Form # P 01

SIGNATURE OF CONTRACTOR

White Copy - Office

ELECTRICAL PERMITCity of Portland, Me.

To the Chief Electrical Inspector, Portland Maine:
The undersigned hereby applies for a permit to make electrical installations in accordance with the laws of Maine, the City of Portland Electrical Ordinance, National Electrical Code and the following specifications:

0GT 9 2004	
Date 909-95	25
CBL# 374 B/2	-

MP ACCOUNT #			OVAINER		
CIANIA I			PHONE # _	TO	TAL EACH FEE
OUTLETS		Receptacles	Switches	Smoke Detector	.20
				- O.M.O. C. Dottolo.	-20
FIXTURES		Incandescent	Fluorescent	Strips	.20
			1.00.0000111	00.00	
SERVICES	l	Overhead	Underground	TTL AMPS <800	15.00
		Overhead	Underground	>800	25.00
					2.0.00
Temporary Service		Overhead	Underground	TTL AMPS	25.00
				1127.0	25.00
METERS		(number of)			1.00
MOTORS		(number of)			2.00
RESID/COM		Electric units			1.00
HEATING		oil/gas units	Interior	Exterior	5.00
APPLIANCES		Ranges	Cook Tops	Wall Ovens	2.00
		Insta-Hot	Water heaters	Fans	2.00
		Dryers	Disposals	Dishwasher	2.00
		Compactors	Spa	Washing Machine	2.00
		Others (denote)	- Opa	Tradining Machine	2.00
MISC. (number of)		Air Cond/win			3.00
		Air Cond/cent		Pools	10.00
		HVAC	EMS	Thermostat	5.00
		Signs		· · · · · · · · · · · · · · · · · · ·	10.00
		Alarms/res			5.00
		Alarms/com			
		Heavy Duty(CRKT)			15.00
		Circus/Carny			2.00
		Alterations			25.00
		Fire Repairs			5.00
		E Lights			15.00
		E Generators			1.00
					20.00
PANELS		Service	Remote	Main	
TRANSFORMER	-95	0-25 Kva	TOTTOLE	IVIAII	4.00
		25-200 Kva			5.00
		Over 200 Kva			8.00
				TOTAL ANGLINE	10.00
		MINIMUM FEE/COMM	MERCIAL AE DO	TOTAL AMOUNT DUE	
			45.00	MINIMUM FEE 35	.00

Yellow Copy - Applicant

374-10-12 City of Portland Health Inspection Report Page L of Establishment Name No. of Risk Factor/Intervention Violations Date No. of Repeat Risk Factor/Intervention Violations Time In Score (optional) Time Out City/State Zip Code Telephone License Posted Owner Name Purpose of Inspection Est. Type Risk Category [UYes [] No Veg 01 FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation Compliance Status COS R Compliance Status COSR Potentially Hazardous Food Time/Temperature

5 16 IN OUTN/A NO Proper cooking time & temperatures
5 17 IN OUTN/A NO Proper reheating procedures for hot holding
5 18 IN OUT N/A N/O Proper cooling time & temperature Supervision IN QUI PIC present, demonstrates knowledge, and performs duties Employee Health 5 19 NOUTN/A N/O Proper hot holding temperatures
5 20 NOUT N/A Proper cold holding temperatures
5 21 NOUTN/A N/O Proper date marking & disposition Management awareness; policy present IN QU Proper use of reporting, restriction & Exclusion Good Hygienic Practices TUO-4D N/O Proper eating, tasting, drinking, or tobacco use 5 22 IN OUTN/A 100 Time as a public health control: procedures N/O No discharge from eyes, nose, and mouth N/OUT & record Preventing Contamination by Hands Consumer Advisory T**VO CON**T 5 23 IN OUT N/O | Hands clean & properly washed N/A Consumer advisory provided for raw or 27 OUTN/A N/O No bare hand contact with RTE foods or undercooked foods Highly Susceptible Populations approved alternate method properly followed (OUT Adequate handwashing facilities supplied & 5 24 IN OUT Pasteurized foods used; prohibited foods not accessible Approved Source Chemical 5|9 | (N) OUT 5|10 (N) OUT N/A 5 25 IN OUT 5 26 /IN OUT Food obtained form approved source Food additives: approved & properly used Food received at proper temperature Toxic substances properly identified, stored, 5 11 (N OUT Food in good condition, safe, & unadulterated & used Conformance with Approved Procedures

M/A Compliance with variance, specialized OUT N/A N/O Required records available: shellstock tags, parasite destruction IN OUT process, & HACCP plan Protection from Contamination 2 13 (N) OUT 2 14 (N) OUT 5 15 (N) OUT N/A Food separated & protected Risk factors are improper practices or procedures identified as the most N/A Food-contact surfaces: cleaned & sanitized prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously Interventions are control measures to prevent foodborne illness or injury. served, reconditioned, & unsafe food **GOOD RETAIL PRACTICES** Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repea violation COS R COSIR Safe Food and Water Proper Use of Utensils 5 28 Pasteurized eggs used where required In-use utensils: properly stored Water & ice from approved source 5 29 2 42 Utensils, equipment & linens: properly stored, dried & handled 30 Variance obtained for specialized processing 2 43 Single-use & single-service articles; properly stored & used Food Temperature Control 2 44 Gloves used properly Proper cooling methods used; adequate equipment for 5 31 Utensil, Equipment and Vending temperature control Food & non-food contact surfaces cleanable, properly 5 32 Plant food properly cooked for hot holding designed, constructed, & used 5 33 Approved thawing methods used Warewashing facilities: installed, maintained, & used; test strips 1 46 34 Thermometers provided & accurate 47 Non-food contact surfaces clean Food Identification Physical Facilities Food properly labeled; original container 4 48 Hot & cold water available; adequate pressure Prevention of Food Contamination 5 49 Plumbing installed; proper backflow devices Insects, rodents, & animals not present 36 5 50 Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display 2 37 Toilet facilities: properly constructed, supplied, & cleaned 5 38 Personal cleanliness 2 52 1 53 1 54 Garbage & refuse properly disposed; facilities maintained 39 Wiping cloths: properly used & stored Physical facilities installed, maintained, & clean 1 40 Washing fruits & vegetables Adequate ventilation & lighting; designated areas used Person in Charge (Signature) Health Inspector (Signature) Follow-up: YES

Follow-up Date:

	Jity of Portial	nd Health Insp	ection F	Report	Pageof
Establishment Mame	1.	As Authorized by 22 MR	SA § 2496		Date / 2/15/09
Lymen	Moore				, ,
License/EST. ID#	Address	/ City/State		Zip/code /	Telephone
7.00	THE COURSE OF TH	MPERATURE OBSERV	TIONS		
Item/Location	Temp	Item/Location	Temp	Item/Loc	ation Tem
reachin	410				
Machin	400				
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ltem Violations cited in thi	is report must be corrected	A IONS AND CORRECT within the time frames below,	FIVE ACTION	NS actions 8.405.11 on	d 8 406 11 - 40 - 5 - 10
Number	,	The same same solow,	or as stated in se	ections 6-405.11 an	id 6-406.11 of the Food Ci
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			·		
erson in Charge (Signature)	11/1				12/10
ealth Inspector (Signature)	00			Dat	e vyloje
				Date	e //



374-B-0/2 Oly Lic # 1272 Syp 1/31/05
CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH

INSPEC	CTION REPORT
Port. Sust of School	HAMZISON LYSETH School
Address 7/ Anbury ST Offo 3	Location
MCD# ESTAB# SANI# ROOMS SEATS YR. MCDLICENSE POSTED YES D NO D	REGULAR
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: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
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. [] Further testing may be required. Rule 6.1.E.3. 2 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. 	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 DEMERTIS. 6. [] Shellfish not being kept in original container; [] seafood products misrepresented. 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. FOOD PREPARATION AND PROTECTION	[] 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: [] does not have adequate storage, [] 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 food 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-	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. 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.	 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.
 Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installer [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. 	FLOWDING
 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.j., 2.4.F.7. 2 DEMERITS. 	 j 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
14/ Institutions; Ghost tray(s) [] not kept, [] not dated. Rule 10.2. 7 1/2 pint milk not retained, [] schools: milk not kept at 40 ft, 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	water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other. Rule 6.4.C. 5 DEMERITS 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. FOOD TEMPERATURES	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.
18. Potentially hazardous food(s) not being: [] reheated [] Looked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERTS. 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 DEMERTS 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.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. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 	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.
DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheatin and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	g, 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 26. No certified food handler/manager, Rules 3.5.	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
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
28. 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.	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
washing areas. Hules 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. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, oper 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
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. Rules 12.3. and 12.9.D. 2 DEMERITS.
DISHWASHING MANUAL DISHWASHING:	Hules 12.3. and 12.9.D. 2 DEMERITS. 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. OEMERT. 34. Dishes/utensils are not being washed in a determine tool ties be in a determine tool ties.	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.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water	 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 value. Rule 12:10
with at temperature of at least 170°F. The measured temperature was 1°F. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine.	4 DEMERITS. 76. [] Life safety code violations: Explain:
The measured residual was [] opm and the measured temperature was [] °F. Rule 5.1.C5.b. 4 DEMERITS.	Rule 11.1, 5 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 mea-	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
 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. 	TRAINING IN METhods
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.	CF SANITIZATION.
 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 	
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.	Code Enforcement Officer Law 1874-8708

CITYLIC #1274 EXP 1/31/05 CITY OF PORTLAND, MAINE State Le EXP 9/20/05 FOOD SERVICE HEALTH INSPECTION REPORT YMAN PROORE MIDDLE Thous 04/03 DEMERITS DATE PURPOSE ESTAB # MCD # PURPOS REGULAR FOLLOW-UP COMPLAINT INVESTIGATION SEATS Reinspection to be conducted SANI # ROOMS SITES 4 PT Z ESTAB, TYPE MO. DAY YR. 0 5 1 7 0 _ days _ day letter of 2 PT 2 0 4 NO 🖫 YES&E 54 follow-up LICENSE ISSUED NEW/OTHER. NO 🗆 LICENSE POSTED TOXIC MATERIALS FOOD SUPPLY AND SOURCE Toxic materials, [] personal medications and/or [] first-aid supplies were: improperly stored, [] labeled, [] used in food, Rule 7.12. 5 DEMERITS. [] 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. 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. WATER SUPPLY 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. 51. 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 handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. WASTEWATER DISPOSAL 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. 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. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS. Hule 5.1.A.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. 13. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent, Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS, 14. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] //2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. PLUMBING [] Kitchen sink, [] utility sink, [] greate 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 wastewater systems at the: [] faucet hose, [] hot water heater, [] water closets. [] other: Rule 6.4.C. 5 DEMERITS. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.l.2. 2 DEMERITS. **TOILET AND HANDWASH FACILITIES** [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 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. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 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 cleansing soap. [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 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. 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. 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. 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. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. FOOD TEMPERATURES 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. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. INSECT, RODENT & ANIMAL CONTROL 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. RUIS 2.3.C.T. and 2.3.D.2. 1 DEMERIT. PERSONNEL 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 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. 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. 28. Personnel: [] with clirty 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. 1 DEMERIT. [88. [] 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. 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. Wijning cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] lavatories, [] showers, were not [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. DISHWASHING [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS. MANUAL DISHWASHING: 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 74. Drinking glasses not suitably sanitized and packaged. Rule 12.5.0. 10 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. 1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°E_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. Rule 5.1.C.5.a. 4 DEMERITS. Life safety code violations: Explain: Rule 11.1. 5 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. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - $874-8300 \times 8703$ 37. 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. 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 [] inoperative, Rules 5.1,D.1. and 5.1,D.2. 1 DEMERIT.

Establishment Representative

74-13-12 CITY ME 1/31/06 STATE LIE EVA 9/28/06 FOOD SERVICE HEALTH INSPECTION REPORT Neve Middle Schor y pri DETTAN 04103 DEMERITS DATE PURPOSE ESTAB # MCD # 5 PT DECLII AR SANI# ROOMS SITES Reinspe within_ ESTAB. TYPE FOLLOW-UP...... COMPLAINT...... INVESTIGATION 7606 YR. MO. DAY 4 PT 0 5 1 7 0 2 PT day lette 52 05 YES COM NO D LICENSE ISSUED follow-up NEW/OTHER. YES Õ NO D LICENSE POSTED TOXIC MATERIALS Spoiled and/or [] adulterated foods are being used and/or served, Rule 2.1.A.1.

DEMERITS. FOOD SUPPLY AND SOURCE 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 roducts being used and/or served. Rules 2.1,B.4. 5 DEMERITS. WATER SUPPLY 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. 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 misrepre 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. 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 handwashing 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. WASTEWATER DISPOSAL The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERTIS. 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. 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. Rule 5.1.A.3. 2 DEMERITS.

12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

13. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested. [] sneeze guards absent. Rules 2.2.A., 2.4.F.7. 2 DEMERITS.

14. Institutions: Ghost tray(s) [Frot kept. [] not dated, Rule 10.2 [1.2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.

15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS. 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 wastewater systems at the: [] faucet hose, [] hot water heater, [] water closets.

Rule 6.4.C. 5 DEMERITS. TOILET AND HANDWASH FACILITIES

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

59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.

60. 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. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 16. [17. 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. 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. [] Jimproper 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.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.

23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal 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. 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 64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 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. 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). 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, cellings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 28. Personnel: [] with dirry 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 cods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. [88. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11,A.1.
 1 DEMERIT. FOOD EQUIPMENT AND UTENSILS (DIR FINE) 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.

31. Single service articles improperty: [] 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. LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.

71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. DISHWASHING 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS. 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 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.C.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. Rule 5.1.C.5.a. 4 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: [] Lite sales, Explain: Rule 11:1 5 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. TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 37. 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. Seyy Should B. Regulan BASI 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.

44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6, 1 DEMERIT.
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.2, 1 DEMERIT. 1 aug 111. White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy

Soul to State

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	ITY OF PORTLAND, FOOD SERVICE HE INSPECTION REP	ALTH		
Owner Name Rothard Cast. 015	Establishment Name	Hannisan	Luseth	(chool
Address Zip Co	de Location	n A-on the	121	
MCD# ESTAB# SANI# ROOMS SEATS	DATE	PURPOSE REGULAR	TOTAL TUPE Deliveration to	DEMERITS 5 PT
UCENSE ISSUED YES Ø NO O F / O O		FOLLOW-UP		ays 2 PT 6
LICENSE POSTED YES NO D	7 2 1 1 1 0 3	NEW/OTHER5	follow-up	1 PT/_
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rul	2.1.A.1. 47.	[] Toxic materials, [] pers	TOXIC MATERIALS onal medications and/or [] f	irst-aid supplies were:
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs,[] unpasteur products being used and/or served. Rules 2.1.8.4. 5 DEMERITS.	8 8488 4 9 4 <u></u>	[] improperly stored, [] lai	beled.[] used in food. Rule	7.12. 3 DEMENTS.
 Canned foods from an unapproved source on premises, being used and/or sequences. 	erved. 48.	A copy of the current wat	water supply er analysis was not available equired. Rule 6.1.E.3. 2 DEM	at the facility.
4. [] Unlabeled, [] improperly labeled containers of food are being used an Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty conditions.	49.7	[] Water tested and found t	o be unsatisfactory. Rule 6.1. an 0.25 ppm. The measured o	A.1. 5 DEMERITS.
and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] seafood products misr Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	epresented. 51.	[] ppm. Rule 6.1.A.2. 5 [] Hot and [] cold water ([] sinks. [] dishwashers,	under pressure) was not provi or [] lavatories. Rule 6.1.D.	ided to the: 1. 5 DEMERITS.
Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERIT: FOOD PREPARATION AND PROTECTION	52.	(Mobile food units) The water [] is not being properly clear Rule 8.1.C.1. 2 DEMERITS.	r storage tank: [] does not haned and sanitized after each	ave adequate storage, day's use.
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	HIIS		WASTEWATER DISPOSAL	
9. Employees handle raw and cooked or prepared food products without thorowashing 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	53.	The subsurface disposal sys	tem was found to be surfacing	g. Rule 6.2.A. 4 DEMERITS. und. Rule 6.2.A. 4 DEMERITS.
Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized af and following any kind of operation when contamination may have occurred	er each use 55.	(Mobile food units): [] wast Rule 8.1.C.2. 4 DEMERITS.	e water storage tank does no	t have adequate storage.
Rule 5.1.A.3. 2 DEMERITS. 12. Food (Ice) 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	[] installed.		PLUMBING	
13. Food not protected during storage/display: [] food left uncovered, [] food storage double stacked or neste	d improperly 56.	sized, [] installed and/	or maintained. Rules 6.4.F. a	in, [] plumbing; is improperly nd 7.8. 2 DEMERITS. een the drinking and the waste
[] 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 pir retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEM	nt milk not ERITS.	water systems at the: [] fa [] other:	ucet hose, [] hot water heat	ter, [] water closets. Rule 6.4.C. 5 DEMERITS
 Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2 DEMERITS. 	2.4.1.2.		ET AND HANDWASH FACILI	
 [] Unwrapped and/or [] potentially hazardous food products previously 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 DEM 	58. ERIT.	Toilets rooms: [] Complete doors, [] properly vented, Rules 6.5, 6.6, and 6.7. 2 D	ly enclosed, [] Equipped wi [] tissue provided, [] cove EMERITS.	ith self-closing, tight fitting ered waste receptacle (ladies).
FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [] cooked long end	uah to ha	[] male and [] fen	nale, and/or [] female toilets nale. 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 to 45° or below. The measured temperature was [1°F. Rule 2.3.C.3. 5]	apicity cooled	maintained, [] hand clean vided [] common towel. F	lean. [] adequate number, [sing soap, [] sanitary towel/ tules 6.3. and 6.8. 4 DEMERI	hand drying devices not pro- IS.
 20. [] 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 			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 r	neasured 62	. Storage areas were not []		ed. Rule 6.9. 2 DEMERITS. 6.9.B.4. 2 DEMERITS. e to vermin, [] easily cleaned.
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 Rule 10.1. 2 DEMERITS.	meal.	[] refuse bin of questional	ple safety. Rules 6.9 and 6.10). 2 DEMERITS.
 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cook 			CT, RODENT & ANIMAL CON	
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. TipeN PERSONNEL	ERIT.	. Food service facilities: The		er than security or guide dogs) EMERITS. s. [] skylights, [] transoms
26. No certified food handler/manager. Rules 3.5.	nd(s),		en de la merene de la comitación de la comi La comitación de la comitación	
[respiratory or [] gastrointestinal infection, are preparing and serving Rule 3.1.A. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and s	erving food.	Floors walls, ceilings, []:	.1-7.6. 1 DEMERIT.	structed, [6] In disrepair,
 Personnel: [] with dirty hands and/or [] smoking when preparing and s [] with poor hygienic practice, [] eating, drinking, in food preparation at 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. 		 [] Lighting [] ventilation hoods, [] ductwork, [] fi [] Premises littered, [] L 	inadequate, [] fixture(s) not iters, [] exhaust fans. Rules	t shielded, [] dirty ventilation s 7.6, 7.9, 7.10. 1 DEMERIT. rticles present. Rule 7.11.A.1.
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks chi	60	I DEMERII.	aning equipment, [] linens.	
 Food/non food contact surfaces of equipment: [] in disrepair (cracks, chi seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEME Single service articles improperty: [] stored, [] dispensed, [] handled Rules 4.4.A. and 5.2.C. 2 DEMERITS. 	[] reused.		LODGING	
 Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rul 1 DEMERIT. 		[] undersized, [] improp] inadequately ventilated, ur er bed spacing. Rules 12.9 a les. [] showers, were not: [nd 12 11
DISHWASHING MANUAL DISHWASHING:	72	110,000 14,0, CHU 12,0,U, Z 1	DEMERITS. wels, were: [] not found, [
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature was [] 155 Dec. of the control of the c	74	. The carpeting is not: [] cle . Drinking glasses not sultable	ean, [] in good repair. Rule y sanitized and packaged. Ru	IN 12 6 2 DEMEDITO
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clearly with at temperature of at least 1705. The processing the seconds in clear 1705.	EMERITS. 75 an hot water	 Gas Appliances: [] hot was furnaces found in sleeping automatic pilots, [] equipped 	tter heaters. [] refrigerators, coms were not [] adequate ed with an automatic control of	[] clothes dryers, [] floor bly vented, [] equipped with valve. Rule 12.10.
36. Dishes/utensits are not being sanitized by immersion for one minute in a cleaning containing 50 nomerblogies minimum and properties. 36. Dishes/utensits are not being sanitized by immersion for one minute in a cleaning solution containing 50 nomerblogies minimum.		[] Life safety code violation		
The measured residual was [] ppm and the measured temperature of at let Rule 5.1.C5.b. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	ıs[]°F.	Rule 11.1. 5 DEMERITS.		
MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at loose 4.00s.		SOON AS POSSIBLE; NOTII	REAS ARE 4 AND 5 DEMERIT TY DEPARTMENT WHEN CO	TS ITEMS - CORRECT AS RRECTED - 874-8300 X 8703
39. The final sanitization rinse water temperature was not at least 180°F. The members temperature was 1°F. Rule 5.1.D.3.b. 4.DEMERTS	easured			
40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. 1 temperature was: P.F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 22. Sanitizing chemicals set.	DEMERITS. he measured			
43. The chemicals and automatically dispensed. Rule 5.1.D.4.c.(2). 2 DE				
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.	Out			
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.2, 1/D	MERIT.	1/ (Con		

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Jen/ to State

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

374-13-12

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			•	INSPE	JI ION AE	FUNI			_		
Owner Name	. [1]	L.	, i	Estab	lishment Na	ime	d	5	المب المبحق	C. 1.	7./.
Address	11 1	- 0.9 101 - C-4	Zip C	ode	Loca	ation	72	<u> </u>		معامية ز	<u> </u>
<u> </u>	O.	a a J 37		DA	rc		1/22/	7 a ~ 1			DEMEDITO:
0 5 1 7 0	ESTAB #	SANI # ROOMS SITES	SEATS	YR. MC		REGULAF	PURPOSE 3 UP		E Reinspection	n to be conduc	DEMERITS
	YES OV NO O	31.23				COMPLAI	NT	3		_ days _ day letter of	~ ○4 PT 22 PT <u>I</u>
	YES O' NO D	<u>sparat</u>		021	105		ER	5	follow-up		PT رح
	5000 011001	Y AND SOURCE	1					TOYIC	MATERIALS	•	
		are being used and/or	served. Ru	le 2.1.A.1.	47	7. [] Toxic	materials, [] poperly stored, [personal medica	tions and/or [] first-aid supp	olies were:
5 DEMERITS. 2. [] Unpasteurized m	nik, [] milk products	s, [] cracked eggs,[2.1.B.4. 5 DEMERITS] unpasteu	ırlzed egg		f limbic	openy stored, [Trabeleu, [] u	sec in tood. A	Jio 1,12, 3 Du	white the second second
3. Canned foods from a	an unapproved source	on premises, being u		served.					SUPPLY		
Rule 2.1.A.3. 5 DEN 4. [] Unlabeled, [] in Rule 2.1.A.2. 1 DEN	mproperly labeled co	ntainers of food are be	ing used a	nd/or served.	_	[] Furth	by of the current ner testing may b	e required. Rul	e 6.1.E.3. 2 D	EMERITS.	
		th severe dents.[] in ERITS.	rusty cond	lition,		0. The free	r tested and fou chlorine was les	s than 0.25 ppm	. The measure		~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~
6. [] Shellfish not beir		ntainer; [] seafood pr				1. [] Hot a	pm. Rule 6.1.A. and [] cold wat	er (under pressi	ire) was not p	rovided to the:	
		oroved. Rule 2.1.A.2. 5	DEMERIT	S.	52	2. (Mobile fo	. [] dishwashe ood units) The w	ater storage tan	k: [] does no	t have adequa	
		N AND PROTECTION		I lanu food	-% -	Rule 8.1.	t being properly C.1. 2 DEMERI	TS.	nuzed aner ez	cridays use.	
or [] other sources	of contamination. Ru	ted to cross contamina iles 2.2.A.1. and 2.3.B.	5. 2 DEM	ERITS	· -			WASTEWAT	ER DISPOSA		
	Rules 2.2, A.1, and 2	pared food products w .3.8.5. 5 DEMERITS.		27.075	*******			system was four	nd to be surfac	ing. Rule 6.2./	4 DEMERITS.
Rule 2.4.B.1. 2 DEN 11. Food contact surface	KÈRITS.		7 10			5. (Mobile fo	ood units): [] v	vaste water stor		***************************************	2.A. 4 DEMERITS uate storage.
and following any kir Rule 5.1.A.3. 2 DEN	nd of operation when	contamination may have	ve occurred	l.		Rule 8.1.	C.2. 4 DEMERI	TS.			
12. Food (Ice) contact si	urfaces are improper	y: [] designed, [] c 4.2.A., 4.2.B., 4.3.A.,	onstructed	, [] installed EMERITS.	I , –			PLU	MBING		
13. Food not protected of stored on floor.	during storage/display	r; [] food left uncover d storage double stack	ed, [] foo	d improperly	50	6. [] Kitch [] sized	en sink, [] utili i, [] installed a	ity sink, [] greand nd/or maintaine	ase trap, [] c d. Rules 6.4.F	irain, [] plum . and 7.8. 2 D l	bing; is improperly EMERITS.
14 Institutions: Ghost to	av(s) [] not kept. [., 2.4.F.7. 2 DEMERIT] not dated, Rule 10.2	[1 1/2 pi	nt milk not	_ 5	water sys	stems at the: [eater, [] wate	king and the waste or closets.
15. Storage of [] food		F, or below. Rule 2.1.E s in ice or water is prof			- ;	[] other	G version of			Hule 6.	4.C. 5 DEMERITS
2 DEMERITS. 16. [] Unwrapped and			previously	served to the				DILET AND HAN			
17. Open cans were being re	used. Rule 2.4.J.1. 5 ng used improperly to		3.7. 1 DEN	IERIT.	<u></u> 5	8. Toilets ro doors, [oms: [] Comp] properly venter	letely enclosed, ed, [] tissue pr	[] Equipped ovided, [] co	with self-closing vered waste re	ng, tight fitting aceptacle (ladies).
		IPERATURES	60r	9		Inadequa	ate number of [] male, and/or [female. Rule 6.] female toil	ets. The numbe	er of toilets are:
18. Potentially hazardou adequately heated to						0. Handwas	sh lavatories: [l clean, f lade	cuate number	. 1 accessib	e, [] fixtures
	measured temperati	ire was [] °F. Rule	2.3.C.3.	DEMERITS		vided [common towel	. Rules 6.3. and	16.8 4 DEME	RITS.	devices not pro-
20. [] Frozen food not temperature was [] °F. Rule 2.3.C.	4. 5 DEMERITS.	9 - M			· · · · · · · · · · · · · · · · · · ·		RII	BBISH	<u> </u>	
21. Potentially hazardou temperature was [] °F. Rules 2.4.G	i.1., 2.4.H.1.a. 5 DEMI	ERITS.	Necroty and	330		equate, [] unc	overed containe	rs were being		. 2 DEMERITS.
22. Potentially hazardou temperature was [] °F. Rules 2.4.G	i.1., and 2.4.H.1.b. 5 C	DEMERITS			3. Storage	areas were not [areas are not co	instructed to be	I linaccessi	le 6.9.B.4. 2 DI ble to vermin,	L ageily deaned
23. Crowded refrigeration Rule 10.1, 2 DEME	RITS.	그 항상 다 가장 보기를 받는다.	(W)			[] reits	se bin of questio	nable salety. Hi	lles 6.9 and 6.	10. 2 DEMER	ITS.
24. The containers used 1 DEMERIT.	, '		5800				IN:	SECT, RODENT	& ANIMAL CO	NTROL	r
25. Accurate thermomet and refrigerated stor	rage temperatures. R	ules 2.3.C.1. and 2.3.D	olding, cook 0.2. 1 DEM	ing, reheatin ERIT.		wete lon	no on the premi:	ses. Mule 6.10.	and 7.12.G. 4	DEMERITS.	rity or guide dogs)
26 No contilled feed has		SONNEL	- 1897 - 1897 - 1897	·.	_ 6	5. Food ser were not	rvice facilities: Ti adequately scre	he outer [] do: ened. Rule 6.1	ors. [] windo 0.D. 4 DEME	ws, [] skyligh RITS.	nts, [] transoms
26. No certified food har 27. Personnel with:	communicable diseas	a.s. e(s), [] boils, [] infection, are preparing a	acted wour	d(s),	-	·	CONCTONICTIO				
Rule 3.1.A. 5 DEME 28. Personnel: [] with	mus.				6	6. Floors, w	CONSTRUCTION VAILS, Ceilings, [not smooth, [1 properly co	IYSICAL FACII nstructed, []	_ITTES in disrepair,
washing areas. Rule	is 3.2.A., 3.2.B., and	g, crinking, in 1000 pre 3.4.A. 5 DEMERITS.	paration at	nd/or dish-	· 6	7. [] Light	surfaces. Rules ting [] ventilati	on inadequate	1 fivtura(c)	ot shielded, [] dirty ventilation
29. Hair restraints not w	om by food handlers.	Rule 3.3.B. 1 DEMER	RITS.	- A	6	noous, į	nises littered, [Jillers, Liexn	austitans. Hu	es 7.6. 7.9 7 1	to, 1 DEMERIT.
30. Food/non food conta	act surfaces of equipr	NT AND UTENSILS	oro ella ell	ne nite ener			storage of []	cleaning equipm	ent, [] linens	Rule 7.11.B.	1 DEMERIT.
31. Single service article	es improperly in Let	i.1.A., 4.2.A., and 4.2.E ored, [] dispensed, [3. 2 DEME	RITS							,
32. Wiping cloths: [] o	Z DEMERIIS.		. 発験1 33-			0. The sleep	ping room(s) are	r f: Tipadoquet	DGING ely ventilated,	unclean, [] ir	ı disrepair,
1 DEMERIT.						1. The []	rsized; [] impr Toilets, [] lava .3. and 12.9.D.	tories. [1 show	a. Hules 129	and 1211 11	DEMICOIT
MANUAL DISHWASHING	S: 1.4. 14. 15.	/ASHING	- 800 si			114100 12	cleansers []	4 UENGRIJS.			
 Dishes/utensils not b DEMERIT. 				for the second second second	7	3. The carp	eting is not: []	clean, [] in go	od repair. Rul	e 12.9.C. 1 DE	MERIT.
 Dishes/utensils are needed. Dishes/utensils are needed. 	M SINGU ISHIDBIBIDISA	ası ı 🕶 Hille 5	1 C 5 2 D	EMEDITO	- // 7	4. Urinking (5. Gas Appl	glasses not suita liances: [] hot	ably sanitized ar water heaters, [d packaged.] refrigerator	Rule 12.6. 2 D s, [] clothes	EMERITS. dryers. [] floor] equipped with
35. Dishes/utensils are n with at temperature of		immersion for 30 seco measured temperature	Control of the Contro	n hot water		automatic 4 DEMER	toung in sleepin pilots, [] equi	g rooms were n ipped with an at	ot: [] adequa itomatic contro	itely vented, [I valve. Rule] equipped with 12.10.
36. Dishes/utensils are n	INCHITO.	iromorpian for an	tt vilkali. Sii	an chlorine	_ 76		safety code viola	itions:			
The measured residual Rule 5.1.C5.b. 4 Di	alwas Ippma	rum and at a temperatured the measured temperatured tempe	ITO AT OF IA	M 1000E		Rule 11.1	. 5 DEMERITS.				
37. No chemical test kit p MECHANICAL DISHWAS	provided. Rule 5.1.D.	4.b. 1 DEMERIT.				ITEMS IN	GRAY SHADED	AREAS ARE 4	AND 5 DEMER	RITS ITEMS - C	ORRECTAS
38. Hot water sanitization sured temperature was	: The wash-water to	mperature was not at I	east 140°F	The mea-			r ossible; NO	HEY DEPARTM	ENT WHEN C	ORRECTED -	874-8300 X 8703
39. The final sanitization temperature was [ası ir nue s	ure was not at least 18	2000	ar a fillater baselin i storiji.							
40. Sustained 165°F hot	water dishwashing m	achine °F Bule 5	.1.D.3.a. 4	DEMERITS.							
Chemical sanitizers: temperature was [Sanitizing chemicals	1 F mule 3.1.0.4.	perature was not at lea .c.(1). 2 DEMERITS	st 120°F, T	he measurec							
 Sanitizing chemicals The chemicals sanitized temperature was formula 	ing rinse water tempi	erature were not at long	.(2). 2 DEI t 130°F. Th	MERITS. e measured							
4. No chemical test kit p	rovided. Rule 5.1.D.4	c.(3). 2 DEMERITS.					4	7			
 Dish racks not stored Gauges: [] not prov 	in a sanitary manner	Rule 5.1.D.6. 1 DEM	ERIT,	MERIT		_/_		1/			
				- 11 - EU -	<u>.</u>	de Enforcem	ent Officer	Low			



SEND TO STATE

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

374-B-12

94

STATE OF THE PARTY	311 2 1
Owner Name Establishment	Name
Address Zip Code	Sociation H 3000
171 Auburn ST 1 04103	POPTAND
MCD # ESTAB # DATE	PURPOSE _ DEMERITS
0 5 1 7 0 SANI # ROOMS SEATS YR. MO. DA	45
LICENSE ISSUED YES OF NO D	COMPLAINT
LICENSE POSTED YES DE NO D S 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	3 NEW/OTHER5
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.	47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs.[] unpasteurized egg	[] improperly stored, [] labeled, [] 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 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. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
Rule 2.1.A.2. 1 DEMERIT.	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.	pom. Rule 6.1.A.2. 5 DEMERITS:
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.	 (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 DEMÉRITS 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.	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 DEMERITS. 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use	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, [] installed, [] 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 improperly	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.
stored on floor, [] food containers in cold storage double stacked of 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 waste-
14. Institutions: Ghost tray(s) [] not kept. [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [X] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. (445)	water systems at the: [] faucet hose, [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERITS.
 Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. DEMERITS. 	TOU ET AND UANDMACH FAOR TIEC
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 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). 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	 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.	60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-
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.	vided [] common towel. Rules 6.3, and 6.8 4 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.	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.
 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.
 The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 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. [] files, [] 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 DEMERTS.
26. No certified food handler/manager. Rules 3.5.	A Constant C
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
28. Personnel: Twith dirty hands and/or Lamoving when second	 Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
[] 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.	67. [] 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.
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: ⟨⟨] in disrepair (cracks, chips, pits, open sears), [] 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 DEMERIT.
OF Striple Service dructes improperty: Stored I dispensed I handled Victoria	LODANIA
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.	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 [] Tollets, [] 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, DEMERIT.	73. The carpeting is not; [] clean, [] in good repair. Bulg 13.0.C. 1. DESCRIPT
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.	74. Urinking glasses not suitably sanifized and prokened. Dule 40.0. a new reserved
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 manufactured for 30 seconds in clean hot water	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.
36. Dishes/inensis are not helps continued by	/o. Life safety code violations:
The measured residual week 1 account and at a temperature or at least 130°F.	Explain: Rule 11.1. S DEMERITS.
37. No chemical test kit provided, Bule 5.1.0.4 h. 1.DEMEDIT	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE, NOTICE DEPARTMENT OF THE PROPERTY OF
MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature upon and other sanitization.	SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
39. The final sanitzation 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.	
1. Chemical sanitizers: The wash-water temperature was not at least 1997.	
42. Sanitizing chemicals not automatically dispensed. Pulo 5 t.0.4 a 00 a posterior	
temperature was 1 1°F. Bule 5.1.0.4.c.(2) 2 DEMENTED	
4. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 5. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 6. Gaussey 1. Journal of the chemical statement of the chemical	
6. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	1/2000
en antiger and the contract of	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1



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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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Ownertedine	hment Name
Address 2 A SAMOL DIMMITTEE LIP CODE	uman Moore Middle School
171 Aubren ST 04107	HORTLAND
MCD # ESTAB # DATE	, 6.1. 462
0 5 1 7 0 2 3 7 5 5 SANI # ROOMS STESS YR. MO.	DAY FOLLOW-UP2 ESTAB. TYPE Reinspection to be conducted 4 PT
LICENSE ISSUED YES NO D	> INVESTIGATION
LICENSE POSTED YES OK NO a	NEW/OTHER5 TOJOW-UP 171
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.	
3. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility.
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served.	[] 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.
Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	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.	[] 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	[] 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 	
Employees handle raw and cooked or prepared food products without thorough handwashing 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: [] washed, [] rinsed, and/or [] sanitized after each use 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.	
I maintained and/or [1 located, Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	FLUMBING 56 [] Kitchen sink [] utility sink [] grease trap. [] drain. [] plumbing: is improperly
13. Food not protected during storage/display: [] food left uncovered, A 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.	[] 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 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.	
16. [] Unwrapped and/or [] potentially hazardous food products previously served to the	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
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.	doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
FOOD TEMPERATURES	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: male and [] female. Rule 6.5 1 DEMERIT.
 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 Flandwash lavatories: [] clean. [] adequate number, [] accessible. [] fixtures
 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. 	maintained, Imand cleansing soap, [] sanitary towel/hand drying devices not provided [] 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. 	
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,	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.
24. 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.O.1. and 2.3.D.2. 1 DEMERIT. 	64. [] files. [] 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
26. No certified food handler/manager, Rules 3.5.	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
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
28. Personnel: With dirty hands and/or I I smoking when preparing and serving food	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
[] 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. 1 DEMERIT.
	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open	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 DEMERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused.	LODGING
Rules 4.4.A. and 5.2.C. 2 DEMÉRITS. 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.
I DEWICKIT.	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
33. Dishes/utensils not being: [] scraped, [] scaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.	73. The carpeting is not [] clean, [] in good repair. Rule 12.9.C. 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. 	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters. [] retrigerators. [] clothes divers. [] thorum
35. Dishes/utensits 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 a second sin clean hot water.	75. Gas Appliances: [] hot water heaters, [] retrigerators, [] 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.
36. Dishes/utensils are not being sanitized by Immersion for the single sanitized by Immersion for the singl	76. [] Life safety code violations:
The measured residual was	Explain: Rule 11.1. 5 DEMERITS.
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS
MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 1409. The man	SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
39. The final sanitization rinse water temperature was not at least 1909.	
temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERTIS. 40. Sustained 165°F hot water dishwashing machine	
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. Bule 5.1.0.4.a.(3): 2 DEMERTIS.	
temperature was 1 1.95. Rule 5.1.0.4.c.(3) 2.05. PEMEDITE	
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.	March Sommer Miles

Dr



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

INSF EOTO	
Owner Name Establishm	LYSETU SCHOOL
Address Zip Code	Pert (No 1)
MCD# ESTAB# DATE	PURPOSE DEMERITS
0 5 1 7 0 0 5 6 7 6 SANI # ROOMS SEATS YR. MO.	DAY REGULAR 5 PT 6 STAB. TYPE Reinspection to be conducted 4 PT
LICENSE ISSUED YESUS NO 0 53 S LOV FEED 99 12 3	COMPLAINT 3 days etter of 2 PT 2 low-up follow-up 1 PT 2
LICENSE POSTED YES NO D	49
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 1 Unpasteurized milk 1 milk products 1 cracked eggs. 1 unpasteurized egg	improperty stored, [] labeled, [] 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. Rule 2.1.A.3. 5 DEMERITS.	WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility.
4. [] 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.
[6. [7] Shellfish not being kept in original container; [7] seafood products misrepresented. 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:
FOOD PREPARATION AND PROTECTION:	 (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.
 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 	THE STATE OF CORPORATION OF CORPORAT
9. Employees handle raw and cooked or prepared food products without thorough handwashing 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.	WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. 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	 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.
and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.	nugo.rozzocumento.
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. 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 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERTS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.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	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 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	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
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.	60. 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.
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	vicea [] Common towes, indies 0.3, and 0.8 4 Denternis.
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.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.	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 [] assity cleaned
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.	[] refuse bin of questionable safety. Pules 6.9 and 6.10. 2 DEMERITS.
25. Accurate thermometers not available or used to evaluate hot holding econing, repeating	INSECT, RODENT & ANIMAL CONTROL 64. [] files, [] 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. PERSONNEL	65. Food service facilities: The outer [] I doors [] I windows [] I shylights [] 1 transports
26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [] communicable disease(s), [] bolls, [] infected wound(s),	were not adequately screened. Rule 6:10.D. 4 DEMERITS.
Rule 3.1.A. 5 DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
 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 1 ventilation inadequate 1 1 feature (a)
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. 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.	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
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. Bules 12.9 and 12.4 in disrepair,
DISHWASHING:	Rules 12.3. and 12.9.D. 2 DEMERITS
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed, Rule 5.1.C.4.	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.
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.	- 1 Difficilly glosses flot suitably sanifized and packaged in the contract
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. Rule 5.1.C.5.a. 4 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.
36 Dispesutencie are perhal	76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.
solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [
WECHANICAL DISHWASHING: 38. Hot water sanitization: The washawater tomography.	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
39. The final sanitization rinse water temperature was not at least 180°F. The measured	Inglistor -
40. Sustained 165°F hot water dishwashing machine — °F. Rule 5.1.D.3.a. 4 DEMERITS. 41. Chemical sanitizers: The wash-water temperature.	
temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 42. Sanitizing chemicals not supported by the sanitizing chemicals of supported by the sanitizing chemical chemicals of supported by the sanitization	
temperature was (1°F Bulle 5 1 Defaulte was not at least 130°F. The measured	7
45. Dish racks not stored in a sanitary manner Bule 5.1 D.s. 1 DEMERIT.	
got [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.2. 1 DEMERIT	A Warell 874 2008

Write - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy



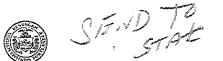
CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

SCILL	374-		~
STATE	بر <i>آ و</i> سر بدر	12	Constant
5	3/7	Les Control	

	INSPECTION REPORT	AND F	311	
Owner Name	Establishment Name	W Hoose 1	4. 126 Si	colo
Address Zipo	YIU3 Location	Mad		
MCD# ESTAB# SANI# ROOMS SEATS	DATE	PURPOSE JLAR		DEMERITS 5 PT
0 5 1 7 0 2 3 / S S SITES	YR. MO. DAY FOLL	OW-UP2 ES	STAB. TYPE Reinspection to be within days	conducted 4 PT 5
LICENSE ISSUED YES NO D	الله الراكب المراكب المعال الالما الإسمال الايمال الإيمال الإيمال	STIGATION4 /OTHER5	follow-up	LET Z
FOOD SUPPLY AND SOURCE	<u> </u>		TOXIC MATERIALS	
 [] Spoiled and/or [] adulterated foods are being used and/or served. Rt S DEMERITS. 		Foxic materials, [] person mproperly stored, [] labe	al medications and/or Trirst- led, [] used in food, Rule 7.12	
[] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasted 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.	el MESH T	OT SCRUBBLE WATER SUPPLY	
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used a		≂urther testing may be req	analysis was not available at tuired. Rule 6.1.E.3. 2 DEMER be unsatisfactory. Rule 6.1.A.1	IIS
Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty contant/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.	lition, 50. The	free chlorine was less than] ppm. Rule 6.1.A.2. 5 [0.25 ppm. The measured chio DEMERITS.	rine residual was
 Shellfish not being kept in original container, [] seafood products mis Bules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 	represented. 51. []	sinks. I dishwashers, or	der pressure) was not provided [] lavatories. Rule 6.1.D.1.	DEMERIIS.
Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERI FOOD PREPARATION AND PROTECTION	magazir vertina er en en e	bile food units) The water's is not being properly clean 8.1.C.1. 2 DEMERITS.	torage tank: [] does not have ed and sanitized after each day	's use.
 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. 	ERIIS	VM.	ASTEWATER DISPOSAL	
9. Employees handle raw and cooked or prepared food products without thor 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 as	**************************************	subsurface disposal system	m was found to be surfacing. Rearly discharged onto the ground	ule 6.2.A. 4 DEMERITS. . Rule 6.2.A. 4 DEMERITS.
Rule 2.4.B.1. 2 DEMERTIS.	fter each use 55. (Mol		water storage tank does not ha	
and following any kind of operation when contamination may have occurre Rule 5.1.A.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed [] constructed to the contact surfaces are improperly: [] designed []	i. [] installed.		PLUMBING	
[] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 L 13. Food not protected during storage/display: [] food left uncovered. []] food storage double stacked or nes	od improperly 56. []	sized. [] installed and/or	k, [] grease trap, [] drain, [maintained. Rules 6.4.F. and 7	.8. 2 DEMERITS.
[] 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 pretained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DE	5/2 A C	ross-connection, without be r systems at the: [] fauc other:	ackflow device, exists between et hose, [] hot water heater, [the drinking and the waste-] water closets, Rule 6.4.C. 5 DEMERITS.
 Storage of [] food and/or [] beverages in ice or water is prohibited. Ru 2 DEMERITS. 	le 2.4,l.2.	A 120 T Contract of Contrac	eres en para esta en en esta en	(Maria) (Maria maria
 [16, [1] Unwrapped and/or [1] potentially hazardous food products previously 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 DEI 	JEDIT doo	ets rooms: [] Completely	enclosed, [] Equipped with s 1 tissue provided, [] covered	elf-closing, tight fitting
FOOD TEMPERATURES	Rul	es 6.5, 6.6, and 6.7. 2 DEI dequate number of [] ma	MERITS. le, and/or [] female toilets. Th le. Rule 6.5 1 DEMERIT.	
 Potentially hazardous food(s) not being: [] reheated [] cooked long er adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. Prepared potentially hazardous foods requiring refrigeration are not being 	THE STATE OF THE S	ndwash lavatories: [] cleansintained, [] hand cleansin	nn, [] adequate number, [] and soap, [] sanitary towel/han	accessible, [] fixtures d drying devices not pro-
to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 20. [] Frozen food not being kept at 0°F, or below: [] Improper thawing. The	5 DEMERITS.	ed [] common towel. Rul	es 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 temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.	measured	inadequate, [] uncovere	RUBBISH d containers were being used.	Rule 6.9. 2 DEMERITS.
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The temperature was [] °F. Rules 2.4,G.1., and 2.4,H.1,b. 5 DEMERITS	63. Sto	rage areas are not constru	ean, [] free of litter, Rule 6.9. cted to be: [] inaccessible to safety. Rules 6.9 and 6.10. 2	vermin, [] easily cleaned.
Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration properties and 1/4 cubic foot of refrigeration properties. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and	3.7.1.000	reiuse biit of questionable	salety. Hules 6.9 allu 6.10. 2	DEMERITS,
DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, coc and-refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DE	king reheating 64 1	flies, [] rodents, [] roa	, RODENT & ANIMAL CONTRO ches, [] live animals (other the Rule 6.10, and 7.12.G. 4 DEM	nan security or quide dogs)
PERSONNEL	65. Foo	od service facilities: The ou	rter [] doors, [] windows, [I. Rule 6.10.D. 4 DEMERITS.	
26. No certified food handler/manager, Rules 3.5. 27. Personnel with:[] communicable disease(s), [] boils, [] infected wor [] respiratory or [] gastrointestinal infection, are preparing and serving the communicable of the communication of the communicati	ind(s),	CONSTRUCTION O	R MAINTENANCE OF PHYSIC	AL EACH ITIES
28. Personnel: [] With dirty hands and/or []] smoking when proposing part	66. Flo	ors, walls, ceilings, [] no dirty surfaces. Rules 7.1-	smooth, [] properly construction 7.6. 1 DEMERIT.	ted, [] in disrepair,
[] with poor hygienic practice. [] eating, drinking, in food preparation 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.		os, [] ductwork, [] inte	adequate, [] fixture(s) not shi rs, [] exhaust fans. Rules 7.6 recessary equipment and article	5. 7.9. 7.10. 1 DEMERIT
FOOD EQUIPMENT AND UTENSILS	60 lms	CIVIED I.	ing equipment, [] linens. Rule	
 Food/non food contact surfaces of equipment: [] in disrepair (cracks, cl seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEM Single service articles improperly: [] stored, [] dispensed, [] handle Rules 4.4.A. and 5.2.C. 2 DEMERTS. 	iips, pils, open ERITS		LODGING	
32 Wining cloths: [] dirty, [] not stored properly in sanitizing solutions Ru 1 DEMERIT.	le 5.1.B. []	undersized, [] IIIIDIODE	inadequately ventilated, uncleabed spacing. Rules 12 9 and 1	211 1 DEMEDIT
DISHWASHING:		00 12.0. AND 12.3.D. Z.DE	;, [] showers, were not: [] c MERITS. Is, were: [] not found, [] ine	
 Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule DEMERIT. 	5.1.C.4. <u>73. The</u>	carpeting is not: [] clear), [] in good repair. Bule 12.9	C 1 DEMEDIT
 Dishes/utensils are not being washed in a detergent solution having a ten least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 Dishes/utensils are not being continued. 		iking glasses not suitably s	anitized and packaged. Rule to r heaters, [] refrigerators, [] ms were not [] adequately v with an automatic control valve	OC OBENEDING
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in cike with at temperature of at least 170°F. The measured temperature was [Rule 5.1.C.5.a. 4 DEMERITS.				erited, [] equipped with e. Rule 12:10.
36. Dishes/utensils are not being sanitized by immersion for one minute in a c solution containing 50 ppm chlorine minimum and at a temperature of at le The measured residual was [ppm and the measured temperature w Rule 5.1.C5b. 4 DEMERITS.		Ufe safety code violations lain: ⇒ 11.1. 5 DEMERITS.		
37. No chemical test kir provided. Rule 5.1.D.4.b. 1 DEMERIT	• ITEM	IS IN GRAY SHADED ARE	AS ARE 4 AND 5 DEMERITS IT	TEMS - CORRECT AS
38. Hot water sanitization: The wash-water temperature was not at least 140° sured temperature was [1°F. Rule 5.1 D.3 b. 2 DEMERITS	F. The mea-	, NOTES	DEPARTMENT WHEN CORRE	CIED - 874-8300 X 8703
39. The final sanitization rinse water temperature was not at least 180°F. The temperature was [100 (60 (60 (60 (60 (60 (60 (60 (60 (60 (
temperature was [1°F Bule 5.1 D.4 c (1) 2 DEMERTS	The measured			
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2,024. 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	MERITS. he measured		and the second section of the second section is a second section of the second section of the second section of	
45. Dish racks not stored in a sanitary manner Rule 5.1 D.S. 1 DEMERIT.	<u> </u>	Z/1/A		
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 E	سسر المحمد	- Mans	4 874-8	708
	code_Eat	orcement Officer		Maria Cara Cara Cara Cara Cara Cara Cara

White-Licensee Copy • Yellow-State Copy • Pink-Inspections Copy

Establishment Representative



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

314-13-12

INSPECTION	, , , ,
Owner Name Set Int Short I want til	MANN Moure Michele School
Address ITI ALLBURY TOUR OUT 03	Location PORTLAND
MCD# ESTAB# DATE SANI# ROOMS SEATS	PURPOSE DEMERITS REGULAR
0 5 1 7 0 2 3 / 5 SITES YR. MO. D	POLLOW-UP ESTAB. TYPE Reinspection to be conducted 4 PT days linvestigation 4 PT days day letter of 2 PT
LICENSE POSTED YES NO D 5	NEW/OTHER5 follow-up 1 PT
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 rood, Rule 7.12. S Deliverins.
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. [VFurther testing may be required. Rule 6.1.E.3. 2 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.	49. P 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
 [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 	[] 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.
7. Meat and/or meat products not USDA approved. Rule 2.1;A.2. 5 DEMERITS. FOOD PREPARATION AND PROTECTION	52. (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
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-	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.	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 2.4.8.1. 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.	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, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	PLUMBING Lateria Lateria Lateria de la composição
13. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked of nested, [] sneeze quards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERTIS.	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 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2.	water systems at the: [] faucet hose, [] hot water heater, [] water closets, 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 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). 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-
 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 	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 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.
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. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.	 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.
Rule 10.1. 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
 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. 26. No certified food handler/manager, Rules 3.5.	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
Personnel with:[] communicable disease(s), [] bolls, [] 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,
 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. 	[] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS: FOOD EQUIPMENT AND UTENSILS	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.
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.	To The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
DISHWASHING:	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
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.	73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Bule 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.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of a being sanitized by immersion for 30 seconds in clean hot water.	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.
with at temperature of at least 170°F. The measured temperature was []°F. Rule 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.	76. [] Life safety code violations: Explain:
The measured residual was ppm and the measured temperature was °F. Rule 5.1.C5.b. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	Rule 11.1. 5 DEMERITS. • ITEMS IN GRAY SHADED ADEAS ADD 4 AND 5 DEVELOPMENT.
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.	• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
temperature was [] °F. Rule 5 1.D.3.b. 4 DEMERITS	Kotchen MGR Shepfren
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.	15.16 Westerle)
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 1308. The	
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS. 45. Dish racks not stored in a sanitary manner Bule 54.D.6.1 DEMERTS.	7/. ///
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.2, 1 DEMERIT.	Klora Wellell 874-878
White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy	Code Enforcement Officer
	Cstablishment Representative

	> 100°	POSTATE	CITY OF PORTLAI FOOD SERVICE INSPECTION R	HEALTH	-12)	
Owner Name	20 90 km	J Committee	Establishment N	soth sch	50/		
Address	Laburas	57		allon Derowo			
MCD # 0 5 1 7 0 LICENSE ISSUED LICENSE POSTED	ESTAB # OOCIO YES X NO D YES X NO D	SANI # ROOMS SEATS	YR. MO. DAY	PURPOSE REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	ESTAB. TYPE Reinspective within follow-up	_ day letter of	DEMERITS 5 PT 4 PT 2 PT 1 PT
	FOOD SUPF	PLY AND SOURCE			TOXIC MATERIALS		orovenia de la
5 DEMERITS.	red milk [] milk produ	is are being used and/or served cts, [] cracked eggs,[] unpa		47. [] Toxic materials, [] per [] improperly stored, [] [sonal medications and/or [abeled, [] used in food. F	tule 7.12. 5 DEMERI	rs.
3. Canned foods fr	om an unapproved soul DEMERITS.	es 2.1.8.4. 5 DEMERITS. rce on premises, being used an		48. [] A copy of the current wa	WATER SUPPLY ater analysis was not availa required. Rule 6.1.E.3. 2 I	able at the facility.	
Rule 2.1.A.2. 1	DEMERIT. found: [] leaking. []	containers of food are being use with severe dents. [] in rusty of		49. [] Water tested and found 50. The free chlorine was less t [] ppm. Rule 6.1.A.2.	to be unsatisfactory. Rule	6.1.A.1. 5 DEMERIT	S. as
6. [] Shelifish no	t being kept in original ond 2.1.B.3. 1 DEMERIT	container; [] seafood products	misrepresented.	E1 [] Hot and [] cold water	(under pressure) was not p or [] lavatories. Rule 6.	1.D.1. 5 DEMERITS.	rage,
8. Cooked and/or	prepared foods are subj	FION AND PROTECTION jected to cross contamination, fr Rules 2.2.A.1, and 2.3.B.5. 2 D	om [] raw foods	Rule 8.1.C.1. Ž DEMERITS	S		
9. Employees han washing in betw	die raw and cooked or p veen. Rules 2.2.A.1, and and/or [] vegetables a DEMERITS.	prepared food products without to 1 2.3.8.5. 5 DEMERITS. The not washed before being use	horough hand- d and/or served.	53. The subsurface disposal sy 54. Wastewater was being impr 55. (Mobile food units): [] was	operly discharged onto the	cing. Rule 6.2.A. 4 D ground. Rule 6.2.A. 4	DEMERITS.
and following at Bule 5.1.A.3. 2	ny kind of operation who DEMERITS.	d. [] rinsed, and/or [] sanitize en contamination may have occi	irred.	Rule 8.1.C.2. 4 DEMERITS			
13. Food not protect	and/or [] located. Ruleted during storage/disp [] food containers in a	neriy: [] designed, [] constru les 4.2.A., 4.2.B., 4.3.A., 4.3.B. lay: [] food left uncovered, [cold storage double stacked or A.1., 2.4.F.7. 2 DEMERITS.] food improperly nested,	[] sized, [] installed and	PLUMBING sink, [] grease trap, [] //or maintained. Rules 6.4. It backflow device, exists b	F. and 7.8. 2 DEMER	nd the waste
15. Storage of []	ost tray(s) [] not kept, chools: milk not kept at a food and/or [] bevera	[] not dated, Rule 10.2 [] 1 40°F, or below. Rule 2.1.B.1. 2 ges in ice or water is prohibited.	Pule 2.4.I.2.	water systems at the: [] f	accept noses, graph noses	Rule 6.4.C.	5 DEMERITS
public were bei	ing reused. Rule 2.4.J.1	hazardous food products previo 5 DEMERITS. y to store food. Rule 2.3.B.7. 1		58. Toilets rooms: [] Comple doors, [] properly vented Rules 6.5, 6.6, and 6.7. 2	, [] tissue provided, [] o DEMERITS.	d with self-closing, tig covered waste recepta	acle (ladies).
19. Prepared poter	ardous food(s) not being ated to all parts Rule 2.4 ntially hazardous foods	EMPERATURES g. [] reheated [] cooked lone i.G.3. 5 DEMERITS. requiring refrigeration are not be ature was [] °F. Rule 2.3.0	ing rapidly cooled	59. Inadequate number of []		er, [] accessible, [wel/hand drying devic] fixtures
20. [] Frozen foo temperature w	od not being kept at 0°F, as []°F. Rule 2.3, ardous hot food(s) not b	or below: [] improper thawing C.4. 5 DEMERITS. Deing stored at 140°F or above. 4.G.1., 2.4.H.1.a, 5 DEMERITS	The measured		RUBBISH vered containers were being	7 	
23. Crowded refric Rule 10.1. 2 D	as [] °F. Rules 2. peration: There is less to DEMERITS.	being stored at 45°F or below, 4.G.1., and 2.4.H.1.b. 5 DEMEI han 1/4 cubic foot of refrigeratio	n per meal.	63. Storage areas are not con		tule 6.9.B.4. 2 DEMEF sible to vermin, [] e. 6.10. 2 DEMERITS.	RITS. asily cleaned
1 DEMERIT. 25. Accurate them	nometers not available of	I are inadequate. Rules 2.4.L.1., or used to evaluate hot holding, Rules 2.3.C.1. and 2.3.D.21	cooking, reheating,	64. [] flies, [] rodents, [] were found on the premise		other than security or 4 DEMERITS.	
	od handler/manager, Ru			 Food service facilities: The were not adequately scree 	outer[] doors, [] wind ined. Rule 6.10.D. 4 DEM	lows, [] skylights, [ERITS,] transoms
27. Personnel with [] respiraton Rule 3.1.A. 5.	n:[] communicable dis / or [] gastrointestinal DEMERITS.	ease(s), [] boils, [] infected infection, are preparing and ser	wound(s), ving food.	66. Floors, walls, ceilings, [N OR MAINTENANCE OF F		
yashing areas	nygienic practice, [] e.s. Rules 3.2.A., 3.2.B., a not worn by food handle	r [] smoking when preparing a ating, drinking, in food preparati nd 3.4.A. 5 DEMERITS, ers. Rule 3.3.B. 1 DEMERITS.	nd serving food, on and/or dish-	[] dirty surfaces. Rules 67. [] Lighting [] ventilation hoods, [] ductwork, [] 68. [] Premises littered, [] 1 DEMERIT.	n inadequate, [] fixture(s) filters, [] exhaust fans. F	lules 7.6, 7.9, 7.10. 1	DEMERIT.
seams), [] n	contact surfaces of equot easily cleanable. Rule	MENT AND UTENSILS uipment: [] in disrepair (crack es 4.1.A., 4.2.A., and 4.2.B. 2 [EMERITS.	69. Improper storage of [] cl	eaning equipment, [] line	ns. Rule 7.11.8. 1 DI	EMERIT.
Rules 4,4.A. a	nd 5.2.C. 2 DEMÉRITS [] dirty, [] not store	d properly in sanitizing solutions		70. The sleeping room(s) are: [] undersized; [] impro 71. The [] Toilets, [] lavate Rules 12.3. and 12.9.D. 2	per bed spacing. Rules 12 pries. [] showers, were no	.9 and 12.11. 1 DEM	ERIT.
MANUAL DISHWA 33. Dishes/utensik	SHING:	cd, [] soaked, [] preflushed.	Rule 5.1.C.4.	72. [] Hand cleansers, [] t 2 DEMERITS.	owels, were: [] not found		
34. Dishes/utensils least 120°F. Tr	s are not being washed ne measured temperatur	in a detergent solution having a	temperature of at	73. The carpeting is not: [] c 74. Drinking glasses not suital 75. Gas Appliances: [] hot w	oly sanitized and packaged	. Rule 12.6, 2 DEME	RITS.
CONTRACTOR OF THE PROPERTY		d by immersion for 30 seconds in The measured temperature was	n clean hot water []°F.		pped with an automatic con		
The measured	illing av þotti chlotine mi	d by immersion for one minute in inimum and at a temperature of im and the measured temperatu	at 6act 1309F	Explain: Rule 11.1. 5 DEMERITS.			2009 (2009) 900 (2009)
37. No chemical to MECHANICAL DIS	st kit provided. Rule 5.1 HWASHING:			ITEMS IN GRAY SHADED A SOON AS POSSIBLE; NOT	AREAS ARE 4 AND 5 DEMI TFY DEPARTMENT WHEN	ERITS ITEMS - CORF CORRECTED - 874-	ECT AS 8300 X 8703
temperature wa	zation rinse water tempe as 1°F. Rule 5.1.	er temperature was not at least sle 5.1.D.3.b. 2 DEMERITS. erature was not at least 180°F. 7 D.3.b. 4 DEMERITS.	he measured				
temperature wa	Fhot water dishwashin izers: The wash-water t s: [] °F. Rule 5.1.	g machine °F. Rule 5.1,D. temperature was not at least 120 D.4.c.(1). 2 DEMERITS	0°F. The measured				
Sanitizing chen The chemicals temperature was No chemical temperature.	nicals not automatically sanitizing rinse water to as [] °F. Rule 5.1. st kit provided. Rule 5.1.	dispensed. Rule 5.1, D.4.c.(2) Imperature was not at least 130 D.4.c.(3). 2 DEMERITS. D.4.b. 1 DEMERIT	P. The measured				
45. Dish racks not	stored in a sanitary man	iner. Rule 5.1.D.6, 1 DEMERIT. ive, Rules 5.1.D.1, and 5.1.D.2.		Code/Enforcement Officer	Mark	luj	

		FOOD SERV		/(17)	
	70.	INSPECTIO		2 17/		
	STATE		<u> </u>	D-16		
Owner Name	7/ . \	Establishm		. Al ITT	- 0-/ 1	
1000	LAND School Livem		Man 14/094	e Middl	o School	
Address	A	Zlp Code	Location	\sim		
1 17/	Anbuca ST	<u> </u>	TOKIVON	``		DEMEDITO
MCD #	ESTAB #	DATE	PURPOSE			DEMERITS 5 PT
0 5 1 7 0	23/58 SANI# ROOMS SITES	SEATS YR. MO.	DAY FOLLOW-UP	2 ESTABLITTE RO	inspection to be conducted	4 PT
		2 - 1	COMPLAINT	······	thin days day letter of	2 PT
LICENSE ISSUED	YES O NO D STO		NEW/OTHER		low-up	1 PT
LICENSE POSTED	AEZ D NO O					
	FOOD SUPPLY AND SOURCE			TOXIC MATE	RIALS	
1 F.: I Spoiled and/	or [] adulterated foods are being used and/or	served. Rule 2.1.A.1.	47. [] Toxic materials, [) personal medications a	and/or [] first-ald supplies food, Rule 7.12, 5 DEMER	were:
5 DEMERITS.	이 없는 사람들은 이렇게 하나라고 되었습니다. 현실을 하는 것은		[] improperly stored	i, [] labeled, [] used iii	1000, 11010) . (2. 0 5 2	
products being u	ed milk, [] milk products, [] cracked eggs,[ised and/or served. Rules 2.1.B.4. 5 DEMERIT	る。 機関(200 mag) 1 mg/21 mg/		WATED CUD	DIV	
Canned foods fro	om an unapproved source on premises, being t	used and/or served.	48. [] A copy of the curr	WATER SUP rent water analysis was no		
Rule 2.1.A.3. 5 [4.] improperly labeled containers of food are be	eing used and/or served.	i Further testing ma	ay be required. Rule 6.1.6	E.3. 2 DEMERITS.	
Rule 2.1.A.2. 1 I	DEMERIT.		49. [] Water tested and	found to be unsatisfactor	y. Rule 6.1.A.1. 5 DEMER measured chlorine residual	IIS. Iwas
 Canned goods to and/or [] swolle 	ound: [] leaking, [] with severe dents, [] in en. Rule 2.1.A.1. 5 DEMERITS.	n rusty condutors	[] ppm. Rule 6.	1.A.2. 5 DEMERITS.	ane parenje in anne 1942 de paren e care en de la faction e	
6 [] Shellfish not	heing kept in original container: [] seafood p	products misrepresented.	51. [] Hot and [] cold [] sinks, [] dishwa	water (under pressure) water or I T lavatories	as not provided to the: Rule 6.1.D.1. 5 DEMERIT:	s.
7 Meat and/or mea	nd 2.1.B.3. 1 DEMERITS. at products not USDA approved. Rule 2.1.A.2.	5 DEMERITS.	FO. (Markin food units) Th	no water storage tank: []	I does not have adequate s	torage,
	and the second of the second o		i is not being prop Rule 8,1,C.1, 2 DEM	erly cleaned and sanitized	i after each day's use.	
8. Cooked and/or p	FOOD PREPARATION AND PROTECTIOn prepared foods are subjected to cross contamination.	nation, from [] raw foods	110.00011011111111111111111111111111111			
or [] other sou	irces of contamination, Hules 2.2.A.1. and 2.3.5	5.5. Z DEMERIIS		WASTEWATER D	ISPOSAL	
washing in betwe	tile raw and cooked or prepared food products to een. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS	 Applications of the series of t	53. The subsurface dispo	osal system was found to l	be surfacing. Rule 6.2.A. 4	DEMERITS.
10. Raw [] fruits a	ind/or vegetables are not washed before be	eing used and/or served.	54. Wastewater was bein	ng improperly discharged o	onto the ground. Rule 6.2.A	. 4 DEMERITS
Rule 2.4.B.1. 2	DEMERITS.	sanitized after each use	55. (Mobile food units): [Rule 8.1.C.2. 4 DEM] waste water storage ta	ank does not have adequate	∋ storage.
and following an	ly kind of operation when contamination may hi	ave occurred.	nuic o. I. Q.Z., 4 VEW		en proceso establica establica establica de la composición del composición de la composición de la composición de la composición del composición de la composición de la composición del composición de la composición de la composición de la composición de la composición del composición del composición de la composición del composición del composición del composición del c	er ar desprision in 1990 e
Rule 5.1.A.3. 2	and surfaces are improperly: [] designed []	constructed, [] installed,		PLUMBIN	ig	
- I maintained:	and/or [] [ocated, Bules 4.2.A., 4.2.B., 4.3.A.	, 4.J.D. Z UCMERIIJ.	56. [] Kitchen sink, [Tutility sink [] arease to	an, [1 drain, [] plumbing	g; is improperly
13. Food not protect	tted during storage/display: [] food left uncover [] food containers in cold storage double star	cked or nested.	[] sized, [] install	led and/or maintained. Ru	iles 6.4.F. and 7.8. 2 DENIE	ERIIS.
i Ispeeze qua	rds absent. Hules 2.2.A.T., 2.4.F./. 4 DEMICH	10.	 A cross-connection, water systems at the 	without backflow device, : [] faucet hose, [] hot	exists between the drinking t water heater, [] water cl Rule 6.4.C	osets.
14. Institutions; Gho retained, [] sc	ost tray(s) [] not kept, [] not dated, Rule 10 thools: milk not kept at 40°F, or below. Rule 2.1	B.1. 2 DEMERITS.	[] other:		Rule 6.4.C	. 5 DEMERITS
15. Storage of [] f	food and/or [] beverages in ice or water is pro	ohibited. Rule 2.4.I.2.				
2 DEMERITS.	and/or [] potentially hazardous food product	s previously served to the		TOILET AND HANDWA		tioht fitting
public were beir	ng reused. Rule 2.4.J.1. 5 DEMERUS.		58. Toilets rooms: [] C doors, [] properly	ompletely enclosed, [] to vented, [] tissue provide	Equipped with self-closing, t ad, [] covered waste reception	ptacie (ladies).
17. Open cans were	e being used improperly to store food. Rule 2.3	.b./. i Dewickii.	Rules 6.5, 6.6, and 6	5.7. 2 DEMERITS.		facilete ever
	FOOD TEMPERATURES		59. Inadequate number [] male and [of [] male, and/or [] female. Rule 6.5 1 C	male toilets. The number of DEMERIT.	r tonets are:
18. Potentially haza	ardous food(s) not being: [] reheated [] coo ted to all parts Rule 2:4.G.3, 5 DEMERITS.	ked long enough to be			e number, [] accessible, [nitary towel/hand drying dev	[] fixtures
Prepared poten	itially nazardous foods requiring refrigeration at	e not being rapidly cooled	maintained, [] nan vided [] common t	id cleansing soap, [] sar towel. Rules 6.3, and 6.8	4 DEMERITS.	nces not pro-
	. The measured temperature was []°F. Ru		[2] para pinana 2, 111 Mari Marging + 1 - 2 - 2 - 2 - 2	a sect carpoonally os floor publications (1995) About		2011/2011/2011/2011
temperature wa	d not being kept at 0°F, or below: [] improper as [] °F. Rule 2.3.C.4. 5 DEMERITS.	tidwing, the mediation		RUBBIS	H	
21. Potentially haza temperature wa	ardous hot food(s) not being stored at 140°F or as I 1°F. Rules 2.4.G.1., 2.4.H.1.a, 5 DEI	above. The measured	61. [] inadequate, []		ere being used. Rule 6.9. 2	DEMERITS.
22. Potentially haza	ardous cold food(s) not being stored at 45°F or	below. The measured	62. Storage areas were		litter, Rule 6.9.B.4. 2 DEM	
temperature wa	as [] °F. Rules 2.4;G.1., and 2.4.H.1.b. 5 eration: There is less than 1/4 cubic foot of ref	DEMERITS.	63. Storage areas are n	not constructed to be: [] restionable safety. Rules 6	inaccessible to vermin, [] 6.9 and 6.10. 2 DEMERITS	j easily cleaned S.
Rule 10.1. 2 D	EMERITS.	ngeration per meai.		,		
24. The containers 1 DEMERIT.	used transporting food are inadequate. Rules	2.4.L.1., and 9.1.A.		INSECT, RODENT & AN	NIMAL CONTROL	
25. Accurate therm	nometers not available or used to evaluate hot	holding, cooking, reheating,	64. [] flies, [] roden		nimals (other than security 7.12.G. 4 DEMERITS.	or guide dogs)
and refrigerated	d storage temperatures. Rules 2.3.C.1. and 2.3	.D.2. 1 DEMERIT.		oremises. Rule 6.10, and es: The outer [] doors. [***************************************
	PERSONNEL		were not adequately	y screened. Rule 6.10.D.	4 DEMERITS.	[]transoms
	od handler/manager. Rules 3.5.					
27. Personnel with [] respiratory	 communicable disease(s), [] boils, [] if or [] gastrointestinal infection, are preparing 	ntected wound(s), and serving food.			CE OF PHYSICAL FACILIT	1ES
Rule 3.1.A. 5 I	DEMERITS.		66. Floors, walls, ceiling	gs, [] not smooth, [] pr Rules 7.1-7.6. 1 DEMERIT	roperly constructed, [] in	disrepair,
[] with poor h	with dirty hands and/or [] smoking when pre nygienic practice, [] eating, drinking, in food p Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS	paring and serving lood, preparation and/or dish-			ixture(s) not shielded, [] of fans. Rules 7.6, 7.9, 7.10.	dirty ventilation
wasning areas.	not wom by food handlers. Rule 3.3.B. 1 DEM	FRITS	hoods, [] ductwor	k, [] filters, [] exhaust	fans. Rules 7.6, 7.9, 7.10.	1 DEMERIT.
		<u></u>	1 DEMERIT.	a, [] unnecessary equip	ment and articles present.	Rule 7.11,A,1,
30. Food/oor food	FOOD EQUIPMENT AND UTENSILS contact surfaces of equipment: [] in disrepail		69. Improper storage of	[[6] cleaning equipment,	[] linens. Rule 7.11.B. 1	DEMERIT.
seams), [] no	ot easily cleanable. Rules 4.1.A., 4.2.A., and 4.	2.B.: 2 DEMERITS.				
31. Single service : Rules 4.4.A. ar	articles improperly: [] stored, [] dispensed nd 5.2.C. 2 DEMERITS.	,[]handled,[]reused.		LODGIN		
32. Wiping cloths:	[] dirty, [] not stored properly in sanitizing	solutions Rule 5.1.B.	70. The sleeping room([] undersized; [s) are: [] inadequately v] improper bed spacing. R	entilated, unclean, [] in d Rules 12.9 and 12.11. 1 DE	lisrepair, MERIT
1 DEMERIT.			71. The [] Toilets, []	lavatories, [] showers.	were not: [] clean, [] in	good repair.
MANUTAL DICE	DISHWASHING	<u> </u>	72. [] Hand cleansers	9.D. 2 DEMERIIS.	ot found, [] inadequate. R	
MANUAL DISHWAS	SHING: s not being: [] scraped, [] soaked, [] pref		Z DEMERITS.			
I DEMERII,			73. The carpeting is not 74. Drinking plasses no	t: [] clean, [] in good re	epair. Rule 12.9.C. 1 DEME ackaged. Rule 12.6. 2 DEM	ERIT.
34. Dishes/utensils least 120°F. Th	s are not being washed in a detergent solution is ne measured temperature was [naving a temperature of at 5.1.C.5. 2 DEMERITS.	75. Gas Appliances: [hot water heaters. [] re	efrigerators. [] clothes dr	VERIIS.
35. Dishes/utensils	s are not being sanitized by immersion for 30 seature of at least 170°F. The measured temperat	econds in clean hot water	furnaces found in sl automatic pilots. (leeping rooms were not: [efrigerators, [] clothes dry] adequately vented, [] a atic control valve. Rule 12.	equipped with
With at tempera Rule 5.1.C.5.a.	ature of at least 170°F. The measured temperat . 4 DEMERITS.	ure was []°F.	4 DEINERIIS.		auc control valve. Fille 12.	.10.
36. Dishes/utensits	are not being sanitized by immersion for one	minute in a clean chlorine	76. [] Life safety code Explain:			6. (60 (20 (60 (60)
a literature de la companie de la co	ning 50 ppm chlorine minimum and at a temper residual was [] ppm and the measured te	ature of at least 130°F. mperature was [] °F.	Rule 11.1. 5 DEME	RITS.		
	o. 4 DEMERITS. est kit provided. Rule 5.1.D.4.b. 1 DEMERIT.		ITEMS IN GRAY SHA	ADED AREAS ARE 4 AND	5 DEMERITS ITEMS - CO	DDEOT • C
MECHANICAL DISH	HWASHING:		SOON AS POSSIBLE	E; NOTIFY DEPARTMENT	FWHEN CORRECTED - 87	nn⊑∪ I AS 74-8300 X 8705
38. Hot water sanit sured temperat	ization: The wash-water temperature was not	at least 140°F. The mea-				
39. The final sanitiz	zation rinse water temperature was not at least	180%F. The measured				
remperature wa	45 F. HUIG 5.1.D.3.b. 4 DEMERITS.		<u></u>		<u></u>	
41. Chemical saniti	F hot water dishwashing machine°F. Rulizers: The wash-water temperature was not at	east 120°E The measured				
tomperature wa	is () F. nule 5.1.U.4.C.(1). 2 DEMIERITS					
43. The chemicals	nicals not automatically dispensed. Rule 5.1.D. sanitizing rinse water temperature was not at le	4.c.(2). 2 DEMERITS.				
remperatore wa	25 [F. Mule 5, 1, D.4, C.(3), 2 DEMERITS	i. Ine measured				
44. No chemical tes	st kit provided, Rule 5.1.0.4.b. 1 DEMERIT. stored in a sanitary manner, Rule 5.1.0.6. 1 DI					
46. Gauges: [] no	ot provided [] inoperative, Rule 5.1.D.1. and	5.1,D.2, 1 DEMFRIT	$\sim 10^{-1}$	<u></u>	#11	
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	면 사기병 가 환경환 기통 제		Code Enforcement Officer	,		

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