338-M-1 CITY OF POPU					
dent send to Skill INSPECTION REPORT					
Owner Name River by Mabil Mant	Stul				
Address Zip Code	Location Porthad				
MCD # ESTAB # SANI # ROOMS SITES SEATS DATE U 5 1 7 0 VR. NO I VR. MO. LICENSE ISSUED YES I NO I VI. VI. 99 0 9 0	PURPOSE DEMERITS DAY FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5				
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS				
[] 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. 					
 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. 5. 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. [] 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. 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 foods or [] other sources of contamination, Rules 2.2.A.1. and 2.3.B.5. 2 DEMETIS Section 2.3.B.5. Contamination and and and and and and and and and an	WASTEWATER DISPOSAL				
 Employees handle raw and cooked or prepared food products without thorough hand- washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. 	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.				
 Rule 2.4.B.1. 2 DEMERTS. 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 DEMERTS. 	 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. 55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS. 				
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.	PLUMBING				
 Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent, Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. Storage of [] food and/or [] beverages in ice or water is prohibited, Rule 2.4.1.2. 	 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing, is improperly [] sized, [] installed and/or maintained, Rules 6.4.F. and 7.8. 2 DEMERITS. 57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS. 				
2 DEMERITS. 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	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.				
FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.				
adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS. 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured	 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. 				
temperature was []°F. Rule 2.3.C.4. 5 DEMÉRITS. 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.	RUBBISH 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. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 	 Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 				
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, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL	 64. [] Ilies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. 				
26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s),					
[] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	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. 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. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 				
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [] in disrepair (oracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A, and 4.2.B. 2 DEMERITS.	1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.				
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, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.				
 Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 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 least 120°F. The measured temperature was [] *F. Rule 5.1.0.5. 2 DEMERITS. 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: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.				

	CITY OF POR	TLAN	D, MAINE			/	-
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0	5 1 7 0 SANI # ROOMS SEATS YR. MO.	DAY	PURPO REGULAR FOLLOW-UP	1	ESTAB. TYPE	Reinspection to be conducte	DEMERITS
_		10	COMPLAINT		and the second se	vithin days day letter of	4 PT 2 PT
	ENSE POSTED YES NOT SUPPORT	117	NEW/OTHER		f	ollow-up	1 PT
_	APW Applican T				TONIO		
1.	FOOD SUPPLY AND SOURCE [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.	47	[] Toxic mate	rials, [] pers	TOXIC MAT	and/or [] first-aid suppli	es were:
2.	[] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.		[] mipropeny	stored, [] la	ibeled, [] used i	n food. Rule 7.12. 5 DEM	CHIIS.
3.	Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.				WATER SU		
4.	[] Unlabeled, [] improperly labeled containers of food are being used and/or served.	48	[] Further tes	ting may be n	equired. Rule 6.1	not available at the facility. .E.3. 2 DEMERITS.	
5.	Rule 2.1.A.2. 1 DEMERIT. Canned goods found: []] leaking, [] with severe dents. [] in rusty condition,	49 50	The free chlorin	ne was less th	an 0.25 ppm. The	ry. Rule 6.1.A.1. 5 DEME measured chlorine residu	
6.	and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.	51	[] Hot and [lule 6.1.A.2.	under pressure) v	vas not provided to the:	
7.	Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	52	(Mobile food un	nits) The wate	r storage tank: [Rule 6.1.D.1. 5 DEMER] does not have adequate	the second s
	FOOD PREPARATION AND PROTECTION		[] is not being Rule 8.1.C.1.	g properly clear DEMERITS.	aned and sanitize	d after each day's use.	
	Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS	-					
	Employees handle raw and cooked or prepared food products without thorough hand- washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	53	The subsurface		WASTEWATER I tem 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.	Processo in the local division of the local	the second design of the secon		the second s	onto the ground. Rule 6.2. ank does not have adequa	and the second se
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.	00	Rule 8.1.C.2. 4				te storuge.
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.				PLUMBIN	and the second se	
13.	Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested,	56	[] sized, []	installed and/	or maintained. Ru	ap, [] drain, [] plumbin iles 6.4.F. and 7.8. 2 DEN	AERITS.
14.	[] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not	57	water systems			exists between the drinkir t water heater, [] water	closets,
	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:			Hule 0.4.	C. 5 DEMERITS.
	2 DEMERITS. [] Unwrapped and/or [] potentially hazardous food products previously served to the		-		ET AND HANDWA		P. L. Col.
17.	public were being reused. Rule 2.4.J.1. 5 DEMERITS. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	58	doors, [] prop Rules 6.5, 6.6,	perly vented,	tissue provide	Equipped with self-closing, d, [] covered waste rece	eptacle (ladies).
-	FOOD TEMPERATURES	59		mber of [] m		male 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.	60	Handwash lava	tories: [] cle	an [] adequate	e number, [] accessible, itary towel/hand drying de	[] fixtures
1	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.		vided [] comr	non towel. Ru	ules 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.	-	·		RUBBIS	H	
	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 .			the second se	and the second se	re being used. Rule 6.9. 2 litter, Rule 6.9.B.4. 2 DEM	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.		Storage areas	are not constr	ructed to be: [] i	naccessible to vermin, [.9 and 6.10. 2 DEMERIT	easily cleaned,
	Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1, 2 DEMERITS.		[] Teluse birty		ic salety. Thies e		
	The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.		T 100 C 1		T, RODENT & AN		or quide dego)
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.		were found on	the premises.	Rule 6.10, and 7	himals (other than security 12.G. 4 DEMERITS.	
	PERSONNEL	00			d. Rule 6.10.D.] windows, [] skylights, 4 DEMERITS.	[] transoms
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.	-	CONS	TRUCTION		E OF PHYSICAL FACILIT	TES
	Hule 3.1.A. 5 DEMERITS.	66	Floors, walls, c	eilings, [] no		operly constructed, [] in	
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 in	nadequate, [] fiz	kture(s) not shielded, [] ans. Rules 7.6, 7.9, 7.10.	dirty ventilation
29.	Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	68				ment and articles present.	
	FOOD EQUIPMENT AND UTENSILS	69		ge of [] clea	ning 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 .				LODGIN	G	
	Single service articles improperty: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.	70	The sleeping ro	oom(s) are: [] inadequately ve	entilated, unclean, [] in d	isrepair,
	Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.	71	The Toilets	[] lavatorie	es, [] showers, v	ules 12.9 and 12.11. 1 DE vere not: [] clean, [] in	
	DISHWASHING	72				t found, [] inadequate. F	lule 12.4
	NUAL DISHWASHING: Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.					pair. Rule 12.9.C. 1 DEM	
34.	1 DEMERIT. Dishes/utensils are not being washed in a detergent solution having a temperature of at	74	Gas Appliances	s: [] hot wat	er heaters, [] re	frigerators, [] clothes dr	yers, [] floor
35.	least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was []°F.		furnaces found automatic pilots 4 DEMERITS.	s, [] equippe	ed with an automa	frigerators, [] clothes dr] adequately vented, [] ttic control valve. Rule 12	.10.

- 34. Disnes/utensils are not being washed in a detergent solution having a temperature of all least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.
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LICENSE ISSUED YES D NO 9 0410	INVESTIGATION 4 day letter of 2 PT follow-up 1 PT
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FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
1. [] Spolled 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.
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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 foods or [] other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS 	
9. Employees handle raw and cooked or prepared food products without thorough hand-	WASTEWATER DISPOSAL
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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: Rule 6.4.C. 5 DEMERITS.
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FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6,5 1 DEMERIT.
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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,	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.
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. 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 food,	[] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
[] 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.	 [] 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 3.3.8. 1 DEMERITS.	 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. 	
 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 value. But a 10,10