



357-A-1

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

[Handwritten signatures and initials]

Owner Name <i>Late Play House Inc</i>		Establishment Name <i>Mathigan's Restaurant + Pub</i>	
Address <i>155 Riverside</i>		Zip Code <i>04103</i>	Location <i>Portland</i>
MCD # 05170	ESTAB # 09722	SANI # 51000060	ROOMS SITES 950826
LICENSE ISSUED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	LICENSE POSTED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	DATE YR. MO. DAY 09 10 26	
PURPOSE REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5		ESTAB. TYPE 01	
Reinspection to be conducted within 10 days		day letter of 10 2 PT 12 1 PT	

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. **5 DEMERITS.**
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. **5 DEMERITS.**
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERITS.**
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. **5 DEMERITS.**
- Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
- Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
- Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
- Institutions: Ghost tray(s) not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
- Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. **5 DEMERITS.**
- Frozen food not being kept at 0°F, or below; improper thawing. The measured temperature was °F. Rule 2.3.C.4. **5 DEMERITS.**
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
- Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
- Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
- Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

- MANUAL DISHWASHING:
- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. **1 DEMERIT.**
 - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. **2 DEMERITS.**
 - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. **4 DEMERITS.**
 - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. **4 DEMERITS.**
 - No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. **2 DEMERITS.**
 - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. **4 DEMERITS.**
 - Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. **4 DEMERITS.**
 - Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
 - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
 - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). **2 DEMERITS.**
 - No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
 - Dish racks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
 - Gauges: not provided inoperative. Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

TOXIC MATERIALS

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

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. **5 DEMERITS.**
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. **5 DEMERITS.**
- (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 DEMERITS.**

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing; is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other: *ice sink*. Rule 6.4.C. **5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
- Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 **1 DEMERIT.**
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3. and 6.8. **4 DEMERITS.**

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

- flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
- The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. **2 DEMERITS.**
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4 **2 DEMERITS.**
- The carpeting is not: clean, in good repair. Rule 12.9.C. **1 DEMERIT.**
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**
- Life safety code violations:
Explain:
Rule 11.1. **5 DEMERITS.** *elect knob*

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

Code Enforcement Officer

Establishment Representative

William S DOUGHTY

- 1. Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS
 - 2. Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rule 2.1.B.4. 5 DEMERITS
 - 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS
 - 4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT
 - 5. Canned goods found: [] leaking, [] with severe dents, [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS
 - 6. [] Shellfish not being kept in original container, [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERIT
 - 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS
- FOOD PREPARATION AND PROTECTION**
- 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1 and 2.3.B.5. 2 DEMERITS
 - 9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1 and 2.3.B.5. 5 DEMERITS
 - 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS
 - 11. Food contact surfaces not [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS
 - 12. Food (ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A, 4.3.B, 4.3.B, 4.3.B. 2 DEMERITS
 - 13. Food not protected during storage/dispensing: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1, 2.4.F.7. 2 DEMERITS
 - 14. Institutions: Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS
 - 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS
 - 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS
 - 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT
- FOOD TEMPERATURES**
- 18. Potentially hazardous food(s) not being: [] reheated, [] cooked long enough to be adequately heated to all parts. Rule 2.4.C.3. 5 DEMERITS
 - 19. Prepared potentially hazardous foods refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS
 - 20. [] Frozen food not being kept at 0°F or below, [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS
 - 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1, 2.4.H.1. 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, 2.4.H.1. 5 DEMERITS
 - 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS
 - 24. The containers used transporting food are inadequate. Rules 2.4.L.1, and 9.1.A. 1 DEMERIT
 - 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEMERIT
- PERSONNEL**
- 26. No certified food handler/manager. Rules 3.5. 1 DEMERIT
 - 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS
 - 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food. [] with poor hygienic practice. [] eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A, 3.2.B, and 3.4.A. 5 DEMERITS
 - 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS
- FOOD EQUIPMENT AND UTENSILS**
- 30. Food/iron food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A, 4.2.A, and 4.2.B. 2 DEMERITS
 - 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A, and 5.2.C. 2 DEMERITS
 - 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT
- MANUAL DISHWASHING**
- 33. Dishes/utensils not being: [] soaked, [] scraped, [] preflushed. Rule 5.1.C.4. 1 DEMERIT
 - 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS
 - 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [] °F. Rules 5.1.C.5.a, 4 DEMERITS
 - 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C.5.b, 4 DEMERITS
 - 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT
- MECHANICAL DISHWASHING**
- 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS
 - 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS
 - 40. Sustained 165°F hot water dishwashing machine. [] °F. Rule 5.1.D.3.a. 4 DEMERITS
 - 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS
 - 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS
 - 43. The chemical sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS
 - 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT
 - 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT
 - 46. Gauges: [] not provided [] inoperative. Rules 5.1.D.1, and 5.1.D.2. 1 DEMERIT

- 47. Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS
- TOXIC MATERIALS**
- 48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS
 - 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS
 - 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS
 - 51. [] Hot and [] cold water (under pressure) was not provided to the [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS
 - 52. (Mobile food units): [] The water storage tank: [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS
- WATER SUPPLY**
- 53. The subterranean disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS
 - 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS
 - 55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS
- WASTEWATER DISPOSAL**
- 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing is improperly [] sized, [] installed and/or maintained. Rules 6.4.F and 7.8. 2 DEMERITS
 - 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other [] . Rule 6.4.C. 5 DEMERITS
- PLUMBING**
- 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS
 - 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5. 1 DEMERIT
 - 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleaning soap, [] sanitary towel and drying devices not provided [] common towel. Rules 6.3, and 6.8. 4 DEMERITS
- RUBBISH**
- 61. [] Inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS
 - 62. Storage areas were not [] clean, [] free of litter. Rule 6.9.B.4. 2 DEMERITS
 - 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS
- INSECT, RODENT & ANIMAL CONTROL**
- 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS
 - 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS
- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**
- 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1.7.6. 1 DEMERIT
 - 67. [] Lighting [] ventilation inadequate, [] exhaust fans, Rules 7.6, 7.9, 7.10. 1 DEMERIT
 - 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT
 - 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT
- LOADING**
- 70. The sleeping room(s) are: [] inadequately ventilated, unclear, [] in disrepair, [] undersized, [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT
 - 71. The [] Toilets, [] lavatories, [] showers, were not [] clean, [] in good repair. Rules 12.3, and 12.9.D. 2 DEMERITS
 - 72. [] Hand cleaners, [] towels, were: [] not found, [] inadequate. Rule 12.4. 2 DEMERITS
 - 73. The carpeting is not [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT
 - 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS
 - 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS
 - 76. [] Life safety code violations. Rule 11.1. 5 DEMERITS
- LOGGING**
- 76. [] Life safety code violations. Rule 11.1. 5 DEMERITS
- ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703**

Owner Name: *Let's Drink Milk Inc.* Address: *1155 Commercial St* ZIP Code: *04101*

Establishment Name: *Let's Drink Milk Inc.* Location: *1155 Commercial St*

MCD #	05170
ESTAB #	09722
SANI #	51000060030714
ROOMS	SEATS
DATE	YR. MO. DAY
FOLLOW-UP	COMPLAINT
REGULAR PURPOSE	NEW/OTHER INVESTIGATION
ESTAB. TYPE	REINSPECTION TO BE CONDUCTED
WITHIN	DAY
DAY	PT.
DAY	PT.
DAY	PT.

License Issued: YES NO License Posted: YES NO