacked or neste [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 		 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-
14. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pir retained, [] schools; milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMI	erits.	water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS.
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2 DEMERITS.	2.4.1.2.	
 [] Unwrapped and/or [] potentially hazardous food products previously s public were being reused. Rule 2.4.J.1. 5 DEMERITS. 	2	TOILET AND HANDWASH FACILITIES
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMI FOOD TEMPERATURES	ERIT.	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 [] Ifemale. Rule 6.5 1 DEMERIT.
 Potentially hazardous food(s) not being: [] reheated [] cooked long enouged adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 		 [] 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 pro-
 Prepared potentially hazardous foods requiring refrigeration are not being re to 45° or below. The measured temperature was []°F. Rule 23.C.3. 5 C. Example and pathesis to the temperature temperature to the temperature temperature. It is the temperature temperature temperature temperature. 	DEMERITS.	vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
 [] Frozen food not being kept at 0°F, or below: []] improper thawing. The 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 m 		RUBBISH
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 m		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.
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		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.
Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9. 1. DEMERIT	9.1. <mark>A.</mark>	INSECT, RODENT & ANIMAL CONTROL
 DEMERIT. Accurate thermometers not available or used to evaluate hot holding, cookin and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 		 [1] [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.
PERSONNEL		65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
26, No certified food handler/manager. Rules 3.5. 27. Personnel with:[] communicable disease(s), [] boils, [] infected wound	d(s),	
[] respiratory or [] gastrointestinal infection, are preparing and serving to Rule 3.1.A. 5 DEMERITS.	ood.	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.
 Personnel: [] with dirty hands and/or [] smoking when preparing and see [] with poor hygienic practice, [] eating, drinking, in food preparation and washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 	rving food, d/or dish-	 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.		 Boods, [] Decembers, [] enhaustrans, rules r.o., r.o.
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chip seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMER	s, pits, open	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
31. Single service articles improperly: [] stored, [] dispensed, [] handled,		LODGING
Rules 4.4.A. and 5.2.C. 2 DEMÉRITS. 32. Wiping cloths:] dirty, [] not stored properly in sanitizing solutions Rule 1 DEMERIT.	5.1.B.	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.
DISHWASHING		Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5	5.1.C.4.	2 DEMERITS. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temp	erature of at	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor
least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DE 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in cleas with a temperature of at theset 170°F. The measured temperature was [THE REAL PROPERTY AND ADDRESS OF THE PARTY	furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10.

- 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water

The second se	
CITY O	PORTLAND, MAINE 338 - H- 23
STATE INSP	PECTION REPORT
Jinie	
Owner Name	stablishment Name
Address Zip Code	Location Hpple STORE
1585 FORDET AVENUE ON	UR DODDALD
	DATE PURPOSE DEMERITS
0 5 1 7 0 SANI # ROOMS SEATS SITES YR.	REGULAR
	COMPLAINT
LICENSE ISSUED YESD NO LICENSE POSTED YESD NO D	A A A A A A A A A A A A A A A A A A A
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
 [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 	 Toxic materials, [] personal medications and/or [] first-aid supplies were; [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
 [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1, B.4. 5 DEMERITS. 	[] mar open y stored, [] had not out, [] had in rood. Hule 7.12. S DEMERTS.
3. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served	48. [] A copy of the current water analysis was not available at the facility. d. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
Bule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
and/or [] swollen. Rule 2.1.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.
 [] Shellfish not being kept in original container; [] seafood products misrepresente Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 	51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	52. (Mobile food units) The water storage tank: [] does not have adequate storage.
FOOD PREPARATION AND PROTECTION	[] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
 Cooked and/or prepared foods are subjected to cross contamination, from [] raw for or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS 	ods
 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 server	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 .
Rule 2.4.B.1. 2 DEMÉRITS. 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each us	55. (Mobile food units): [] waste water storage tank does not have adequate storage.
and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.	Rule 8.1.C.2. 4 DEMERITS.
12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] instal [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	PLUMBING
13. Food not protected during storage/display: [] food left uncovered, [] food improper	ty 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is 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.	 [] 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-
 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. 	water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS.
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.	
 [10] Unwrapped and/or [1] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 	TOILET AND HANDWASH FACILITIES
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies).
FOOD TEMPERATURES	Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are:
 Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 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
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cool	ad maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-
to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERIT 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured	3.
temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.	RUBBISH
 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. 	61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 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.	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,
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheati	ng. 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs)
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. T DEMERIT.	were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms
PERSONNEL 26. No certified food handler/manager. Rules 3.5.	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s),	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
[] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish- washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
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.	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.
	I DEMERIT.
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, ope	69. Improper storage of [1] cleaning equipment, [1] linens. Rule 7.11.B. 1 DEMERIT.
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, [] reuse	
Rules 4.4.A. and 5.2.C. 2 DEMERITS.	70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair,
 Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. 	[] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair.
DISHWASHING	Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4
MANUAL DISHWASHING:	2 DEMERITS.
 Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT. 	 The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. T4. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
 Dishes/utensils are not being washed in a detergent solution having a temperature of a least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 	75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with
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.	r automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
Rule 5.1.C.5.a. 4 DEMERITS.	76. [] Life safety code violations:

CITY OF	PORTLAND, MAINE
	SERVICE HEALTH ECTION REPORT
Owner Name	ablishment Name
Address Zip Code	
1585 FOREST AVE	Portliano
SANI # ROOMS SEATS	ATE PURPOSE DEMERITS REGULAR 5 PT
	MO. DAY FOLLOW-UP2 ESTAB. TYPE Reinspection to be conducted COMPLAINT3 within days 4 PT
LICENSE ISSUED YES NO L	A REW/OTHER
	7
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg	j improperly stored, j labeled, j used in food. Rule 7.12. 5 DEMERITS.
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.	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or serve	48. [] A copy of the current water analysis was not available at the facility. d. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	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
and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] seafood products misrepresente	[] ppm. Rule 6.1.A.2. 5 DEMERITS.
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.	 jsinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. 52. (Mobile food units) The water storage tank: [] does not have adequate storage,
FOOD PREPARATION AND PROTECTION	[] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
 Cooked and/or prepared foods are subjected to cross contamination, from [] raw foo or [] other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS 	ds
 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. 	WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
 Raw [] fruits and/or [] vegetables are not washed before being used and/or served Rule 2.4.B.1, 2 DEMERITS. 	54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
 Food contact surfaces not: A washed, [] rinsed, and/or [] sanitized after each us and following any kind of operation when contamination may have occurred. 	55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
Rule 5.1.A.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] install [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	ed, PLUMBING
13. Food not protected during storage/display: [] food left uncovered, [] food improper	
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.	 57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose, [] hot water heater, [] water closets,
 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. 	[] other: Rule 6.4.C. 5 DEMERITS.
2 DEFERITS. 16. [] Unwrapped and/or [] potentially hazardous food products previously served to th	TOILET AND HANDWASH FACILITIES
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.	58. Toilets roams: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies).
FOOD TEMPERATURES	Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are:
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.	[] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly coole to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERIT	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro- vided [] common towel. Rules 6.3. and 6.8 4 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. 	RUBBISH
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.	61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 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. 	 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 vernin, [] easily cleaned, [] to the bia of the uncelling the carfet.
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
 The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 	INSECT, RODENT & ANIMAL CONTROL
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheati and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
PERSONNEL	 Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
 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. 	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
Rule 3.1.A. 5 DEMERITS.	 Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
 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. 	67.] Lighting [] ventilation inadequate. [] fixture(s) not shielded, [] dirty ventilation hoods. [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
 Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, ope seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reuse 	
Rules 4.4.A. and 5.2.C. 2 DEMERTS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
1 DEMERIT.	71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
DISHWASHING MANUAL DISHWASHING:	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
3. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.	 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.
 Dishes/utensils are not being washed in a detergent solution having a temperature of a least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 	At 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with
 Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot wate with at temperature of at least 170°F. The measured temperature was []°F. 	

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328-4023	338-H023	1000
1 States 1	DRTLAND, MAINE	96
	RVICE HEALTH TION REPORT	_
Owner Name Establis	shment Name	
Address Zip Code	Location	
1385 trust Avenue	Patima, mane	
MCD # ESTAB # DATE DATE	REGULAR 5	PT
0 5 1 7 0 04 65 6 59 SITES YR. MO.	DAY FOLLOW-UP	PT 1-2
LICENSE ISSUED YES IN NO LICENSE POSTED YES IN NO LICENSE POSTED YES IN NO LI	INVESTIGATION	PT - 7 2
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS	-11
1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.	47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.	9:
 [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 	WATER SUPPLY	
 Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. [Unlabeled, [] improperty labeled containers of food are being used and/or served. 	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.	
Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition.	 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 	
and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] seafood products misrepresented.	 i be chick was is an 0.2 ppm. The measured chickine residual was ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [Hot and [] cold water (under pressure) was not provided to the: 	
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.	[] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. 52. (Mobile food units) The water storage tank: [] does not have adequate storage	je,
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	[] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.	
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-	WASTEWATER DISPOSAL	
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.	 The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEM Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEM 	and and an and a state of the s
11. Food contact surfaces not [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred.	 (Mobile food units): [] waste water storage tank does not have adequate stora Rule 8.1.C.2. 4 DEMERITS. 	age.
Rule 5.1.A.3. 2 DEMERITS. 12. Food (lce) contact surfaces are improperty: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	PLUMBING	
 Imaintained and/origitocated. Hules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERTIS. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor; [] food containers in cold storage double stacked or nested, 	 [Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is in [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 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. 	57. A cross-connection, without backflow device, exists between the drinking and water systems at the: [] faucet hose, [] hot water heater, [] water closets,	the waste-
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.	[] other: Rule 6.4.C. 5 DI	EMERITS.
 [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fit	tting
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	doors, [] properly vented, [] tissue provided, [] covered waste receptacle Rules 6.5, 6.6, and 6.7. 2 DEMERITS.	(ladies).
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.	 Inadequate number of [] male, and/or [] female toilets. The number of toilet: [] male and [] female. Rule 6.5 1 DEMERIT. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixt 	
 Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [1]°F. Rule 2.3.C.3. 5 DEMERITS. 	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices n vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.	ot pro-
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.	RUBBISH	
 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. 	61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEME 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.8.4. 2 DEMERITS.	and the second se
 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. 	63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.	
Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.		
 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. DEMERIT. 	INSECT, RODENT & ANIMAL CONTROL 64. [] files, [] rodents, [] roaches, [] live animals (other than security or guid were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.	de dogs)
PERSONNEL	 Food service facilities: The outer [] doors, [] windows, [] skylights, [] tra were not adequately screened. Rule 6.10.D. 4 DEMERITS. 	ansoms
26. No certified food handler/manager. Rules 3.5. 27. Personnel with:[] communicable disease(s), [] bolls, [] infected wound(s),	CONSTRUCTION OF MAINTENANCE OF DUVICION FACILITIES	
[] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERTS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepa [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.	air,
 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. 	1 67 [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ven hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEN	ntilation MERIT.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7 1 DEMERIT.	
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.	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEME	Rul.
 Single service articles improperty: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERTS. 	LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair	r,
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.	[] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT 71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good r	
DISHWASHING	Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12. 2 DEMERITS.	4
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.	 The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. The normalized and packaged. Rule 12.6. 2 DEMERITS 	5
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.	75 One Applications [] has write the start [] relationships [] dether driver [1 4000
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	75. Gas Appliances: [] not water neaters, [] rengerators, [] clothes dryers, [] furnaces found in sleeping rooms were not: [] adequately vented, [] equipped automatic pilots, [] equipped with an automatic control were not. [] a performance of the second sec	

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