

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT



CMG Enterprises

New
368-B-002-99

Owner Name Christopher Kelley		Establishment Name The Rat Cave	
Address 119 Riverside		Zip Code 04103	Location Portland
MCD # 05170	ESTAB # []	SANI # []	ROOMS SITES []
SEATS []		DATE YR. MO. DAY 03/27	
LICENSE ISSUED YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	LICENSE POSTED YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	PURPOSE REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	
ESTAB. TYPE 01		Reinspection to be conducted within _____ days day letter of follow-up	
5 PT		4 PT	
2 PT		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.L.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 at 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.**

- 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. 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, unclear, 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.**

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

874-578
[Signature]

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

76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS
75. Gas Appliances: [] not water heaters; [] refrigerators; [] clothes dryers; [] floor furnaces found in sleeping rooms were not [] adequately vented; [] equipped with automatic pilot; [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS
73. The carpeting is not [] clean; [] in good repair. Rule 12.9.C. 1 DEMERIT
72. [] Hand cleansers; [] towels, were: [] not found; [] inadequate. Rule 12.4. 2 DEMERITS
71. The [] toilets; [] lavatories; [] showers, were not [] clean; [] in good repair. Rules 12.9.C. and 12.9.D. 2 DEMERITS
70. The sleeping rooms are: [] inadequately ventilated, unclean; [] in disrepair. Rule 12.9. 1 DEMERIT

69. Improper storage of [] cleaning equipment; [] linens. Rule 7.11.B. 1 DEMERIT
68. [] Premises littered; [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT
67. [] Lighting [] ventilation inadequate; [] fixtures not shielded; [] dirty ventilation hoods; [] ductwork; [] filters; [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT
66. Floors, walls, ceilings, [] not smooth; [] properly constructed; [] in disrepair. Rules 7.1-7.6. 1 DEMERIT
CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

65. Food service facilities: The outer [] doors; [] windows; [] skylights; [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS
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
INSECT, RODENT & ANIMAL CONTROL

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
62. Storage areas were not [] clean; [] free of litter. Rule 6.9.B.4. 2 DEMERITS
61. [] inadequate; [] uncovered containers were being used. Rule 6.9. 2 DEMERITS
RUBBISH

60. Handwash lavatories: [] clean; [] adequate number; [] accessible; [] fixtures maintained; [] hand cleansing soap; [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.9. and 6.8. 4 DEMERITS
59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5. 1 DEMERIT
58. Toilets rooms: [] Completely enclosed; [] Equipped with self-closing, tight fitting doors; [] properly vented; [] tissues provided; [] covered waste receptacle (ladies). Rules 6.5, 6.6, 6.7. 2 DEMERITS
TOILET AND HANDWASH FACILITIES

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
56. [] Kitchen sink; [] utility sink; [] grease trap; [] drain; [] plumbing; is improperly sized; [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS
PLUMBING

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

52. (Mobile food units) The water storage tank [] does not have adequate storage; [] is not being properly cleaned and sanitized after each days use. Rule 8.1.C.1. 2 DEMERITS
51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks; [] dishwashers; or [] lavatories. Rule 6.1.D.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
49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS
48. [] A copy of the current water analysis was not available at the facility; [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS
WATER SUPPLY

47. [] Toxic materials; [] personal medications and/or [] first-aid supplies were: [] improperly stored; [] used in food. Rule 7.12. 5 DEMERITS
TOXIC MATERIALS

46. Gauges: [] not provided [] inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT
43. The chemicals sanitizing these water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS
40. Sustained 165°F hot water dishwashing machine [] °F. Rule 5.1.D.3.a. 4 DEMERITS
39. The final sanitization these water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS
38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.a. 2 DEMERITS
MECHANICAL DISHWASHING:

37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT
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
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. 4 DEMERITS
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
33. Dishes/utensils not being: [] scraped; [] soaked; [] preflushed. Rule 5.1.C.4. 1 DEMERIT
MANUAL DISHWASHING:

32. Wiping cloths: [] dirty; [] not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT
31. Single service articles improperly: [] stored; [] dispensed; [] handled; [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS
30. Food/food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams); [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS
FOOD EQUIPMENT AND UTENSILS

29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS
28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food; [] with poor hygiene practice; [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS
27. Personnel with: [] communicable diseases; [] boils; [] infected wounds; [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS
26. No certified food handler/manager. Rule 3.5. PERSONNEL

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
24. The containers used transporting food are inadequate. Rules 2.4.1., and 9.1.A. 1 DEMERIT
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 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
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS
20. [] Frozen food not being kept at 0°F or below; [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.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
18. Potentially hazardous food(s) not being: [] reheated; [] cooked long enough to be adequately heated to all parts. Rule 2.4.G. 5 DEMERITS
FOOD TEMPERATURES

17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT
16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.I. 5 DEMERITS
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS
14. Institutions; Guest trays () [] 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
13. Food not protected during storage/display: [] food left uncovered; [] food improperly stored on floor; [] food containers in cold storage double stacked or nested; [] sneeze guard absent. Rules 2.2.A.1., 2.4.F.7., 2.4.H.1.a. 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
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
10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in hand. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS
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
FOOD PREPARATION AND PROTECTION

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

Owner Name: *No State Lic*
Address: *Riverside St*
Zip Code: *05020*
MCD #: *05170*
ESTAB #: *52000*
SANI #: *52000*
ROOMS: *5*
SITES: *5*
SEATS: *5*
DATE: *05/02/08*
YR. MO. DAY: *05 02 08*
FOLLOW-UP: *2*
COMPLAINT: *3*
INVESTIGATION: *4*
NEW/OTHER: *5*
PURPOSE: *REGULAR*
ESTAB. TYPE: *2D*
Reinspection to be conducted within: *30* days
follow-up: *30* day letter of *30* days
DEMERTS: *11*

368-8-002 No City Lic. Packed For Insp. *AMC for Insp*
CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH INSPECTION REPORT
Establishment Name: *The BAT CAVE*
Location: *Patford*

- 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
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- 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
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- 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS
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- 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 impure: [] 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/dispense: [] 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
- 18. Potentially hazardous food(s) [] reheated, [] cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS
- 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS
- 20. [] Frozen food not being kept at 0°F or below, [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS
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- 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. 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
- 26. No certified food handler/manager. Rules 3.5. PERSONNEL
- 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, [] leading, [] 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
- 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A, 4.2.A, and 4.2.B. 2 DEMERITS
- 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A and 5.2.C. 2 DEMERITS
- 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT
- 33. Dishwashing: MANUAL DISHWASHING: Dishwashes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT
- 34. Dishwashes/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. Dishwashes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.A. 4 DEMERITS
- 36. Dishwashes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured temperature was [] °F. Rule 5.1.C.5.B. 4 DEMERITS
- 37. No chemical test kit provided. Rule 5.1.D.4.B. 1 DEMERIT
- 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.B. 2 DEMERITS
- 39. The final sanitization 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 chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.C.(3). 2 DEMERITS
- 44. No chemical test kit provided. Rule 5.1.D.4.B. 1 DEMERIT
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT
- 46. Gauges: [] not provided [] imperative, Rules 5.1.D.1, and 5.1.D.2. 1 DEMERIT

Owner Name: GME Enterprises
Address: Riverside St, Portland, ME 04103
Zip Code: 04103
MCD #: 05170
ESTAB #: 1111
LICENSE ISSUED: YES
LICENSE POSTED: YES
SANI #: 56
ROOMS: 1
SEATS: 1
DATE: 06/03/29
REGULAR PURPOSE: 1
FOLLOW-UP: 2
COMPLAINT: 3
INVESTIGATION: 4
NEW/OTHER: 5

- 47. Toxic materials: [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS
- 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) [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS
- 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
- 55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS
- 56. 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
- 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
- 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (bades). 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 hand towels: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleaning soap, [] sanitary, towel/hand drying devices not provided. [] common towel. Rules 6.3, and 6.8. 4 DEMERITS
- 61. RUBBISH: [] 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 area are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS
- 64. INSECT, RODENT & ANIMAL CONTROL: [] traps, [] baits, [] 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
- 66. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES: Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT
- 67. [] Lighting [] ventilation inadequate, [] fixtures not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT
- 68. [] Permisses 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
- 70. LODGING: 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 cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4. 2 DEMERITS
- 73. The carpeting is not [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT
- 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS
- 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS
- 76. [] Life safety code violations: Explain. 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

Establishment Name: The Boat Cave
Location: Riverside St, Portland, ME 04103
REINSPECTION TO BE CONDUCTED: 5 PT, 4 PT, 2 PT, 1 PT
DEMERITS: 29

FOOD OF PORTLAND, MAINE
INSPECTION REPORT
368-B-2-297

