

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

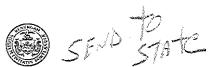


City Lianse # 1130 value inspec	TION REPORT
Owner Name SOUP INC	shment Name
Address 32 August St. Sylv 3	Location Lor Jan d
MCD# ESTAB# DOOMS SEATS	PURPOSE DEMERITS REGULAR
UICENSE ISSUED YES NO D SANTE SITES YR. MO.	DAY FOLLOW-UP
LICENSE ISSUED YES NO D STANDARD OF COMMENTS OF COMMEN	NEW/OTHER
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
[] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg.	47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.	WATER SUPPLY
 [] 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. 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.	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
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. 52. (Mobile food units) The water storage tank: [] does not have adequate storage.
FOOD PREPARATION AND PROTECTION 8. 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 DEMÈRÎTS 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 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 DEMERTIS. 	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.	PLUMBING PLUMBING
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.	56: [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 57. A cross-connection, without backflow device, exists between the drinking and the waste-
 Institutions; Ghost tray(s) [] not kept, [] not dated_R@le 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. Storage of [] food and/or [] beverages in ice or water is prohibited, Rule 2.4.l.2. 	water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Fule 6.4.C. 5 DEMERITS.
2 DEMERITS. 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.	TOILET AND HANDWASH FACILITIES
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
FOOD TEMPERATURES 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:
 Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3;C.3. 5 DEMERITS. 	maintained, [] hand cleansing soap, [] sanitary towe/hand drying devices not provided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS.
20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured	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 measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 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.
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 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. DEMERIT. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and the properties of the properties of the properties.	INSECT, RODENT & ANIMAL CONTROL
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL	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), separatory or gray and serving food. Rule 3.1.A. 5 DEMERITS. 28. Personnel: with nost hydrals and/or smallers, smoking when preparing and serving food.	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
[] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans, Rules 7.6, 7.9, 7.10, 1 DEMEDIT
FOOD EQUIPMENT AND UTENSILS	68 [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
 Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Bules 4.4.A. and 5.2.C. 2 DEMERITS. 	
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.
DISHWASHING MANUAL DISHWASHING:	71. The [] Toilets, [] lavatories, [] showers, were not [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.	73. The carpeting is not: [] clean, [] lin good renair, Bule 12.9.C. 1 DEMEDIA
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 sapitized by impression to 20.	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor
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. 36. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature was []°F.	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 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.	Explain: S 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.	13-box on Flour in Basement
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.	Leak in Storage area in hardware
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.	also-Indirect waste should not
temperature was [] °F. Rule 5.1.D.4.c.(3) 2 DEMERITS	Make contact with Cup.
14. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	68- Construction articles in storageage
16. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	Code Enforcement Officer
White - Licensee Capy • Yellow - State Capy • Pink - Inspections Capy	Establishment Representative
	The manufacture in the presentative



CITY OF PORTLAND, MAINE CHY LIC # 1130 Sup 6/30/65FOOD SERVICE HEALTH
INSPECTION REPORT

Owner Name	PINC		Establishment Na	me 2 65	DAIRY	TREATS.	
Address		Zip Code	Loca	tion 12 7/12.	1	<u> </u>	
MCD #	33 AUBURN S	/ 077 	DATE	PURPOSE /			DEMERITS
05170	SANI # ROOMS SITES	SEATS YR.	MO. DAY	REGULAR	ESTAB. TYPE		5 PT #
LICENSE ISSUED	YES & NO D	00008	000	COMPLAINT	4	within days day letter of	2 PT/
LICENSE POSTED	YES & NO D	14941	<u> </u>	NEW/OTHER	5	follow-up	1 PT
	FOOD SUPPLY AND SOURCE	,			TOXICM	ATERIALS	
5 DEMERITS.	[] adulterated foods are being used and	불러 생생이 하다는 보는	<u> 11 11 </u>	 Toxic materials, [improperly stored] personal medicatio , [] labeled, [] use	ns and/or [] first-aid supplie d in food. Rule 7.12. 5 DEM	es were: ERITS.
	milk, [] milk products, [] cracked eggs d and/or served. Rules 2.1,B.4. 5 DEM ER				WATERS	Vidalis	
Rule 2.1.A.3. 5 DE	an unapproved source on premises, being MERITS.		48	B. [] A copy of the curr	rent water analysis wa	s not available at the facility.	
Rule 2.1.A.2. 1 DE			49	. [] Water tested and	found to be unsatisfac	5.1.E.3. 2 DEMERITS. ctory: Rule 6.1.A.1. 5 DEME	
and/or [] swollen	nd: [] leaking, [] with severe dents. [Rule 2.1.A.1. 5 DEMERITS. eing kept in original container; [] seafood	Inraducts misrepres	angerate tal	[] ppm. Rule 6.	1.A.2. 5 DEMERITS.	The measured chlorine residu	ai was
Rules 2.1.B.2 and 2	2.1.B.3. 1 DEMERITS. products not USDA approved. Rule 2.1.A.2	11		() sinks, [) dishwa	shers, or [] lavatoric	 was not provided to the: Rule 6.1.D.1. 5 DEMERI J does not have adequate 	
7. West allow meat	FOOD PREPARATION AND PROTECTI	ALTO APPEAR AND		[] is not being prop Rule 8.1.C.1. 2 DEM	erly cleaned and sanit	ized after each day's use.	otorago,
or [] other source	pared foods are subjected to cross contames of contamination. Rules 2.2.A.1. and 2.3	ination, from [] ra B.B.5. 2 DEMERITS	w foods				
Employees handle washing in between	raw and cooked or prepared food product n. Rules 2.2.A.1. and 2.3.8.5. 5 DEMERIT	without thorough h	and- 5	3. The subsurface dispo	WASTEWATE sal system was found	R DISPOSAL to be surfacing, Rule 6.2.A.	4 DEMERITS.
Rule 2.4.B.1. 2 DE			<u> </u>			ed onto the ground. Rule 6.2 e tank does not have adequa	
and following any l	ices not: [] washed, [] rinsed, and/or [kind of operation when contamination may] sanitized after ea have occurred.	ch use 🍈	Rule 8.1.C.2. 4 DEM	ERITS.		
Rule 5.1.A.3. 2 DE	surfaces are improperly: [] designed, [d/or [] located. Rules 4.2.A., 4.2.B., 4.3.J] constructed, [] i	nstalled, –		PLUM	BING	
13 Food not protected	during storage/display: [] food left unco food containers in cold storage double st	vered, [:] food imp	roperly 5	6. [] Kitchen sink, [] [] sized, [] instalk	utility sink, [] greas ed and/or maintained.	e trap, [] drain, [] plumbir Rules 6.4.F. and 7.8. 2 DEN	ng; is improperly MERITS.
sneeze guards	absent. Rules 2.2.A.1., 2.4.F.7. 2 DEME	RITS.		water systems at the	without backflow devi	ce, exists between the drinkin hot water heater, [] water o	closets.
retained, [] scho-	tray(s) [] not kept, [] not dated, Rule 1 ols: milk not kept at 40°F, or below. Rule 2 d and/or [] beverages in ice or water is p	1.B.1. 2 DEMERITS prohibited. Rule 2.4.	S. .2.	[] other:		Hule 6.4.	C. 5 DEMERITS.
2 DEMERITS. 16. Unwrapped ar	nd/or [68] potentially hazardous food produ		d to the		TOILET AND HAND		Al-ba Bul
	reused. Rule 2.4.J.1. 5 DEMERITS. eing used improperly to store food. Rule 2	3.B.7. 1 DEMERIT.	***************************************	8. Toilets rooms: [] Co doors, [] properly v Rules 6.5, 6.6, and 6	rented, [] tissue prov] Equipped with self-closing, rided, [] covered waste rec	aptacle (ladies).
	FOOD TEMPERATURES] female toilets. The number of DEMERIT.	of toilets are:
	ous food(s) not being: [] reheated [] co to all parts Rule 2.4.G.3. 5 DEMERITS.			0. Handwash lavatories	: [] clean. [] adeq	uate number, [] accessible, sanitary towel/hand drying de	[] fixtures
to 45° or below. Th	lly hazardous foods requiring refrigeration ne measured temperature was [] °F. F ot being kept at 0°F, or below: [_] imprope	Rule 2.3.C.3. 5 DEN	IERITS.	vided [] common to	owel. Rules 6.3. and 6	8.8 4 DEMERITS.	
temperature was [) °F. Rule 2.3.C.4. 5 DEMERITS. ous hot food(s) not being stored at 140°F (ANGS I SME CARROLLAND	red –			BISH	
temperature was [ous cold food(s) not being stored at 45°F o	emerits.	red 6	2. Storage areas were	not[]clean,[]free	were being used. Rule 6.9. 2 of litter, Rule 6.9.8.4. 2 DEN	MERITS.
temperature was [23. Crowded refrigera] °F. Rules 2.4.G.1., and 2.4.H.1.b. tion: There is less than 1/4 cubic foot of re	5 DEMERITS.	6	3. Storage areas are no [] refuse bin of que	ot constructed to be: [estionable safety. Rule] inaccessible to vermin, [es 6.9 and 6.10. 2 DEMERIT	J easily cleaned, S.
Rule 10.1. 2 DEM 24. The containers us	IERITS. ed transporting food are inadequate. Rule:	s 2.4.L.1., and 9.1.A	 -				
1 DEMERIT. 25. Accurate thermomenant references and	neters not available or used to evaluate ho torage temperatures. Rules 2.3.C.1. and 2.	holding, cooking, re	eheating, 6	4. [] flies, [] rodent	s, [] roaches, [] liv	ANIMAL CONTROL e animals (other than security	y or guide dogs)
	PERSONNEL	3.D.Z. I DEMENII.		5. Food service facilitie	s: The outer [] doors	nd 7.12.G. '4 DEMERITS. s. [] windows, [] skylights	, [] transoms
	andler/manager. Rules 3.5.	- 4		were not adequatery	screened. Rule 6.10.	D. 4 DEWERIIS.	
[] respiratory or Rule 3.1.A. 5 DE	communicable disease(s), [] bolls, [] [] gastrointestinal infection, are preparin	g and serving food.	- 6	CONSTRU	CTION OR MAINTENA	ANCE OF PHYSICAL FACILIT properly constructed, [] in	ΓIES
I With Door nya	th dirty hands and/or [] smoking when prienic practice, [] eating, drinking, in food	preparation and/or o	tood.	7. [] Lighting [] ven	fules 7.1-7.6. 1 DEME	RIT.	attate anattate at a
wasning areas. Ht	ules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERIT wom by food handlers, Rule 3.3.B. 1 DEM	S. // 1986/2016		noods, [] ductwork	., [] miers, [] exnau	ust fans. Rules 7.6, 7.9, 7.10. uipment and articles present.	. 1 DEMFRIT
20. 5	FOOD EQUIPMENT AND UTENSILS			I DEMERII.		nt, [] linens. Rule 7.11.B. 1	
Scalis), Indie	ntact surfaces of equipment: [] in disrepa asily cleanable. Rules 4.1.A., 4.2.A., and 4 cles improperly: [] stored, [] dispense	.2.8. 2 DEMERITS	s, open				
mules 4.4.A. and 5	5.2.C. 2 DEMERITS.] dirty, [] not stored properly in sanitizing	18	-	0. The sleeping room(s	LODe) are: [] inadequatel	ventilated unclose [] in a	disrepair,
1 DEMERIT.	1 daily, (1 not stored properly in sanitizing	Solutions Rule 5.1.	J.	1. The [] Toilets, []	Improper bed spacing. lavatories. [] shower	Rules 12.9 and 12.11. 1 DE s, were not: [] clean, [] in	MEDIT
MANUAL DISHWASHI			7	110,000 12.0. 4110 12.9	.U. 2 DEMERIIS.	not found, [] inadequate. F	-
I DEMERTI.	t being: [] scraped, [] soaked, [] pre	200	.4. 7	3. The carpeting is not:	[]clean, [] in good	repair Bule 12.9.C. 1 DEMI	COIT
10000112011.111011.	e not being washed in a detergent solution neasured temperature was [] °F. Ruk	951C5 2DEMEE	erre /	o. Gas Appliances:	not water beaters f	packaged. Rule 12.6. 2 DEI	
 Dishes/utensils are with at temperature Rule 5.1.C.5.a. 4 I 	o not being sanitized by immersion for 30 s o of at least 170°F. The measured tempera	econds in clean hot ture was []°F.	water	automatic pilots, []	equipped with an auto	[] adequately vented, [] omatic control valve. Rule 12	equipped with 10.
36. Dishes/utensils are solution containing	not being sanitized by immersion for one	minute in a clean ch	7 Ilorine	6. [] Life safety code Explain:	violations:		
Rule 5.1.C5.b. 4	DEMERITS.	emperature was [ĭĵ%.	Rule 11.1. 5 DEMER			
MECHANICAL DISHWA	it provided. Rule 5.1.D.4.b. 1 DEMERIT. ASHING:		•	ITEMS IN GRAY SHAI SOON AS POSSIBLE	DED AREAS ARE 4 AN NOTIFY DEPARTME	ND 5 DEMERITS ITEMS - CO NT WHEN CORRECTED - 8	RRECT AS 74-8300 X 8702
outou temperature		RITS	_				
CONTROL OF MACE	on rinse water temperature was not at leas	180°F. The measur	100999999000				
41. Unemical sanitizers	ot water dishwashing machine °F. Rus: The wash-water temperature was not at	loagt 1209E The ma	ERITS.				
42. Sanitizing chemical	Is not automatically dispensed. Bulg 5-1 D	A o (2) 2 DEMEDIO			/		
temperature was [itizing rinse water temperature was not at I	onet 12085 The man	asured		1 A		
45. Dish racks not store	t provided. Rule 5.1.D.4.b. 1 DEMERIT. ed in a sanitary manner. Rule 5.1.D.6. 1 D	EMERIT.		7/	11/	110000	
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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

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r Name Ruth 8. LIBBY Establishm	LIBS DAIRY TREATS
32 AUDURNST 04/03	Post Um
MCD# ESTAB# DATE	PURPOSE DEMERITS REGULAR
5 1 7 0 0 6 0 5 6 SITES YR. MO.	DAY FOLLOW-UP
NSE ISSUED YES NO DE STORE OF SERVICE SE POSTED YES NO DE STORE OF SE NO DE STORE OF	INVESTIGATION
	TOVIOMATERIALS
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Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility.
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nstitutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERTS. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.	Mothers of Serv DRAINS Rule 6.4.C. 5 DEMERITS.
DEMERITS. Dumrapped and/or [] potentially hazardous food products previously served to the	TOILET AND HANDWASH FACILITIES
bublic were being reused. Rule 2.4.J.1. 5 DEMERITS. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
FOOD TEMPERATURES	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are:
Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled	60. Handwash lavatories: [] clean; [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap. [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS.
to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS. [] Frozen food not being kept at 0°F, or below: [] Improper thawing. The measured	vided [] common towel. Rules 6.3, and 6.8 4 DEMERITS.
temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. Potentially bazardous not food(s) not being stored at 140°F or above The measured.	RUBBISH
temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured	 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.
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.	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.
Rule 10.1. 2 DEMERITS. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	
Accurate thermometers not available or used to evaluate not holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL 64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.
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): [::1 boils : [::1 infected wound(s)]	
Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66 (Floors) walls, ceilings, [Vanot smooth, [] properly constructed, [] in disrepair,
Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	67. [Lighting [] ventilation inadequate [] fixtura(s) not chieffed [] distriction
Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	68. [] Premises littered, [] unnecessary equipment and articles present. Pulo 7.11.4.1
FOOD EQUIPMENT AND UTENSILS FOOd/non food contact surfaces of equipment [] in disrepair (cracks, chips, pits, open	1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
Single service articles improperly: [] stored, [] dispensed [] handled [] reused	
Rules 4.4.A. and 5.2.C. 2 DEMÉRITS. 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 DEMERTY.
OUNTAI.	[] 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 IUAL DISHWASHING:	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4
Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.	73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
Dishes/utensils are not being washed in a detergent solution having a temperature of at east 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of a tense 120°F. The sanitized by immersion for 30 seconds in clean hot water	furnaces found in sleening mores were not [] refrigerators, [] clothes dryers, [] floor
Rule 5.1.C.5.a. 4 DEMERITS.	4 DEMERITS
Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine colution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was []	76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.
he measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C. 5.b. 4 DEMERITS. Io chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	
HANICAL DISHWASHING: iot water sanitization: The wash-water temperature was not at least 140°F. The mea- ured temperature was 1 1°F Bulls 51 D 2 h 2 DEMERTS.	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
	1d-Knives in Standing Water
he final sanitization rinse water temperature was not at least 1905.	12-Single Serve Homs Unklow Desid Lines
ne final sanifization rinse water temperature was not at least 180°F. The measured properature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. ustained 165°F hot water dishwashing machine.	the company of the contract of
ne final sanitization rinse water temperature was not at least 180°F. The measured emperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. ustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS. themical sanitizers: The wash-water temperature was not at least 120°F. The measured emperature was [] °F. Rule 5.1.D.4.c.(1) ? DEMERITS.	Got water Tank Alpai a Thon
ne final sanitization rinse water temperature was not at least 180°F. The measured emperature was []°F. Rule 5.1.D.3.b. 4 DEMERITS. ustained 165°F hot water dishwashing machine	44,57,58 60 AS STATES PROVO
ne final sanifization rinse water temperature was not at least 180°F. The measured emperature was []°F. Rule 5.1.D.3.b. 4 DEMERITS. ustained 165°F hot water dishwashing machine	44,57,58,60 AS STATE PROVO
ne final sanifization rinse water temperature was not at least 180°F. The measured emperature was []°F. Rule 5.1.D.3.b. 4 DEMERITS. ustained 165°F hot water dishwashing machine	44,57,58,60 AS STATED PROVO
ne final sanifization rinse water temperature was not at least 180°F. The measured emperature was []°F. Rule 5.1.D.3.b. 4 DEMERITS. ustained 165°F hot water dishwashing machine	HOT WATER TANK NEED BASISFICULA 44 57 58, 60 AS STATES PROVO LOW MANUEL STATES PROVO



CITY OF PORTLAND, MAINE ICE HEALTH N REPORT

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ND, MAINE HEALTH REPORT
Name— / DAIRY TREATS
cation PCR+LAM
PURPOSE REGULAR
TOXIC MATERIALS 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. [] 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
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.
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 waste
water systems at the: [] faucet hose, [] hot water heater, [] water closers, [] other: Rule 6.4.C. 5 DEMERITS
TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3, and 6.8 4 DEMERITS.
RUBBISH 61. [] inadequate, [] uncovered containers were being used, Rule 6.9. 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
INSECT, RODENT & ANIMAL CONTROL 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs, were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, fixture(s) not shielded, [] dirty ventilation.
hoods, [] ductwork, [] filters, [] extraust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
To 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. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes devers, [] floor furnaces found in sleeping rooms were not. [] adequately vented, [] equipped with automatic pilots. [] equipped with an automatic control valve. Rule 12.10. 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

	JENI	70	57	机色			D SER	
Owner Name). # (Ci bl	/ 		.:		Establish	ment N
Address	fu burn		3		Zip	code 5416	<u>~~/</u> ~>	
MCD#	<u> </u>	AB#	SANI#	ROOMS	SEATS		DATE	
0 5 1 7	ED YES,40	NO U	7	SITES		YR.	MO.	DAY
LICENSE POST	(-	NO 🗆	01/					<u> </u>
1, [] Spoiled	and/or [] adulto	OOD SUPPlerated foods			or served. A	ule 2.1./	X.1.	;
5 DEMERIT 2. [] Unpast products be	rs. teurized milk, [] eing used and/or s	milk produc	ts, [] cr s 2.1.B.4	acked eggs. . 5 DEMERI	[] unpaste TS.	urized e	99	
3. Canned for Rule 2.1.A.	ods from an unapp 3. 5 DEMERITS. eled, [·] improper	proved source	ce on pre	mises, being	used and/o			
Rule 2.1.A. 5. Canned go	2. 1 DEMERIT.	aking, [] w	ith sever		- 129			
6. [] Shelifis Rules 2.1.E	swollen. Rule 2.1. sh not being kept i 3.2 and 2.1.B.3. 1	n original co	ontainer; S.				ented.	
7. Meat and/o	or meat products n			Rule 2.1,A.2.	(0)	TS.		
or i i othe	d/or prepared foo	ds are subject	ected to c Rules 2.2.	ross contam A.1. and 2.3	ination, from .B.5. 2 DEM	HERIIS	foods	
washing in	handle raw and o between. Rules 2 uits and/or [] ve	.2.A.1. and	2.3.8.5.	5 DEMERII:	5.			
Rule 2.4.B	.1. 2 DEMERITS.	1 washed	[] rinse	ed. and/or [1 sanitized	after eac		
Rule 5.1.A	ng any kind of ope 3. 2 DEMERITS. contact surfaces	are imprope	rlv: [] c	lesigned.	1 constructe	d. [] in	stalled,	
13. Food not p	ained and/or [] lo protected during st floor, [] food con	orage/displatainers in c	ay: [] fo	od left uncov je double sta	vered, [] fo acked or nes	ood impr	operly	
[] sneez	e guards absent. f s; Ghost tray(s) [] schools: milk n	Rules 2.2.A.	.1., 2.4.⊦.	/, 2 DEMER	015.		not	
 Storage of 2 DEMERI 	[] food and/or [ITS.) beverag	es in ice	or water is p	rohibited. Ri	Jie 2.4.i.	2.	
public wer	apped and/or [] rebeing reused. R s were being used	ule 2.4.J.1.	5 DEME	RITS.	Y 487 5			
		FOODTE	MPERAT	URES	77		hami	
19. Prepared	hazardous food(s y heated to all par potentially hazard	ous foods re	equiring r	efrigeration a	re not being	rapidly	cooled	
20. [] Froze	pelow. The measure n food not being k ire was [] °F	ept at 0°F, c	or below:	[] imprope	ule 2.3.C.3. r thawing, T	5 DEM he meas	ured	
temperatu	/ hazardous hot fo ire was [] °f / hazardous cold f	Rules 2.4	.G.1., 2.4	H.1.a. 5 DE	MERITS.	90-00 au	Magazini.	
23. Crowded	re was [] °f refrigeration: The 2 DEMERITS.	7. Rules 2.4	.G.1., and	12.4.H.1.b.	S DEMERIT	S.	HENRICH (C	
24. The conta 1 DEMER	tiners used transp	•		•	4			
25. Accurate and refrig	thermometers not erated storage ter	available or nperatures.	r used to Rules 2.3	evaluate hot 3.C.1. and 2.	holding, cod 3.D.2. 1 DE	oking, re MERIT.	heating,	
	ed food handler/ma	anager, Rule		3.0	# 			
Rule 3.1.4	with:[communatory or [] gastr > 5 DEMERITS.	ointestinai ii	ntection,	are preparing	g and servin	g food.		
washing a	l: [] with dirty ha boor hygienic prac treas. Rules 3.2.A	., 3.2.B., an	ung, anni d 3.4.A.	ing, in 100a 5 DEMERIT:	preparation S.	serving and/or d	food, ish-	16
	aints not worn by f	OD EQUIPM	IENT AN	D UTENSILS				i i
30. Food/non seams), [food contact surfa] not easily clear vice articles impro	aces of equi	pment: [s 4.1.A., 4	in disrepa 2.A., and 4	ir (cracks, c 2.B. 2 DEN	hips, pit.	s, open	
nules 4.4.	oths: [] dirty, [ENERHS.			- XW - 1		**	
		DISH	IWASHIN	G				
	-tWASHING:	scraped	,[]soa	ked, [] pre	flushed. Rul	e 5.1.C.	4. : :	
10001.120	ensils are not bein F. The measured t	emperature	was	THE HOUSE	15.1 C 5 2	DEMER	ITC .	
Rule 5.1.0	ensils are not bein operature of at lea 25.a. 4 DEMERIT	S. 170 F. 17	ie measu	rea tempera	ture was [J°F.		
The meas	ensils are not being entaining 50 ppm o ured residual was	maa l	millum and	sion for one dat a temper measured te	rature ot at l	62CT 13C	lorine °F. 1°F.	
37. No chemic MECHANICAL	5.b. 4 DEMERF al test kit provided DISHWASHING:	J. Rule 5.1.I	D.4.b. 1 J	DEMERIT.				
	sanitization: The perature was [r. nuie	. J. I. U. J.	D. Z DEMER	ars.	200 C 100 C 100 C	Cathage Contra	
40. Sustained	165°F hot water d	ishwashing	machine	EMERITS. °E Bul	851D3a	4 DEM	EDITE	
temperatur	sanitizers: The ware was [sh-water te Rule 5.1.D	mperatur 4.c.(1)	was not at	least 120°F.	The me	asured	
temperatur	cals sanitizing rins e was [e water tem Rule 5.1.D	perature 4.c.(3).	was not at le	and IRANE	EMERIT The mea	sured	
44. No chemic	al test kit provided not stored in a sa] not provided [. Rule 5.1.D	0.4.b. 1 E	EMERIT.	EMERIT			
		,operativ	J, Aules		ა. r.⊔:2; 1]	JEMERI	General St	

	(Mobile food units): [] waste water storage tank does not have adequate storage.
	Rule 8.1.C.2. 4 DEMERITS.
	PLUMBING
56.	[] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improper [] 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 was
100	water systems at the: [] faucet hose, [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERI*
	for Longer assemble to a consequence of a second se
	TOU ET AND HANDWACH FACH ITIES
50	TOILET AND HANDWASH FACILITIES Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
36.	doors. [] properly vented, [] tissue provided, [] covered waste receptacle (ladies
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	vided [-] continon tower. Tides out and out 4 beautiful.
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61.	[] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
	Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleans
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_	INSECT, RODENT & ANIMAL CONTROL
64.	
12.0	[] flies, [] rodents, [] roaches, [] live animals (other than security or guide dog were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
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66	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
	Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
67.	[] Lighting [] ventilation inadequate,
<u>~</u>	noods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT
68.	
	I DEMEATI.
69.	TUEWERIT.
69.	Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
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70.	Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. LODGING The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
70.	Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. LODGING The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
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70. 71. 72. 73.	LODGING The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
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315- E-001 CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT



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Owner Name	The Control of the Co	;		Establishn	ment Name	1	1		
101h			Zip Code		Location.	<u>Jairy</u>	i Yea le		
Address Z 7	A. L	<+	الله الله الله الله الله الله الله الله	Ol		Lustre			
MCD#	ESTAB #			DATE		PURPOSE			DEMERITS
05170	06006	SANI # ROOMS SITES	SEATS YR.	MO.		SULAR2	ESTAB, TYPE	Reinspection to be conducted	od 4 PT
LICENSE ISSUED	YES EL NO D					MPLAINT 3 ESTIGATION 4	0 1	within days day letter of	2 PT 📜 🕏
LICENSE POSTED	YES BY NO D	51		193		V/OTHER5		follow-up	1 PT _ ≥ _
								ACCOUNTS	
1 - [] Spoiled and	FOOD SUPP for [] adulterated food	LY AND SOURCE are being used and/o	or served. Rule 2.1	.A.1.	47. []	Toxic materials, [] pe		ATERIALS ns and/or [] first-aid supp d in food. Rule 7.12. 5 DEM	lies were:
5 DEMERITS.	ed milk T. I milk produc	ts 1 1 cracked eggs.	l unpasteurized	3315430111		improperly stored, []	labeled, [] use	d in food. Hule 7.12. 5 DE	WERIIS.
products being u	ised and/or served. Rule	S 2.1.B.4. 5 DENIERI	12.	3010034507	<u></u>		WATERS	UPPLY	
Rule 2.1.A.3. 5	om an unapproved sour DEMERITS.			141.4	48. []	A copy of the current w Further testing may be	ater analysis wa	s not available at the facility	y
Rule 2.1.A.2. 1) improperly labeled on DEMERIT.			servea.	49. []	Water tested and found	to be unsatisfa	ctory. Rule 6.1.A.1. 5 DEM	
and/or [] swoll	ound: [] leaking, [] v en, Rule 2.1.A.1. 5 DEI	MERITS.			24,444,\$655	ppm. Rule 6.1.A.2.	5 DEMERITS.	he measured chlorine resid	SQ 966 DESCUÇÇEN NAVER DATE
6. [] Shellfish not	t being kept in original c nd 2.1.B.3. 1 DEMERIT	ontainer; [] seafood	products misrepre	sented.	51.	Hot and [] cold water sinks. [] dishwashers	(under pressure or [] lavatorie) was not provided to the: es. Rule 6.1.D.1. 5 DEMEI	RITS.
7. Meat and/or me	at products not USDA ap	proved. Rule 2.1.A.2.	5 DEMERITS.		52 /Mc	bile food units) The wat	ter storage tank:	[] does not have adequat zed after each day's use.	te storage,
	FOOD PREPARAT	ION AND PROTECTIO)N	fa a da	Rui	e 8.1.C.1. 2 DEMERITS	S.	•	
or flother sou	prepared foods are subjected of contamination.	Rules 2.2.A.1. and 2.3.	B.5. 2 DEMERIIS				WASTEWATE	P DICEOCAL	
washing in betw	die raw and cooked or p een. Rules 2.2.A.1. and	2.3.B.5. 5 DEMERIT	5.		53. The	subsurface disposal sy	stem was found	to be surfacing. Rule 6.2.A	. 4 DEMERITS.
10. Raw [] fruits a Rule 2.4.B.1. 2	nd/or[] vegetables ar	e not washed before b	eing used and/or:	served.	54. Wa	stewater was being imp	roperly discharg	ed onto the ground. Rule 6. e tank does not have adequ	2.A. 4 DEMERITS.
11 Food contact Cu	rfaces not: [] washed ny kind of operation whe	[] rinsed, and/or [] sanitized after ea	ach use	55. (M Ru	le 8.1.C.2. 4 DEMERIT	ste water storag S.	e tank does not nave adode	uate stolege.
Rule 5.1.A.3. 2	DEMERITS.			installed,	 				
_maintained الأسياب	act surfaces are imprope and/or [] located, Ruli	9\$ 4.2.A., 4.2.B., 4.3.A	., 4.3.6. Z DEIVIEI	RITS.	56. [Kitchen sink [] utility	PLUM sink. I greas	BING e trap, [] drain, [] plumb	bing; is improperly
13. Food not protect stored on floor,	ted during storage/displ [] food containers in c rds absent. Rules 2.2.A	old storage double sta	cked or nested,	oroperty	Ī	sized, [] installed and	d/or maintained.	Rules 6.4.F. and 7.8. 2 DE ce, exists between the drink	EMERITS.
[] sneeze gua 14. Institutions; Gho	ost tray(s) [] not kept, chools: milk not kept at 4	[] not dated, Rule 10	0.2 [] 1/2 pint mi	k not	wa	ter systems at the: []] other:	faucet hose, []	hot water heater, [] wate Rule 6.	r closets. 4.C. 5 DEMERITS.
15. Storage of []	hools: milk not kept at 4 food and/or [] beverag	es in ice or water is p	rohibited. Rule 2.4	1.2.	11 Sec. 16.25				MARIA GURLAN APARANAS ANT
2 DEMERITS.	and/or [] potentially h							WASH FACILITIES	
public were beli	ng reused. Rule 2.4.J.1. e being used improperly	5 DEMERITS.		5000000000	58. To do	ilets rooms: [] Comple ors, [] properly vented	itely enclosed, [i, [] tissue pro] Equipped with self-closin rided, [] covered waste re	ng, tight fitting eceptacle (ladies).
		MPERATURES	4		Ru	iles 6.5, 6.6, and 6.7. 2	DEMERITS.] female toilets. The number	
18. Potentially haze	ardous food(s) not being ted to all parts Rule 2.4		oked long enough	to be	[] male and [male. Rule 6.5		
19. Prepared poter	itially hazardous foods r	equiring refrigeration a	ire not being rapid	y cooled	ma	aintained, [] hand clea	nsing soap, []	sanitary towel/hand drying 3.8 4 DEMERITS.	devices not pro-
	. The measured tempera d not being kept at 0°F,								
temperature wa	is [] °F. Rule 2.3.0	C.4. 5 DEMERITS.		50000000000000000000000000000000000000			RUB	DICII	
	ardous hot food(s) not b	eing stored at 140°F o	r above. The meas	sured					
21. Potentially haz		.G.1., 2.4.H.1.a. 5 DE	MERITS.		61. [62. St] inadequate, [] uncororage areas were not [vered containers	were being used. Rule 6.9. of litter, Rule 6.9.B.4. 2 DE	
21. Potentially haza temperature wa 22. Potentially haza temperature wa	as [] °F. Rules 2.4 ardous cold food(s) not l as [] °F. Rules 2.4	.G.1., 2.4.H.1.a. 5 DE being stored at 45°F o .G.1., and 2.4.H.1.b.	MERITS. r below. The meas 5 DEMERITS.	ured	62. St 63. St	orage areas were not [orage areas are not con	vered containers] clean, [] free nstructed to be: [were being used. Rule 6.9. e of litter, Rule 6.9.B.4. 2 DE linaccessible to vermin.	EMERITS. 1 easily cleaned.
21. Potentially haz- temperature wa 22. Potentially haz- temperature wa 23. Crowded refrig Rule 10.1. 2 D	as [] °F. Rules 2.4 ardous cold food(s) not las [] °F. Rules 2.4 eration: There is less the	.G.1., 2.4.H.1.a. 5 DE peing stored at 45°F of .G.1., and 2.4.H.1.b. // an 1/4 cubic foot of re	MERITS. r below. The meas 5 DEMERITS. frigeration per mea	ured II.	62. St 63. St	orage areas were not [orage areas are not con	vered containers] clean, [] free nstructed to be: [were being used. Rule 6.9. of litter, Rule 6.9.B.4. 2 DE	EMERITS. 1 easily cleaned.
21. Potentially haz- temperature we 22. Potentially haz- temperature we 23. Crowded refrio Rule 10.1. 2 D 24. The containers 1 DEMERIT.	as [] °F. Rules 2.4 ardous cold food(s) not las [] °F. Rules 2.4 eration: There is less the EMERITS. used transporting food	G.1., 2.4.H.1.a. 5 DE being stored at 45°F o .G.1., and 2.4.H.1.b. an 1/4 cubic foot of re are inadequate. Rules	MERITS. r below. The meas 5 DEMERITS, frigeration per mea 2.4.L.1., and 9.1./	ured	62. St 63. St [orage areas were not [orage areas are not cor] refuse bin of question INS	vered containers] clean, [] free structed to be: [able safety. Rule	were being used. Rule 6.9. e of litter, Rule 6.9.B.4. 2 DE j inaccessible to vermin, j es 6.9 and 6.10. 2 DEMER	EMERITS. [] easily cleaned,
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White - Licensee Capy • Yellow - State Capy • Fink - Inspections Capy

Establishment Representative Pauland

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	TOOD CURRY AND COURCE		ТО	XIC MATERIALS
1. [] Spoiled and/o	FOOD SUPPLY AND SOURCE or [] adulterated foods are being used and	for served. Rule 2.1.A.1.	17. [] Toxic materials, [] personal med	dications and/or [] first-aid supplies were:
5 DEMERITS.	그의 이렇다 그 아마니아의 가이 아니는 사람이 나를 하는데 하는데 없다.		[] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
products being us	ed milk, [] milk products, [] cracked eggs sed and/or served. Rules 2.1.B.4. 5 DEMER	(4 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	20/0	TER SUPPLY
3. Canned foods fro Rule 2.1.A.3. 5 L	om an unapproved source on premises, being	g used and/or served.	48 [] A copy of the current water analy	sis was not available at the facility.
4. [] Unlabeled, [) improperly labeled containers of food are DEMERIT.	being used and/or served.	Further testing may be required.	Rule 6.1.E.3. 2 DEMERITS.
Rule 2.1.A.2. 1 C	DEMERIT.	in rusty condition.	49. Water tested and found to be uns	eatisfactory. Rule 6.1.A.1. 5 DEMERITS.
and/or [] swolle	ound: [] leaking, [] with severe dents. [en. Rule 2.1.A.1. 5 DEMERITS.	l all all all all all all all all all a	[] ppm. Rule 6.1.A.2. 5 DEME	opm. The measured chlorine residual was
Rules 2.1.B.2 an	being kept in original container; [] seafood d 2.1.B.3. 1 DEMERITS.	·	51. [] Hot and [] cold water (under pr [] sinks, [] dishwashers, or [] la	vatories. Rule 6.1.D.1. 5 DEMERITS.
7. Meat and/or mea	at products not USDA approved. Rule 2.1.A.2	5 DEMERITS.	 (Mobile food units) The water storage I is not being properly cleaned and 	tanic [] does not have adequate storage,
	FOOD PREPARATION AND PROTECTI	ON :	Rule 8.1.C.1. 2 DEMERITS.	
8. Cooked and/or p	prepared foods are subjected to cross contain roes of contamination. Rules 2.2.A.1. and 2.3	nination, from [] raw foods		
O Caralavana hand	the row and cooked or prepared food product	s without thorough hand-		WATER DISPOSAL
washing in between	een. Rules 2.2.A.1, and 2.3.B.5, 5 DEMERII nd/or [] vegetables are not washed before	2. 12 Sept. 100	53. The subsurface disposal system was 54. Wastewater was being improperly dis	found to be surfacing. Rule 6.2.A. 4 DEMERITS. charged onto the ground. Rule 6.2.A. 4 DEMERITS.
Rule 24 B 1 2 1	DEMERITS.	The state of the s	55. (Mobile food units): [] waste water	storage tank does not have adequate storage.
and following an	rfaces not: [] washed, [] rinsed, and/or [ly kind of operation when contamination may	i santized after each use	Rule 8.1.C.2. 4 DEMERITS.	
Rule 5.1.A.3. 2	DEMERITS.	Loostructed, [] installed.		OLUMPING.
i I maintained a	act surfaces are improperly: [] designed, [and/or [] located. Rules 4.2.A., 4.2.B., 4.3.	n., 7.0.0. 2 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	EG [] Kitchen sink [] utility sink []	PLUMBING grease trap, [] drain, [] plumbing; is improperly
13. Food not protect	ted during storage/display: [] food left unco	overed, []] food improperly tacked or nested.	[] sized, [] installed and/or maint	ained. Rules 6.4.F. and 7.8. 2 DEMERITS.
f isneeze quai	rds absent. Rules 2.2.A.1., 2.4.F./. 2 DENIE	KIIS.	57. A cross-connection, without backflowater systems at the: [1] faucet hos	w device, exists between the drinking and the waste e. [] hot water heater, [] water closets.
retained. [] scl	ost tray(s) [] not kept, [] not dated, Rule hools: milk not kept at 40°F, or below. Rule 2	.1.B.1. 2 DEMERITS.	[] other:	Rule 6.4.C. 5 DEMERITS
15. Storage of [] f	food and/or [] beverages in ice or water is p	prohibited. Rule 2.4.I.2.		
2 DEMERITS. 16. [] Unwrapped	and/or [] potentially hazardous food produ	cts previously served to the		HANDWASH FACILITIES sed, [] Equipped with self-closing, tight fitting
public were bein	ng reused. Rule 2.4.J.1. 5 DEMERITS. e being used improperly to store food. Rule 2		doors [] properly vented [] tissu	je provided, i I covered waste receptacie (ladies).
17. Open cans were			Rules 6.5, 6.6, and 6.7. 2 DEMERIT	t/or i 1 female toilets. The number of toilets are:
18: Potentially haza	FOOD TEMPERATURES	ooked long enough to be		t/or [] female toilets. The number of toilets are: le 6.5 1 DEMERIT.
adequately hea	ardous food(s) not being: [] reheated [] outled to all parts Rule 2.4.G.3. 5 DEMERITS.		60. Handwash lavatories: [] clean, [maintained, [] hand cleansing soa] adequate number, [] accessible, [] fixtures p, [] sanitary towel/hand drying devices not pro-
to 45° or below.	ntially hazardous foods requiring refrigeration. The measured temperature was [] °F.	HUIG 2.3.0.3. 5 DENIERI IS.	vided [] common towel. Rules 6.3	. and 6.8 4 DEMERITS.
20. [] Frozen food temperature wa	d not being kept at 0°F, or below: [] improp as [] °F. Rule 2.3.C.4. 5 DEMERITS.	er thawing. The measured		
21. Potentially haza	ardous hot food(s) not being stored at 140°F	or above. The measured	61_[] inadequate, [] uncovered cont	RUBBISH tainers were being used. Rule 6.9. 2 DEMERITS.
temperature wa	as [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 D ardous cold food(s) not being stored at 45°F		62. Storage areas were not clean, [
temperature wa	as [] °F. Rules 2.4.G.1., and 2.4.H.1.b.	5 DEMERITS.	63. Storage areas are not constructed t	o be: [] inaccessible to vermin. [] easily cleaned y. Rules 6.9 and 6.10. 2 DEMERITS.
23. Crowded refrige Rule 10.1. 2 D	eration: There is less than 1/4 cubic foot of r EMERITS.	emgeration per meal.	[] Totals but of quosilonable sales	y. Halos olo and ollo, a ballmara a b
24. The containers 1 DEMERIT.	used transporting food are inadequate. Rule	s 2.4.L.1., and 9.1.A.	INSECT. ROD	ENT & ANIMAL CONTROL
25. Accurate therm	nometers not available or used to evaluate ho	ot holding, cooking, reheating,	64. [] flies, [] rodents, [] roaches,	[] live animals (other than security or guide dogs)
and retrigerated	d storage temperatures. Rules 2.3.C.1. and 2	2.3.U.2. 1 DEMERII.	were found on the premises. Rule (65. Food service facilities: The outer [
OC his comitted to a	PERSONNEL		were not adequately screened. Rul] doors, [] windows, [] skylights, [] transoms e 6.10.D. 4 DEMERITS.
	od handler/manager. Rules 3.5. [] communicable disease(s), [] boils, [or [] gastrointestinal infection, are prepari] Infected wound(s),		
[] respiratory Rule 3.1.A. 5 [or [] gastrointestinal infection, are prepari DEMERITS.	ng and serving food.		NTENANCE OF PHYSICAL FACILITIES oth, [] properly constructed, [] in disrepair,
28. Personnel: []	with dirty hands and/or [] smoking when p	reparing and serving food, -		DEMERIT,
washing areas.	nyglenic practice, [] eating, drinking, in food Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERI	TS.	hoods, [] ductwork, [] filters, [ate, [] fixture(s) not shielded, [] dirty ventilation] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
29. Hair restraints r	not worn by food handlers. Rule 3.3,B. 1 DE	MERITS.	 Premises littered, [] unnecess DEMERIT. 	sary equipment and articles present. Rule 7.11.A.1.
30 English for t	FOOD EQUIPMENT AND UTENSIL contact surfaces of equipment: [] in disrep			uipment, [] linens. Rule 7.11.B. 1 DEMERIT.
seams),[]no	of easily cleanable. Rules 4.1.A., 4.2.A., and	4.2.B. 2 DEMERITS.		
31. Single service : Rules 4.4.A. an	articles improperly: [] stored, [] dispense of 5.2.C. 2 DEMERITS.	ed,[]handled,[]reused.		LODGING
	[] dirty, [] not stored properly in sanitizing	g solutions Rule 5.1.B.	70. The sleeping room(s) are: [] inade [] undersized; [] improper bed s	pacing. Rules 12.9 and 12.11. 1 DEMERIT
OLWENI.			71. The [] Toilets, [] lavatories, []	showers, were not: [] clean, [] in good repair.
MANUAL DISHWAS	DISHWASHING		72. [] Hand cleansers, [] towels, we	ore: [] not found, [] inadequate. Rule 12.4
33. Dishes/utensils	not being: [] scraped, [] soaked, [] pi	reflushed, Rule 5.1.C.4.	A DEBERUIS.	in good repair. Rule 12.9.C. 1 DEMERIT.
1 DEMERIT. 34. Dishes/utensils	are not being washed in a detergent solution	n having a temperature of ot	 74. Drinking glasses not suitably sanitiz 	ed and packaged. Bule 12.6, 2 DEMERITS
least 120°F. Th	e measured temperature was [] °F Ru	ie 5.1.C.5. 2 DEMERITS	 Gas Appliances: [] hot water heat furnaces found in sleening rooms w 	ers, [] refrigerators, [] clothes dryers, [] floor
with at feltibels	are not being sanitized by immersion for 30 ature of at least 170°F. The measured temper	seconds in clean not water ature was []°F.	automatic pilots, [] equipped with 4 DEMERITS.	an automatic control valve. Rule 12.10.
Rule 5.1,C.5,a. 36. Dishes/utensils	are not being sanitized by immersion for an	9 minute in a clean obloring	76. [] Life safety code violations:	Danish (Carlos) (Car
The measured	residual une la la mercadata at a temp	Arature of at least 120°E	Explain: Rule 11.1. 5 DEMERITS.	
Rule 5.1.C5.b.	4 DEMERITS. st kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	POLICE HOSE STATE	• ITEMS IN COAVOUR	
MECHANICALDISH	HWASHING:		SOON AS POSSIBLE; NOTIFY DEP	RE 4 AND 5 DEMERITS ITEMS - CORRECT AS ARTMENT WHEN CORRECTED - 874-8300 X 8703
38. Hot water saniti	ization: The wash-water temperature was no ure was [] °F. Rule 5.1.D.3.b. 2 DEME	t at least 140°F. The mea-	A STATE OF THE STA	5/7 www. 5/10
39. The final sanifiz	ation finse water temperature was not at lea	st 180°F. The measured		
40. Sustained 165°	F hot water dishwashing machine PER	ule 51 D 3 a 4 DEMEDITS		
41. Chemical sanitizatemperature wa	Zers: The wash-water temperature was not a	t longt 1000E The manner		
42. Sanitizing chem	nicals not automatically dispensed Rule 5:11	IS.		
43. The chemicals s temperature was	sanitizing rinse water temperature was not at	loast 1209E The management		
44. No chemical tes	st kit provided. Rule 5.1.D.4.b. 1 DEMERIT	2017 1000 1000 III.		
 45. Dish racks not s 	stored in a sanitary manner, Rule 5 1 D 6 1	DEMERIT		
-u. Gauges, [] no	t provided [] inoperative, Rules 5.1.D.1, an	d 5.1.D.2: 1 DEMERIT	1. 1.	40.





CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

City LIC OR 375-E-1

Ton S	
Owner Name Establishment	Hame Like Dann Tagade
Address Zip Code	ocation
MCD# ESTAB# DATE	PURPOSE DEMERITS
0 5 1 7 0 C 6 0 0 G SANI # ROOMS SEATS YR. MO. DA	totale design
LICENSE ISSUED YES D' NO D ZZ	COMPLAINT 3 day letter of 2 PT NEWOTHER 5 follow-up 1 PT
LICENSE POSTED YES O NO D	ACVOTATION OF THE PROPERTY OF
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
[] 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	[] improperly stored, [] labeled, [] used in food. Rule 7:12. 5 DEMERITS.
products being used and/or served. Hules 2.1.B.4. 5 DEMERTICS. 3. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served.	48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents: [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.	49. [] Water tested and found to be unsatisfactory. Hule 6.1.A.1. S DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
 [] Shelifish not being kept in original container; [] seafood products misrepresented. Bules 2.1 B.2 and 2.1 B.3. 1 DEMERITS. 	51. Hot and [] cold water (under pressure) was not provided to the: [sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
7. Meat and/or meat products not USDA approved: Rule 2.1.A.2. 5 DEMERITS.	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.
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	NUIS 6.1.C.1. 2 DEWENTS.
or [] other sources of contamination, nules 2.2.4.1 and 2.3.5.5.2 Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.4.1, and 2.3.8.5. 5 DEMERITS.	WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1, 2 DEMERITS.	54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. 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 8.1 C.2. 4 DEMERITS.
Rule 5.1.A.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	PLUMBING
13. Food not protected during storage/display: [] food left uncovered, [] food improperly	56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
[] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. [] 5 - 2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2	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, Rule 6.4.C. 5 DEMERITS.
 Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. DEMERITS. 	Frank Colon DRADOS TOILET AND HANDWASH FACILITIES
 [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 	58. Tollets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies).
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. FOOD TEMPERATURES	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.	60. Handwash lavatories; [] clean, [] adequate number, [] accessible, [] fixtures
 Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS. 	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro- vided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS.
[20. [] Frozen food not being kept at 0°F, or below: [] Improper thawling. 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.	RUBBISH
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.
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.	63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL
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. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.
PERSONNEL	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 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
RUIG S. I.A. S DEMERIIS.	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
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.	67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
30. Food/non food contact surfaces of equipment; [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.	The state of the s
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.	70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair,
I DEWERI.	[] 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:	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured to	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.
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. 4 DEMERITS.	75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
	4 DEMERITS. ADDRESS TO STATE AND ADDRESS TO STATE AND ADDRESS TO STATE AD
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C5.b. 4 DEMERTI'S.	Rule 11.1 5 DEMERITS CALPIUS CA PRODUCT MODIOS CALPA ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS. CORRECT AS
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.	- 6/4-8300 X 8/03
temperature was [] 1°F. Rule 5.1.D.3 b 4 DEMERTS	
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.	3
44. No chemical test kit provided, Rule 5.1.0.4 b. 1 DEMERITS.	11111
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.	Alex Which Cons games
	Code Enforcement Officer/
White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy	Establishment Representative



Send to State

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

375-E-00/

Owner Name Establishmen	Name / 18 - CO. O. TOETT
Address S Zip Code	Location DAIRY TREATS
Address 32 AUBURU St. 2000	PORTLAND
MCD# ESTAB# DATE	PURPOSE
0 5 1 7 0	FOLLOW-UP ESTAB. TYPE Reinspection to be conducted 4 PT within days
LICENSE ISSUED YES ED NO D NO D 02052	COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5 NEW/OTHER 5
LICENSE POSTED YES NO I	NEWOTHER THE PROPERTY OF THE P
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
[] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.	[] improperly stored, [] labeled, [] used in food, Rule 7.12, 5 DEMERITS.
 Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 	WATER SUPPLY
 Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 	48. [] A copy of the current water analysis was not available at the facility.
 Inlabeled [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 	[] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
Canned goods found: [] leaking, [] with severe dents, [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.	The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
 [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 	51. [] 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.	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.
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	Tido C.I.O.I. & Samerillo
or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough hand-	WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
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.	54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use	55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.	
12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. 13. Food not protected during storage/display: [] food left uncovered, [] food improperly	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly
stored on floor, [] food containers in cold storage double stacked or nested,	[] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTS.
14. Institutions; Ghost tray(s) [] not kept. [] not dated, Rule 10.2 [] 1/2 pint milk not retained. [] schools; milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.	water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS.
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.	TOILET AND HANDWASH FACILITIES
 [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 	58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies).
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are:
FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be	[] male and [] female. Rule 6.5 1 DEMERIT.
adequately heated to all parts Hule 2.4.G.3. 5 DEMERTS. 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled.	 Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro- vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
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	RUBBISH 61. [] inadequate, [] uncovered containers were being used, Rule 6.9. 2 DEMERITS.
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	62. Storage areas were not [] clean, [] free of litter, Rule 6.9.8.4. 2 DEMERITS.
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.	63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL
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. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.
PERSONNEL	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
26. No certified food handler/manager. Rules 3.5.	
Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3:1.A. 5 DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
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.	[] Ciny 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.
FOOD EQUIPMENT AND UTENSILS	1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
 Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 	The standard of the standard o
 Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. 	LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair,
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.	[] undersized: [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets. [] lavatories. [] showers, were not: [] clean. [] in good repair.
DISHWASHING MANUAL DISHWASHING:	72. [] Hand cleansers. [] towels were: [] not found [] Lingdomete. Duty 40 4
33. Dishes/utensils not being: [] scraped, [] scaked, [] 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 nackaged. Rule 13.6. 2 DEMEDITO
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 DEMERTIS.
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 1.	4 DEMERITS. 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.C.:5b: 4 DEMERITS.	Rule 11.1. 5 DEMERITS.
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, NOTICE PERSONNEL.
38. Hot water sanitization: The wash-water temperature was not at least 140°F. The mos-	SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
sured 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.	- John Suf Faut
40. Sustained 165°F hot water dishwashing machine °F Bule 5.1.0.3 a 4 DEMERTIES	
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 automotically discovered. But S. R. R. C.	
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.	man l. Dil-
	Code Enforcement Officer
White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy	HEIKNINDA KANARI, "
	Establishment Representative