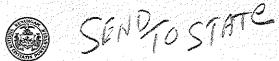


	ON REPORT 5/) - 11 - 003
	MISTER BAGEC
Address 64 AUBURIN 3T OY103	Location PORTLAND
MCD # ESTAB # DATE 0 5 1 7 0 2 5 6 8 SANI # ROOMS SEATS	PURPOSE DEMERITE
LICENSE ISSUED YES DE NO D 5 3 / 1 / 2 / C/C / 5	FOLLOW-UP2 ESTAB. TYPE Reinspection to be conducted 4 PT
LICENSE POSTED YES ET NO D TO POSTED YES	NEWATHER
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.	TOXIC MATERIALS 47/ [A.] Toxic materials, [] personal medications and/or [] first aid quastles.
[] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS, 3. Capped foods from an unapproved served.	47 A Toxic materials, [] personal medications and/or [] first-aid supplies were: improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS. Steat Wool IN USE @ Fot State
Rule 2.1.A.3, 5 DEMERITS. 4. [1] Unlabeled, [1] improperly labeled containers of food are its labeled and/or served.	WATER SUPPLY 48. [] A copy of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water analysis was not qualifyly and a fall of the current water and a fall of th
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 6.1.4.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 nom. The macro chlorine was less than 0.25 nom. The macro chlorine was less than 0.25 nom.
[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.	[] ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the:
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 handwasters in horse in horse in the product of the produc	
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.	WASTEWATER DISPOSAL 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.
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.	55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
12. Food (loe) 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.DEMERTS	PLUMBING
13) Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or hested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	 [] 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. 2 DEMERITS. 	A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS
16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] Itissue provided, [] covered waste receptacie (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 adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
9. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] 7°. Rule 2.3.C.3. 5 DEMERITS. 1. Prozen food not being kept at 0°. or below. [] improper thawing. The measured temperature was [] 7°. Rule 2.3.C.4. 5 DEMERITS.	60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing scap, [] sanitary towel/hand drying devices not provided [] common towel, Rules 6.3, and 6.8 4 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 DEMERTS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTS.	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.
The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	INSECT, RODENT & ANIMAL CONTROL 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs)
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL	were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
26. No certified food handler/manager. Rules 3.5. 27. Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
Rule 3.1.A. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hyglenic 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.
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.	67 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 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 improperty: [A] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERTIS.	The sleeping room(s) are: [:] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
1 DEMERIT.	71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
MANUAL DISHWASHING: 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.
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.	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not. [] adequately vented. [] equipped with
35. Dishes/utensiis 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.	automatic pilots, Jequipped with an automatic control valve. Hule 12.10. 4 DEMERITS. Jequipped with an automatic control valve. Hule 12.10. 76 M Life safety code violations:
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.	Explain: Rule 11.1. 5 DEMERITS.
Rule 5.1.C5.b. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING:	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
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.	76-BRollow outles Cover
The final sanitization rinse water temperature was not at least 180°F. The measured merature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. ad 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.	
al sanitizers: The wash-water temperature was not at least 120°F. The measured ture was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. g chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.	
nicals sanitizing rinse water temperature was not at least 130°F. The measured re was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	
AT CORE TO A PT CATALOGUE TO SHEET OF THE ATTENDED TO THE TOTAL TOTAL TO THE TOTAL TOTAL TO THE TOTAL TOTAL TO THE TOTAL TOTA	



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

375-A-002

INSPECTIO	IN REPORT
Owner Name Establishme	nt Name My BASEC
64 AUBURN ST 09103	Part CAR
0 5 1 7 0 2 5 0 0 SANI # ROOMS SEATS YR. MO.	PURPOSE DEMERITS REGULAR 1 FOLLOW-UP 22 ESTAB. TYPE Reinspection to be conducted 5 PT
LICENSE ISSUED YES NO D 5300002699100	COMPLAINT day within days 4 PT INVESTIGATION 4 PT
	NEW/OTHER
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.	TOXIC MATERIALS 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 2.1,8.4. 5 DEMERITS. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1 A 3.5 DEMERITS.	
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.	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.
 Canned goods found: [] leaking. [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERTS. 	49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
[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: [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1 5 DEMERITS
FOOD PREPARATION AND PROTECTION Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other courses of a cooked and a cooked a cooked and a cooked a cooke	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.
Employees handle raw and cooked or prepared food products without thorough hand-	WASTEWATER DISPOSAL
washing in between. Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.	 The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
 Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. 	 (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
 Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. Food not protected during storage/display: [] food left uncovered, [] food improperly 	PLUMBING 56. [] Kitchen sink. [] utility sink. [] grease trap. [] draip. [] 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 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.	water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS.
16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [.] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS. 20. L. Terzen/God not being kept at 0°F or below. [Limproper thawing. The measured.]	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro- vided [] common towel: Rules 6.3, and 6.8 4 DEMERITS.
temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured 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, [] refuse bin of guestionable 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. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.	INSECT, RODENT & ANIMAL CONTROL
1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
PERSONNEL	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS:
26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
Rule 3.1.A. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,	[] 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.	 [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 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. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	Tooling 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair,
1 DEMERIT. DISHWASHING	71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.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.	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with
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.	automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS. 76. [] Life safety code violations:
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine	Explain: Rule 11.1.5 DEMERITS.
solution containing 50 ppm cnionne minimum and at a temperature of at least 150 f. 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.	 ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.	
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.	
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.	
 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.	I Wandl 874-8308



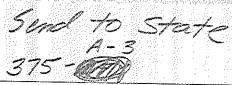
Send to State

Owner Name	INSPECTION REPORT 375-4-3
KICHARD LALLEN, INC	Establishment Name MR. BAGEL
64 AUBURN ST.	Code 04/03 PORTLAND
0 5 1 7 0 SANI # ROOMS SEATS	DATE PURPOSE DEMERITS YR MO. DAY FOLLOWING SETABLINGS SALES FETABLINGS SALES FOLLOWING S
UCENSE ISSUED YES D' NO H' 5 5 6 7 1	YR MO. DAY FOLLOW-UP 2 ESTAB. TYPE Reinspection to be conducted within days 5 PT C 1 7 8 0 9 3 0 INVESTIGATION 4 0 Investigation 2 PT 2
LICENSE POSTED YES ID NO. 8 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	NEW/OTHER
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. R 5 DEMERITS.	TOXIC MATERIALS At [] Toxic materials [] personal medications and/or [] first-aid supplies were
 [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpaste products being used-and/or served. Rules 2 1 B 4 5 DEMERITS 	William Milliam Milliam State Control of the Contr
Canned foods from an unapproved source on premises, being used and/or Rule 2.1.A.3. 5 DEMERITS. [] Unlabeled, [] improperly labeled containers of food are being used a Rule 2.1.A.2.1.B.MEDIT.	48. [] A copy of the current water analysis was not available at the facility.
Rule 2.1.A.2. 1 DÉMÉRIT. Canned goods found: [] leaking, [] with severe dents. [] in rusty con- and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.	Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
 Shellfish not being kept in original container; [] seafood products mis Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 	srepresented. 51. Hot and C. J.cold water (under pressure) was not provided to the:
 Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERI. FOOD PREPARATION AND PROTECTION 	TS. Justines of playatones. Hule 61.0.1. 5 DEMERITS. 52. (Mobile food units) The water storage tank: [] does not have adequate storage. [] is not being properly cleaned and springer 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. 2 DEM 	[] raw foods [ERITS
Employees handle raw and cooked or prepared food products without thorwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. Raw [] fruits and/or [] vegetables are not washed before being used an	ough hand- WASTEWATER DISPOSAL
1) Food contact surfaces not: b. Jurgehod (), bringed and/or to a subset of	54. Wastewater was being improperly discharged onto the ground. Bulle 6.2.A. 4 DEMERITS 55. (Mobile food units): Follows to represent any does not have added the control of the control
Rule 5.1.A.3. 2 DEMERITS. 2. Food (Ice) contact surfaces are improperly: 1 designed [] constructed	d. Nucrollod
[] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 D. Food not protected during storage/display: [] food left uncovered, [] foo stored on floor, [] food containers in cold storage double stacked or nest	DEMERITS. PLUMBING Od improperly 56. [] Kitchen sink [] Utility sink [] trease tren [] drain [] humbing is improperly.
[] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pi retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEM	57 A cocc connection without healthaw have
Storage of [] food and/or [] beverages in ice or water is prohibited. Rul 2 DEMERITS.	MERITS. [] other: Rule 6.4.C. 5 DEMERITS le 2.4.1.2.
[] Unwrapped and/or [] potentially hazardous food products previously public were being reused. Rule 2.4.J.1. 5 DEMERITS.	58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEN FOOD TEMPERATURES	Hules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female tollets. The number of toilets are:
Potentially hazardous food(s) not being: [] reheated [] cooked long encodequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	60. Handwash lavatones: [] clean, [] adequate number, [] accessible, [] fixtures
Prepared potentially hazardous foods requiring refrigeration are not being to 45° or below. The measured temperature was []°F. Rule 2.3.C.3. 1 [_] Frozen food not being kept at 0°F, or below: [_] improper thawing. The	5 DEMERITS. Vided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS.
temperature was []°F Rule 2.3.C.4. 5 DEMERITS. 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.	RURRISH
Potentially hazardous cold food(s) not being stored at 45°F or below. The a temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS	63. Storage areas are not constructed to be: [] inaccessible to vermint, [] easily cleaned.
Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration pe Rule 10.1. 2 DEMERITS. The containers used transporting food are inadequate. Rules 2.4.L.1., and	1914
1 DEMERIT. Accurate thermometers not available or used to evaluate hot holding, cool	king, reheating, 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs)
and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEM PERSONNEL	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS
No certified food handler/manager. Rules 3.5. Personnel with: [] communicable disease(s), [] boils, [] infected wou [] respiratory or [] gastrointestinal infection, are preparing and serving	ind(s), CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
Rule 3.1.A. 5 DEMERTIS. Resconnel: L. Lwith dirty hands and/or L. I smoking when grenaring and s	serving food [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
[] with poor hygienic practice, [] eating, drinking, in food preparation a 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.	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1.
FOOD EQUIPMENT AND UTENSILS)Food/non food contact surfaces of equipment: [] in disrepair (cracks, cf	1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
seams), [x] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEM Single service articles improperly: [] stored, [] dispensed, [] handle	ad. Treused. LODGING
Rules 4.4.A. and 5.2.C. 2 DEMÉRITS. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 1 DEMERIT.	ule 5.1.B. [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets; [] layatories, [] showers, were not: [] clean, [] in good repair.
DISHWASHING	Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
ANUAL DISHWASHING: Dishes/utensiis not being: [] scraped, [] soaked, [] preflushed. Rull 1 DEMERIT.	e 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. Rule 12.6. 2 DEMERITS.
 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 	nperature of at 75. Gas Appliances: [] hot water heaters; [] refrigerators; [] clothes dryers, [] floor furnaces found in sleeping rooms were not; [] adequately vented, [] equipped with
 Dishes/utensils are not being sanitized by immersion for 30 seconds in cl with at temperature of at least 170°F. The measured temperature was [Rule 5.1.C.5.a. 4 DEMERITS. 	PF: 4 DEMERITS
 Dishes/utensils are not being sanitized by immersion for one minute in a solution containing 50 ppm chlorine minimum and at a temperature of at i The measured residual was [] ppm and the measured temperature. 	was [of] °F.
Rule 5.1.C5.b. 4 DEMERITS. 7. No chemical test kit provided, Rule 5.1.D.4.b. 1 DEMERIT. #ECHANICAL DISHWASHING:	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 sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 	
 The final sanitization rinse water temperature was not at least 180°F. The temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. Sustained 165°F hot water dishwashing machine°F. Rule 5.1.D.3.a 	measured
 Chemical sanitizers: The wash-water temperature was not at least 120°F temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 	The measured
 Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 Id. The chemicals sanitizing rinse water temperature was not at least 130°F. temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 	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. / CANSONAL FILLERS



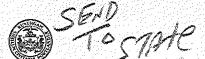
1

CITY OF PORTLAND, MAINE



INSPEC	TION REPORT 375
Eschara L Silen Inc	MR BAGEL - N. DEERING
64 Auburn St. 2000	Location Control of the Control of t
DATE O 5 1 7 0 LICENSE ISSUED YES D NO 20 LICENSE POSTED YES D NO 20 A SANI # ROOMS SITES SANI # ROOMS SITES YR. MO.	DAY REGULAR 1 ESTAB. TYPE Reinspection to be conducted 5 PT COMPLAINT 3 Within days etter of 2 PT NEW/OTHER 5
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.	TOXIC MATERIALS
5 DEMERITS. 2. [] 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.	47 Toxic materials. [] personal medications and/or [] first-aid supplies were improperly stored, [] labeled. [] used in food. Rule 7.12. 5 DEMERITS.
Rule 2.1.A.3. 5 DEMERITS. 4 by Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.	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.
Solution	49. [] Water tested and found to be unsatisfactory. Rule 6.1,A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
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. lis 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 or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS	Hule 8.1.C.1. 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 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
[7] Food contact surfaces not: [x] washed, [x] rinsed, and/or [x] 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.
 Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 	PLUMBING 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.
[] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions; Ghost tray(s) [] not kept. [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.	57. A cross-connection, without backflow device, exists between the drinking and the waste water systems at the: [] faucet hose, [] hot water heater, [] water closets. [] other: Rule 6.4.C. 5 DEMERITS
 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors. [] properly vented. [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be 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.	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. RUBBISH
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. 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. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.	 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.
1 DEMERIT. 25 Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL 26. No certified food handler/manager. Rules 3.5.	INSECT, RODENT & ANIMAL CONTROL 64. [] flies, [] rodents, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 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 66 Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
Personnel: I with dirty failts all to 1 January Market and 2 January Market and 3 January Market and 3	67. [] 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 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. 32. Wiping cloths: [] dirty, one 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: 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.
1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was []°F.	automatic pilots, [] equipped with an automatic control valve. Rule 12:10. 4 DEMERITS
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. The measured residual was [] ppm and the measured temperature was [] °F.	76 M Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING:	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 876 THE WINDOW OF THE FORM A CONTROL OF THE PROPERTY
 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. 	- missing breakers in who prome
 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. 	
42. Sanitizing chemicals not automatically dispersed. Note 5.1.0.4.c.(2). 2 DEMERTO. 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: [1 not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	

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



375-A-003

INSPECTI	ION REPORT
CCM M ON TO JOHN DURAN	ment Name MISTER ISAGEC
Address 64 Aubury ST O4103	Location Partial
MCD # ESTAB # DATE 0 5 1 7 0	PURPOSE REGULAR POLLOW-UP
FOOD SUPPLY AND SOURCE [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.	TOXIC MATERIALS
DEMERITS. 2. [] 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. Rule 2.1.A.3. 5 DEMERITS.	47.[[] Toxic materials, [] personal medications and/or [] first-aid supplies were: improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS. Scop Scap On Supplies Roder WATER SUPPLY
[] Unlabeled, [] improperty labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.	48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
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.	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [
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 because handle.	[] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 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. 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.	WASTEWATER DISPOSAL 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.
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,	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. 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. 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 wastewater systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS.
16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. FOOD TEMPERATURES	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:
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.	j male and [] female. Rule 6.5 1 DEMERIT. Go, Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained. [M] hand cleansing scap, [M] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS. HAND SAP OR TOWNED. RUBBISH
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. 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. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.	 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.
1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL	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. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
26. No certified food handler/manager. Rules 3.5. 27. Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
Pespiratory of [] gastrointestinal infection, are preparing and serving root. 28. Personnel: [] with cirrly hands and/or [] smoking when preparing and serving food, [] with poor hyglenic 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.	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 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 7.11.8. 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. 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.	CODGING 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.
MANUAL DISHWASHING: 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.
1 DEMERIT. 34. Dishes/utensiis 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.	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not [] adequately vented, [] equipped with automatic plots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
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. The measured residual was [76. [] Life safety code violations: Explain: Rule 11.1, 5 DEMERITS. • ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization rinse water temperature was not at least 180°F. The measured	SCORAGE SCORE, NOTE: DELANTIMENT STEER SCRIEGES STATES
temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine°F. Rule 5.1.D.3.a. 4 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.	
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	- 11/1/11/11/11/14-8708

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



INSPECTIO	IN REPORT 5/3-/3-003
Owner Name CCMM And Cla Tola William Establishm	ent Name
Address Zip Code	Location
MCD# ESTAB# 04/03	Poetland
0 5 1 7 0 SANI # ROOMS SEATS	PURPOSE DEMERITS REGULAR
LICENSE ISSUED YES DO NO D D 02600116	DAY FOLLOW-UP
LICENSE POSTED YES ON NO D	NEW/OTHER
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.	TOXIC MATERIALS
2. [] Unpasteurized milk [] milk products [] accolor a see []	47. [] Toxic materials, [] personal medications and/or [// inst-aid supplies were:] improperly stored, [] labeled, [] used in food. Rule 7:12, 5 DEMERITS.
Canned foods from an unapproved source on premises being used and/or and	WATER SUPPLY
Rule 2.1 A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.	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.
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
 Shelftish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 	51. 1 Hot and 1 Cold water (under pressure) was not provided to the
 Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. 	52. (Mobile food units) The water storage tank: 1 I does not have adequate storage.
Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	[] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between: Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	WASTEWATER DISPOSAL
Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTIS.	 The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred.	 (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	
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.	PLUMBING 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.
14. Institutions: Ghost trav(s) [] not kept [] not dated Rule 10.2.[] 1/2 pint milk not	57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose, [] hot water heater, [] water closets.
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.l.2. 2 DEMERITS.	[] other. Rule 6.4.C. 5 DEMERITS.
[] Johnwapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.	TOILET AND HANDWASH FACILITIES
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	58. Tollets 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 DEMERTS.
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.
19. 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 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.1a. 5 DEMERTS.	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.
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. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	INSECT, RODENT & ANIMAL CONTROL 64 1. I files 1. 1 rodents 1. 1 roaches 1. 1 live animals (other than security or quide dogs)
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. 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.	were not adequately screened. Hule 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 66 Floors walls, callings, [] 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 dish-	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. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 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.
1 DEMERTI. DISHWASHING	71. The [] Tollets, [] 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
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.	2 DEMERITS. 3 73. The carpeting is not [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
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.	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.
Rule 5.1.C.5.a. 4 DEMERITS. 36. Dishes/intensils are not being sanitized by immersion for one minute in a clean chlorine	76. [·] Life safety code violations: Explain:
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.C5.b. 4 DEMERITS.	Rule 11.1. 5 DEMERITS
Hule 5.1.C.5.b. 4 DEMERTS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING:	 ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.	·.
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.	
40. Sustained 165°F hot water dishwashing machine of Rule 5.1.D.3.a. 4 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature properties.	
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.	A OHOUSE

375-A-003

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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INSPECTIO	IN REPORT
Owner Name Establishme Address	ame and the second
64 ALBURN ST 210 COMO	PURHAMD
0 5 1 7 0 SANI# ROOMS SEATS	PURPOSE REGULAR 1 ESTAB. TYPE Reinspection to be conducted within days 4 PT
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 2. [] 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. Rule 2.1.A.3. 5 DEMERITS.	47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS. WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility.
 [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 	[] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks. [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough hand-	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. 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.
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 [] 1/2 pint milk not	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose, [] hot water heater, [] water closets,
retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.8.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: I Completely enclosed 1 Equipped with self-closing, tight fifting
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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.	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.
The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL	INSECT, RODENT & ANIMAL CONTROL 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [] communicable disease(s), []] boils, []] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.4. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, []] eating, drinking, in food preparation and/or 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.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] 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.
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused.	1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair.
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 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at 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. 	 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters. [] refrigerators. [] clothes dryers. [] floor furnaces found in sleeping rooms were not: [] adequately vented. [] equipped with automatic pilots. [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
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. The measured residual was [76. [] Life safety code violations: Explain: Rule 11:1. 5 DEMERITS. • ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
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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. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.	1-0-1-0-4 = 742



CHYLICHYTS ENGLISIOS

INSPECTION REPORT CCAMINE MUSTER BATEL Zip Code 04/03 Parti m DATE PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION 5 1 7 0 ROOMS DEMERITS 891 MO. DAY 5 PT ESTAB. TYPE Reinspection to be c LICENSE ISSUED 4 PT within ے ایرات 0509 2 PT LICENSE POSTED 1 PT FOOD SUPPLY AND SOURCE Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. TOXIC MATERIALS [] 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. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. WATER SUPPLY [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 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. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 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.

[[] Mot and [] cold water storage tanks [] does not have adequate storage. [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. FOOD PREPARATION AND PROTECTION Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.

Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 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. 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): [] was 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.

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 [] 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 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.

[] other:

Rule 6.4.C. 5 DEMERITS. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 **DEMERITS. TOILET AND HANDWASH FACILITIES** TOILET AND HANDWASH FACILITIES

58. Tollets 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. 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. prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.

[] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. RUBBISH 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS. Potentially hazardous cold food(s) not being stored at 45°F or below. The measu 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. 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: The 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. [] 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. 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. 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), [] bolis, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.

67. [] Lighting [] ventilation inadequate, [] 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. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: [] In disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4,1.A., 4,2.A., and 4,2.B. 2 DEMERITS.

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. 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. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS. DISHWASHING MANUAL DISHWASHING: Dishes/utensils not being: [] scraped, [] soaked, [] prefiushed. 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.
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. 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. 76. [] Life safety code violations: Explain: Rule 11.1, 5 DEMERITS. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F.

The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C..5.b. 4 DEMERITS.

No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 MECHANICAL DISHWASHING:

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.

39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.

40. Sustained 165°F hot water dishwashing machine ____ °F. Rule 5.1.D.3.a. 4 DEMERITS.

41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.

42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.

43. The 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. MECHANICAL DISHWASHING: 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

Enforcement Office



	FOOD SERVICE INSPECTION F	HEALTH) <i>17 4</i>		4
OWNER NAME BATTLE - NORTH DEERING	Establishment N	Name SH me)			<u>n general</u> Holdstein
	Code LLo	cation 1-U2+1ANI)			
MCD# ESTAB # ROOMS SEATS	DATE	PURPOS REGULAR	E .			DEMERIT
LICENSE ISSUED YES D NO D C 5	YR. MO. DAY	COMPLAINT	2 =	STAB. TYPE Reins within	pection to be conducted days	4 PT
LICENSE POSTED YES D NO D Z Z	<u> </u>	NEW/OTHER	5	follow	day letter of	2 PT
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Ri 5 DEMERITS.		17. Toxic materia	lo 7 7 as as	TOXIC MATERI	ALS	
[] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteur products being used and/or served. Rules 2.1.B.4. 5 DEMERITS	irized egg	[] improperly sto	ored,[]labe	iled, [] used in foc	/or [] first-aid supplie od. Rule 7.12. 5 DEME	s were: :RITS.
Canned foods from an unapproved source on premises, being used and/or Rule 2.1.A.3. 5 DEMERITS. [] Unlabeled, [] improperly labeled containers of food are being used an Bulg 2.1.A.2.1 DEMERIT. [] Unlabeled, [] improperly labeled containers of food are being used an account of the property labeled containers of food are being used an account of the property labeled containers of food are being used an account of the property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers of food are being used and or property labeled containers.		l8. [] A copy of the	current water	WATER SUPPLY	unilphia at the facility	
5. Canned goods found: [] leaking [] with sovers deate	#IOP (100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 / 100 /	9. Water tested	g may be requand to I	Jired. Hule 6.1.E.3. De unsatisfactory. F	2 DEMERITS. Rule 6.1.A.1. 5 DEMER	RITS.
[] Shellfish not being kept in original container, [] seafood products mis Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	represented. 5	I PUIL DUR	: 0. I.A.Z. 3 L		asured chlorine residua not provided to the: e 6.1.D.1. 5 DEMERIT	
Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERIT FOOD PREPARATION AND PROTECTION	S. 5	lis not being b) The water st	[] lavatories. Rule torage tank: [] doe ed and sanitized after	e 6.1.D.1. 5 DEMERIT es not have adequate s er each day's use.	Storage,
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9. Employees handle raw and cooked or prepared food products without thoro washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used an Eules 24 B.1.		3. The subsurface di	sposal systen	ASTEWATER DISPO	urfacing, Rule 6.2.A. 4	DEMERITS
Rule 2.4.B.1. 2 DEMÈRITS. 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized af and following any kind of operation when contamination may have occurred	5	Wastewater was b	eing imprope): [] waste v	rly discharged onto	the ground. Rule 6.2.A loes not have adequate	4 DEMERITS
12. Food (Ice) contact surfaces are improperly: [] designed [] constructed	[] installed	compare of the consequence of the	LWENI'S.			
[] maintained and/or [] located. Rules 4.2.A., 4.2.B. 4.3.A. 4.3.B. 2 DE 13. Food not protected during storage/display: [] food left uncovered, [] foo stored on floor, [] food containers in cold storage double stacked or nester	d improports 5	6. [] Kitchen sink, [[] utility sink	PLUMBING [, [] grease trap, [paintained Bules 6] drain, [] plumbing 3.4.F. and 7.8. 2 DEME	; is improperly
[] 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	A cross-connection	on, without ba	ckflow device exist	s between the drinking er heater, [] water ck	and the waste
 Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2 DEMERITS. 	2.4.1.2.	TOBIOL			opravida i satistica i satiya e e i daliya e.	. 5 DEMERITS
 16. [] Unwrapped and/or [] potentially hazardous food products previously spublic 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 DEM 	served to the 5	8. Toilets rooms: [] doors, [] properl		AND HANDWASH F enclosed, [] Equip tissue provided, [FACILITIES ped with self-closing, to] covered waste recept	ight fitting stacle (ladies).
FOOD TEMPERATURES		nuies 6.5, 6.6, and	er of [] male	EHIIS.	toilets. The number of	
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to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.		Ambaran Maria Angara Angara Maria Mari		1980 1980 1980 1980 1980 1980 1980 1980		28.11 g. 1985 (17.5g)
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The remperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.	-	1. [] inadequate, [······	ing used, Rule 6.9, 2 Rule 6.9.B.4, 2 DEME	
 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The memberature 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 	6	3. Storage areas are	not construc	ted to be: [] inacc	essible to vermin, [] nd 6.10. 2 DEMERITS	easily cleaned
Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 1 DEMERIT.	9.1.A	<u> </u>		RODENT & ANIMA		
 Accurate thermometers not available or used to evaluate hot holding, cook and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 	ERIT.	were found on the 5. Food service facil	e premises. F	tule 6.10, and 7.12.0 er [] doors, [] w	indows, [] skylights,	
PERSONNEL 26. No certified food handler/manager. Rules 3.5.		were not adequat	ely screened.	Rule 6.10.D. 4 DE	MERITS.	
 Personnel with: communicable disease(s), left boils, left boils,	ennettekkeptekkeptekt	S6 Floors walls cell	ings [] not		F PHYSICAL FACILITI fy constructed, [] in c	
 Personnel: [] with dirty hands and/or [] smoking when preparing and st [] with poor hygienic practice, [] eating, drinking, in food preparation ar washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 	id/or distr-	57/ [M] Lighting [] noods, [] ductw	ventilation ina ork, [] filters	dequate, 🎉 fixture s, [] exhaust fans.	e(s) not shielded, [T DEMERIT.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS	6	1 DEMERIT.			and articles present.	
30. 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	ps, pits, open RITS.			LODGING		
31. Single service articles improperly: [] stored, [] dispensed, [] handled Rules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rul	e 5.1.B.	[] undersized; [] improper t	inadequately ventila sed spacing. Rules	ated, unclean, [] in di 12.9 and 12.11. 1 DE	MERII.
1 DEMERIT. DISHWASHING	· · · · · · · · · · · · · · · · · · ·	Rules 12.3. and 1	12.9.D. 2 DE I	VIERITS.	not: [] clean, [] in and, [] ind, [] inadequate. R	
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule	5.1.C.4.	2 DEMERITS. 73. The carpeting is r	not: [] clean	, [] in good repair.	. Rule 12.9.C. 1 DEME ged. Rule 12.6. 2 DEM	ERIT.
DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a tem least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 C.	perature of at EMERITS.	75. Gas Appliances:	[] hot water	heaters, [] refrige	erators, [] clothes dry	yers, [] floor equipped with
 Dishes/utensils are not being santized by immersion for 30 seconds in cle with at temperature of at least 170°F. The measured temperature was Rule 5.1.C.5.a. 4 DEMERITS. 	Jar.	4 DEMERITS. 76. [] Life safety or			control válve. Rulé 12.	
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	ast 130°F.	Explain: Rule 11.1. 5 DEI	MERITS.			
Rule 5.1.C.,5.b. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING:	<u></u>	ITEMS IN GRAY S SOON AS POSSI	SHADED ARE BLE: NOTIFY	DEPARTMENT WH	EMERITS ITEMS - CO IEN CORRECTED - 8	RRECT AS 74-8300 X 870
38. Hot water sanitization: The wash-water temperature was not at least 140° sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.		57- Negel	14	707)	<u> </u>	
 The final sanitization rinse water temperature was not at least 180°F. The temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. Sustained 165°F hot water dishwashing machine°F. Rule 5.1.D.3.a. 						
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 The chemicals sanitizing rinse water temperature was not at least 130°F. Temperature was [] °F. Rule 5.1.D.4.c.(3). 	The measured	<u> </u>				
 No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 	DEMERIT	Ch. Re				
to: Gauges, [] Hot provided [] Hilloperative, Hotes 5, 1, 10, 3, disc 5, 1, 10, 2, 1, 1		- The hard	ampeters,			



SEND TO STATE

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

	INSPECTION RI	EPORT 37	75-14 -	3		
Owner Name CCMM INC	Establishment Na					
	Code ,Loca		<u>- Norti-</u>	<u> Loop</u>	<u> </u>	
MCD# ESTAB #	DATE DATE	PURPOSE				DEMERIT
0 5 1 7 0 2 5 0 9 0 SANI # ROOMS SEATS LICENSE ISSUED YES NO D 7	YR. MO. DAY	FOLLOW-UP	ESTAB.	TYPE Reinspection	to be conducted days	5 PT
LICENSE POSTED YES NO D 5 9	010809	INVESTIGATION NEW/OTHER	ال) الهييي		day letter of	2 PT
FOOD SUPPLY AND SOURCE			ТО	XIC MATERIALS		
[] Spoiled and/or [] adulterated foods are being used and/or served. Find the served and/or served. Find the served and/or served and/o	09808450539306050651545359154550554 - * * * * * * * * * * * * * * * * * *	7. [] Toxic materials [] improperly sto	I I personal me	fications and/or[]] used in food, Rule	first-aid supplies 7.12. 5 DEMER	were: ITS.
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/o Rule 2.1.A.3. 5 DEMERITS.	r served.		WA	TERSUPPLY		100 - V
 J Unlabeled, [] improperly labeled containers of food are being used a Rule 2.1.A.2. 1 DEMERIT. 		B. [] A copy of the of [] Further testing	may be required.	Rule 6.1.E.3. 2 DEI	WERITS	
Canned goods found: [] leaking, [] with severe dents. [] in rusty con and/or [] swollen. Rule 2:1.A.1. 5 DEMERITS. [] Shellifsh not being kept in original container; [] seafood products mis Rules 2:1.B.2.04.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.2.1.B.	dition, 50	i ne tree chlorine w [] ppm. Rule	vas less than 0.25 p 6.1.A.2. 5 DEMER	atisfactory. Rule 6. pm. The measured ITS.	chiorine residual v	rs. Nas
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 DEMERI		- [] Hot and [] co	washers, or in ligh	ssure) was not provatories. Rule 6.1.D	1 5 DEMEDITO	
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from	[]	is not being pro Rule 8.1.C.1. 2 DE	voeny cleaned and	sanitized after each	nave adequate sto day's use.	rage,
or [] other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. 2 DEM 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.	ERITS ough hand-			ATER DISPOSAL		
 Raw [] fruits and/or [] vegetables are not washed before being used at Rule 2.4.8.1. 2 DEMERITS. 	.d.o. served. 54	. The subsurface dis . Wastewater was be	eing improperly disc	harged onto the gro	und. Rule 6.2.A. 4	DEMERITS
 Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized a and following any kind of operation when contamination may have occurre Rule 5.1.A.3. 2 DEMERITS. 	fter each use 55. d.	. (Mobile food units) Rule 8.1.C.2. 4 DE	[] waste water s MERITS.	torage tank does no	t have adequate s	storage.
 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. 	I, [] installed, EMERITS.			LUMBING	i	
 Food not protected during storage/display: [] food left uncovered, [] foo stored on floor, [] food containers in cold storage double stacked or nest [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 	ed,	. A cross-connection	alied and/or maintai n. without backflow	rease trap, [] dra ned. Rules 6.4.F. a device exists betw	nd 7.8. 2 DEMER	RITS.
 Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 p retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEN Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 	INT MILK NOT MERITS.	water systems at the control of the	ne: [] faucet hose	,[] hot water heat	ter, [] water clos	ets, 5 DEMERITS
DEMERITS. 16. [] Unwrapped and/or [] potentially hazardous food products previously public were being reused. Rule 2.4.J.1. 5 DEMERITS.	served to the			ANDWASH FACILI		
Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEN	MERIT.	Rules 6.5, 6.6, and	/ vented, [] tissue 6.7. 2 DEMERITS	provided, [] cove	red waste recepta	acle (ladies).
FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [] cooked long enacequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	ough to be	[] male and [] female. Rule	or [] female tollets 6.5 1 DEMERIT. adequate number, [
19. Prepared potentially hazardous foods requiring refrigeration are not being to 45° or below. The measured temperature was [] "F. Rule 2.3.C.3.	rapidly cooled ,	maintained. [] ha	ind cleansing soap.	Sanitary towel/land 6.8 4 DEMERIT	nand drving device	es not pro-
 [20. [3] Frozen food not being kept at 0°F, or below: [3] improper thawing. The temperature was [3] °F. Rule 2.3.C.4. 5 DEMERITS. Potentially hazardous hot food(s) not being stored at 140°F or above. The 	<u> </u>			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	magerman 62	2. Storage areas wer	e not [] clean, [5.9.B.4. 2 DEMER	ITS.
 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 Rule 10.1. 2 DEMERITS. 	r meal.	3. Storage areas are [] refuse bin of q	uestionable safety.	Rules 6.9 and 6.10	. 2 DEMERITS.	asily cleaned
 The containers used transporting food are inadequate. Rules 2.4.L.1., and 1 DEMERIT. 		1 Sies Livoda	INSECT, RODE	NT & ANIMAL CON	TROL er than security or	quide dogs)
 Accurate thermometers not available or used to evaluate hot holding, coo and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEI 	MERIT.	4. [] flies, [] rode were found on the 5. Food service facili	tiog: The outer I il.	10. and 7.12.G. 4 D doors, [] windows 6.10.D. 4 DEMERI	. I skylights. I] transoms
PERSONNEL 26. No certified food handler/manager, Rules 3.5.	nd(s)					
 Personnel with: [] communicable disease(s), [] boils, [] infected wou [] respiratory or [] gastrointestinal infection, are preparing and serving Rule 3.1.A. 5 DEMERITS. 	negysterákjasenskatalógrágón, 🗪	6. Floors, walls, ceili	RUCTION OR MAIN ngs, [] not smoot Rules 7.1-7.6. 1 D	TENANCE OF PHY	SICAL FACILITIE structed, [] in dis	s repair,
 Personnel: [] with dirty hands and/or [] smoking when preparing and [] with poor hygienic practice, [] eating, drinking, in food preparation a washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 	serving 100d, and/or dish- 6	7. [] Lighting [] v	rentilation inadequa	te. [] fixture(s) not exhaust fans. Rules	shielded, [] dir 7.6, 7.9, 7.10. 1	ty ventilation DEMERIT.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS	68	8. [] Premises litte 1 DEMERIT. 9. Improper storage		ry equipment and a ipment, [] linens.		
30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, change). [] not easily cleanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEM	nips, pits, open ERITS.			LODGING		
 Single service articles Improperly: [] stored, [] dispensed, [] handle Rules 4.4.A. and 5.2.C. 2 DEMÉRITS. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rules. 	ile 5.1.B.	0. The sleeping room	improper bed sp	quately ventilated, u acing. Rules 12.9 a	ng 12.11. I DEW	CHII.
1 DEMERIT. DISHWASHING	7	1. The [] Toilets, [Rules 12.3, and 1 2. [] Hand cleanse	2.9.D. 2 DEMERIT	S.		
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rul	e51.C.4. 7	2 DEMERITS. 3. The carpeting is n	ot: [] clean, [] i	n good repair. Rule	12.9.C. 1 DEMER	at.
34. Dishes/utensils are not being washed in a detergent solution having a terleast 120°F. The measured temperature was °F. Ruie 5.1.C.5. 2	nperature of at 7 DEMERITS.	 Drinking glasses Gas Appliances: [furnaces found in automatic pilots.] 	not suitably sanitize] hot water heate sleeping rooms we	d and packaged. H rs.[] refrigerators re not:[] adequat	ule 12.6. 2 DEMI , [] clothes drye ely vented, [] ec	rs, [] floor uipped with
 Dishes/utensils are not being sanitized by immersion for 30 seconds in c with at temperature of at least 170°F. The measured temperature was [Rule 5.1.C.5.a. 4 DEMERITS.]°F	automatic pilots, [4 DEMERITS. 76, [] Life safety co	nabiliti na nabiling kanasana an	n automatic control	valve. Rule 12.1).
 Dishes/utensils are not being sanitized by immersion for one minute in a solution containing 50 ppm chlorine minimum and at a temperature of at 	clean chiorine least 130°F.	Explain: Rule 11.1. 5 DEN				
The measured residual was [] ppm and the measured temperature and the measured temperature. 37. No chemical test klt provided. Rule 5.1.D.4.b. 1 DEMERIT.	•	ITEMS IN GRAY S	HADED AREAS AF BLE; NOTIFY DEPA	RE 4 AND 5 DEMER RTMENT WHEN C	ITS ITEMS - COR ORRECTED - 874	RECTAS 1-8300 X 870
MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140 sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.	°F. The mea-	ex colon	12			
39. The final sanitization rinse water temperature was not at least 180°F. The temperature was f		an ala h	and made	S ARRA V	antino	Ja 47-8
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 temperature was []°F. Rule 5.1.D.4.c.(1). 2 DEMERITS.	The measured		8.440			
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 1 43. The chemicals sanitizing rinse water temperature was not at least 130°F.	The measured	<u> </u>				
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.		4//				
45. Dish racks not stored in a sanitary manner. Aute 5.1.D.6. T DEMERT: 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1	DEMERIT.		L YK	Ma	11/12	



Department of Urban Development Joseph E. Gray, Jr. Director

CITY OF PORTLAND

September 29, 1998

Mr. Bagel 64 Auburn St Portland ME 04103

RE: 64 Auburn St CBL: 375-A-003

Dear Sir/Madam:

A health inspection of your establishment was made on September 29, 1998.

Attached is a copy of the inspection report, if you have not already been provided with one, which indicated the sanitary condition of your establishment at the time of inspection was found to be unsatisfactory.

The next inspection of your establishment will be carried out within ten days, at which time I require that all operational and maintenance practices comply with the standards set forth in Chapter 11 of the City's Ordinance. If, upon reinspection your establishment is graded unsatisfactory, the matter will be referred to the City's Corporation Counsel for action pursuant to Section 15.8 of the License Ordinance. Action may include license suspension or revocation and possible civil penalites pursuant to Section 1-15.

If you have any questions regarding this report, please do not hesitate to contact this office.

Sincerely,

Tammy Munson

Code Enforcement Officer

mmy Illunson

389 Congress St Portland, Maine 04101 (207) 874-8700 FAX 874-8716 TTY 874-8936

375 - 4003

	ity of Portland	He	a	1	1	nsp	ectic	on Repo	ort	Page/of		
Establishment Name							Date Eco	11-08	3			
	A .	No. of Repeat Risk Factor/Intervention Violations						Time In				
Mn. BageL	Montheste	Score (optional)						onal)	Time Out			
License/Est. ID#	Month gate Address Coff Ausina			С	ity/\$	tate		Zip Co	ode (OO	elephone		
New	64 Ausina				(F	H.	ļ.			797-		
License Posted	Owner Name			P	urpo	se of Ir	rspectio	n Est. T	уре	Risk Category		
[]Yes []No	Shoron Poor Previe				Ø	mnu !						
FOODB	ORNE ILLNESS RISK FA	СТО	RS	A	ND F	UBLIC	HEAL	TH INTERV	ENTIONS		Sprije vere Sterije gan	
	e status (IN, OUT, N/O, N/A) f						9% A			iate box for COS ar		
IN= in compliance OUT=not in co	· · · · · · · · · · · · · · · · · · ·			ар				orrected on-site	during inst	pection R=repeat	violatio	n
Compliance Status Super	vision	COSR		ŀ	Com	<u> </u>	Status Potentia	IIv Hazardous	Food Time	e/Temperature	cos	R
5 1 IN OUT PIC present, d	emonstrates knowledge, and		_		5 16	IN OUT	N/A N/O	Proper cookir	ng time & ter	nperatures	2	\dashv
performs duties	e Health	4			5 17	IN OUT	N/A N/O	Proper reheat Proper coolin	ting procedu	res for hot holding		\exists
5 2 IN OUT Management a	wareness; policy present	\rightarrow			5 19	(LOU)	N/A N/O	Proper bot he	olding tempe	ratures	-	$\overline{}$
	reporting, restriction & Exclusion					MOU		Proper cold if				\exists
	nic Practices tasting, drinking, or tobacco use			- 1	5 22	IN OU	N/A N/O	Time as a pu	blic health c	ontrol: procedures	+ +	\dashv
5 5 IN OUT WO No discharge fi	rom eyes, nose, and mouth			ļ				& record				
5 6 IN OUT (NO) Hands clean &	nination by Hands properly washed		_	-	5 23	IN OU	N/A	Consum Consumer ad	er Advisory visory provid		ees.2	
27 IN OUTN/A NO No bare hand	contact with RTE foods or							undercooked	foods			
	nate method properly followed washing facilities supplied &		_		5 24	IN OU		Highly Suscep		lations prohibited foods not	i	
accessible	maching adminos supplied a			ľ				offered	J000 0500, 1			
	d Source form approved source				FIGET	IN OU	T AWA	>	emical		:	
5 10 IN OUT N/A N/O Food received			\dashv			IN OU				& properly used ridentified, stored,	-	
	condition, safe, & unadulterated					<u> </u>		& used				
1 12 IN OUTN/A N/O Required recortags, parasite	1			-	5 27	IN OU		Compliance v			9 21	\dashv
Protection from	Contamination							process, & H.				
2 13 JADOUT N/A Food separate	d & protected urfaces: cleaned & sanitized				Risi	factor	s are imp	proper practice	s or procedu	ures identified as th	e most	ן ד
5 15 (N OUT Proper disposit	ion of returned, previously		\dashv							s or injury. Public He loodborne illness or		
served, recond	itioned, & unsafe food	<u> </u>						illioi measures	to prevent i	oodborne lililess of	irijury.	丄
Good Retail Practices	are preventative measures to co							emicals and oh	vsical objects	s into foods	enekirin.	-
Mark "X" in box if numbered item is no	ot in compliance Mark "X" in app	ropria	te b	ox I	or CC	S and/o	r R COS	S=corrected on-s	site during ins	spection R=repeat v		
Safe Food	and Water was 15 per law	cos	R			384.		Proper U:	se of Utens	ils (1944) seed an out of	cos	R
5 28 Pasteurized eggs used where					2 41	In-us	e utensils	s: properly store	ed			
5 29 Water & ice from approved sou 30 Variance obtained for specializ					2 42 2 43					red, dried & handled rly stored & used		\dashv
Food Tempe	rature Control				2 44		es used p		riidica. prope	ny stored a dised	+	\dashv
5 31 Proper cooling methods used; temperature control	adequate equipment for		$\vec{-}$		2 45			Jtensil, Equip				
5 32 Plant food properly cooked for			\dashv		- 43			ood contact sur istructed, & use		ые, рторепу		
5 33 Approved thawing methods us 1 34 Thermometers provided & accu				Ŀ	1 46					ed, & used; test strip	s	
	ntification	-			1 47			tact surfaces cl Physica	ean al Facilities		_	
1 35 Food properly labeled; original				K	4 48	Hot	& cold wa	ater available; a	dequate pres	ssure	-	
Prevention of Fo 4 36 Insects, rodents, & animals no					5 49 5 50			alled; proper ba aste water prope				\Box
	food preparation, storage & displa	,	\dashv		2 51			s: properly cons				\dashv
5 38 Personal cleanliness				- 1	2 52	Garb	age & re	fuse properly d	isposed; faci	lities maintained		口
1 39 Wiping cloths: properly used & 1 40 Washing fruits & vegetables	stored	×	\dashv	,	1 53 1 54	_ ,		ties installed, m ntilation & lightir				\dashv
	The state of the s	.1		L	1	<u> </u>	,		,g, 000.ga.c			\neg
								•	<i>a</i> n .	.1 20		
Person in Charge (Signature)							Da	ite:	ا م لك	11.08		
	4				******		······································		······································			ᅦ
	\mathcal{A}											
~ .				- 1								- 1
Health Inspector (Signature)	fun Hon			F	ollow	-up: Y	ES NO	O (circle one)	Follow-u	p Date:		\Box
Health Inspector (Signature)	Jan Don		······································	F	ollow	-up: Y	ES NO	O (circle one)	Follow-u	p Date:		

15.



CORPORATE OFFICE

& WAREHOUSE

Located at:
15 Madison Ave.
Oxford, ME 04270
Mailing Address:
P.O. Box D
South Paris, ME 04281
207-743-8976
FAX 207-743-8564

SOUTH PARIS, ME 16 Skillings Ave. 04281 207-743-8976 Fax 207-743-8564

•

AUBURN, ME 410 Center St. 04210 207-783-1366

BRIDGTON, ME 5 Portland St. 04009 207-647-2383

•

WINTHROP, ME 8 Summer St. 04364 207-377-2614

NO. CONWAY, NH Rt. 302 - Redstone 03860 603-356-5669

MIDDLEBURY, VT Route 7 South 05753 802-388-3139

PORTLAND, ME 64 Auburn St. 04103 207-797-3151

NEWPORT, ME Rt. 100 At the Triangle 04953 207-368-4329 October 26, 1999

Marge Schmuckal Zoning Administrator City of Portland 389 Congress Street Portland, ME 04101

Re: 64 Auburn Street (B-1/R-3-375-A-3)

Dear Marge:

I very much want to thank you for working with us to make our location in Portland more presentable. As I hope you have noted the area of concern has been given some detailed attention and we have contracted a fence company to professionally install a quality cedar stockade fence. The fence companies that we have contacted are somewhat backed up with work but we have found one that says they can do the work within about 3 weeks.

Again, I thank you very much for working with us, for the many return phone calls and for your understanding.

Very truly yours,

Fred Rolfe

Retail Store Operations Paris Farmers Union

cc: Marion S. Christy
Peter B. Chapman
File