

375-A-23

City of Portland Health Inspection Report

Page 1 of 1

Establishment Name <i>Auburn St. Global</i>		No. of Risk Factor/Intervention Violations		Date <i>10/17/06</i>	
		No. of Repeat Risk Factor/Intervention Violations		Time In	
License/Est. ID# <i>NA</i>		Address <i>84 Auburn St</i>		City/State <i>Portland</i>	
License Posted [] Yes [X] No		Owner Name <i>Northgate Inc</i>		Purpose of Inspection <i>Regular</i>	
		Est. Type <i>20</i>		Risk Category	
		Zip Code		Telephone	
		Score (optional) 100		Time Out	

FOODBORNE ILLNESS/RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R		
Supervision											
51	IN	OUT			516			IN	OUT	N/A	N/O
PIC present, demonstrates knowledge, and performs duties					517			IN	OUT	N/A	N/O
Employee Health											
52	IN	OUT			518			IN	OUT	N/A	N/O
Management awareness; policy present					519			IN	OUT	N/A	N/O
53	IN	OUT			520			IN	OUT	N/A	N/O
Proper use of reporting, restriction & Exclusion					521			IN	OUT	N/A	N/O
Good Hygienic Practices											
54	IN	OUT	N/O		522			IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					523			IN	OUT	N/A	N/O
55	IN	OUT	N/O		524			IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth					525			IN	OUT	N/A	N/O
Preventing Contamination by Hands											
56	IN	OUT	N/O		526			IN	OUT		
Hands clean & properly washed					527			IN	OUT	N/A	N/O
27	IN	OUT	N/A	N/O	528			IN	OUT	N/A	N/O
No bare hand contact with RTE foods or approved alternate method properly followed					529			IN	OUT	N/A	N/O
58	IN	OUT			530			IN	OUT	N/A	N/O
Adequate handwashing facilities supplied & accessible					531			IN	OUT	N/A	N/O
Approved Source											
59	IN	OUT			532			IN	OUT	N/A	N/O
Food obtained from approved source					533			IN	OUT	N/A	N/O
510	IN	OUT	N/A	N/O	534			IN	OUT	N/A	N/O
Food received at proper temperature					535			IN	OUT	N/A	N/O
511	IN	OUT			536			IN	OUT	N/A	N/O
Food in good condition, safe, & unadulterated					537			IN	OUT	N/A	N/O
112	IN	OUT	N/A	N/O	538			IN	OUT	N/A	N/O
Required records available: shellstock tags, parasite destruction					539			IN	OUT	N/A	N/O
Protection from Contamination											
213	IN	OUT	N/A		540			IN	OUT	N/A	N/O
Food separated & protected					541			IN	OUT	N/A	N/O
214	IN	OUT	N/A		542			IN	OUT	N/A	N/O
Food-contact surfaces: cleaned & sanitized					543			IN	OUT	N/A	N/O
515	IN	OUT			544			IN	OUT	N/A	N/O
Proper disposition of returned, previously served, reconditioned, & unsafe food					545			IN	OUT	N/A	N/O

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R		
528	IN	OUT			241			IN	OUT	N/A	N/O
Pasteurized eggs used where required					242			IN	OUT	N/A	N/O
529	IN	OUT	N/A	N/O	243			IN	OUT	N/A	N/O
Water & ice from approved source					244			IN	OUT	N/A	N/O
30	IN	OUT			245			IN	OUT	N/A	N/O
Variance obtained for specialized processing					246			IN	OUT	N/A	N/O
Food Temperature Control											
531	IN	OUT			247			IN	OUT	N/A	N/O
Proper cooling methods used; adequate equipment for temperature control					248			IN	OUT	N/A	N/O
532	IN	OUT			249			IN	OUT	N/A	N/O
Plant food properly cooked for hot holding					250			IN	OUT	N/A	N/O
533	IN	OUT			251			IN	OUT	N/A	N/O
Approved thawing methods used					252			IN	OUT	N/A	N/O
134	IN	OUT			253			IN	OUT	N/A	N/O
Thermometers provided & accurate					254			IN	OUT	N/A	N/O
Food Identification											
135	IN	OUT			255			IN	OUT	N/A	N/O
Food properly labeled; original container					256			IN	OUT	N/A	N/O
Prevention of Food Contamination											
436	IN	OUT			257			IN	OUT	N/A	N/O
Insects, rodents, & animals not present					258			IN	OUT	N/A	N/O
237	IN	OUT			259			IN	OUT	N/A	N/O
Contamination prevented during food preparation, storage & display					260			IN	OUT	N/A	N/O
538	IN	OUT			261			IN	OUT	N/A	N/O
Personal cleanliness					262			IN	OUT	N/A	N/O
139	IN	OUT			263			IN	OUT	N/A	N/O
Wiping cloths: properly used & stored					264			IN	OUT	N/A	N/O
140	IN	OUT			265			IN	OUT	N/A	N/O
Washing fruits & vegetables					266			IN	OUT	N/A	N/O

Person in Charge (Signature) *[Signature]* Date: *10/17/06*

Health Inspector (Signature) *[Signature]*

Follow-up: YES NO (circle one) Follow-up Date: _____



DO NOT SEND TO STATE
 CITY OF PORTLAND, MAINE
 FOOD SERVICE HEALTH
 INSPECTION REPORT

375-A-23

100

Owner Name: James Stewart
 Establishment Name: Auburn St Mobile Station
 Address: 84 Auburn St
 Zip Code: 04103
 Location: PORTLAND

MCD # 05170	ESTAB # []	SANI # 56	ROOMS SITES []	SEATS []	DATE YR. MO. DAY 0 10 8 09	PURPOSE REGULAR FOLLOW-UP [] COMPLAINT [] INVESTIGATION [] NEW/OTHER []	ESTAB. TYPE 01	Reinspection to be conducted within [] days [] day letter of follow-up	DEMERITS 5 PT [] 4 PT [] 2 PT [] 1 PT []
----------------	----------------	--------------	--------------------	--------------	----------------------------------	---	-------------------	---	--

LICENSE ISSUED YES NO
 LICENSE POSTED YES NO
 USDA

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

no deficiencies noted

Thomas M. [Signature]
 Code Enforcement Officer
 Jill [Signature]
 Establishment Representative



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-H-083

99

Owner Name: Huburd Street Mobil
Establishment Name: Home
Address: 84 Huburd Street
Location: Fort Hill

Table with columns: MCD # (05170), ESTAB #, SANI # (579), ROOMS SITES, SEATS, DATE (03/08/07), PURPOSE (REGULAR, COMPLAINT, INVESTIGATION, NEW/OTHER), ESTAB. TYPE (01), Reinspection to be conducted, DEMERITS (5 PT, 4 PT, 2 PT, 1 PT)

FOOD SUPPLY AND SOURCE

- 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.
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
5. Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 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-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. 5 DEMERITS.
11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
12. Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.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.
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

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

- 30. Food/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.

DISHWASHING

- MANUAL DISHWASHING:
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 a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERITS.
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS.
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
MECHANICAL DISHWASHING:
38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERITS.
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERITS.
40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
43. The 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.

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 ppm. Rule 6.1.A.2. 5 DEMERITS.
51. Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
52. (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

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 closets, 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, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

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

25 - Need 1 thermometer

Code Enforcement Officer: [Signature]
Establishment Representative: [Signature]



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

None to state
325-18-99
No Smoking

Owner Name: **JAMES P. STEWART** Establishment Name: **Auburn St. Mobile**
 Address: **84 Auburn St** Zip Code: **04103** Location: **PORTLAND**

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE	PURPOSE	DEMERITS
05170	00000				YR. MO. DAY	REGULAR 2 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	5 PT 0 4 PT 0 2 PT 0 1 PT 2

LICENSE ISSUED YES NO ESTAB. TYPE
 LICENSE POSTED YES NO Reinspection to be conducted within ___ days follow-up day letter of

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

MANUAL DISHWASHING:

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. **1 DEMERIT.**
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. **2 DEMERITS.**
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. **4 DEMERITS.**
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. **4 DEMERITS.**
- No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. **2 DEMERITS.**
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. **4 DEMERITS.**
- Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. **4 DEMERITS.**
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). **2 DEMERITS.**
- No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
- Gauges: not provided inoperative. Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

Code Enforcement Officer: *[Signature]*
 Establishment Representative: *[Signature]*



Note to State

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

375-A-23
AGLC6236

Owner Name: James Stewart, Establishment Name: Auburn ST Mobil, Address: 84 Auburn ST, Zip Code: 04103, Location: Portland

MCD #: 05170, ESTAB #: [blank], SANI #: 520000000000735, ROOMS SITES: [blank], SEATS: [blank], DATE: [blank], PURPOSE: REGULAR 1, FOLLOW-UP 2, COMPLAINT 3, INVESTIGATION 4, NEW/OTHER 5, ESTAB. TYPE: 01, DEMERITS: 5 PT 0, 4 PT 0, 2 PT 0, 1 PT 0

FOOD SUPPLY AND SOURCE

- 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.
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
5. Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 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-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
12. Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.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.
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

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

- 30. Food/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.

DISHWASHING

- MANUAL DISHWASHING:
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 a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERITS.
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS.
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
MECHANICAL DISHWASHING:
38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERITS.
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERITS.
40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
43. The 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.

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 ppm. Rule 6.1.A.2. 5 DEMERITS.
51. Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
52. (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

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 closets, 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, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

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

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

Code Enforcement Officer: [Signature] 874-8708
Establishment Representative: [Signature]



**CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT**

375-A-23-24-25-35

Owner Name <i>James P. Street</i>		Establishment Name <i>MOD. 1</i>	
Address <i>64 Auburn St.</i>		Zip Code <i>04103</i>	Location <i>Portland</i>

MCD # 05170	ESTAB # 19062	SANI # 55	ROOMS SITES	SEATS	DATE YR. MO. DAY 98 09 22	PURPOSE REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	ESTAB. TYPE 27	Reinspection to be conducted within _____ days day letter of _____ follow-up	DEMERITS 5 PT _____ 4 PT _____ 2 PT 4 1 PT 1
-----------------------	-------------------------	---------------------	----------------	-------	--	--	--------------------------	---	--

LICENSE ISSUED YES NO
 LICENSE POSTED YES NO
Agri-licensing

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

30 - Water trucks under coffee -

Thomas M. Munson
Code Enforcement Officer

Thomas M. Munson
Establishment Representative



375-A-033

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

99

Owner Name: Hubert Street Mobil Establishment Name: Same
 Address: 84 Hubert St Zip Code: Location: Portland

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE			PURPOSE	ESTAB. TYPE	REINSPECTION TO BE CONDUCTED WITHIN _____ DAYS FOLLOW-UP _____ DAY LETTER OF	DEMERITS
					YR.	MO.	DAY				
05170	03766	59	-	-	03	09	16	REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	<input type="checkbox"/>	5 PT 4 PT 2 PT 1 PT	

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

25 Need the monitor
 Code Enforcement Officer: [Signature]
 Establishment Representative: [Signature]



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-A-023 City Lic # 897
EXP 11/3/05
AG Lic 1-2096 EXP 12/31/04

No to State

Owner Name: Northgate Inc
Establishment Name: Auburn St. Mobil
Address: 84 Auburn St
Zip Code: 04103
Location: Portland

Table with columns: MCD # (05170), ESTAB #, SANI # (52), ROOMS, SEATS, DATE (04/09/07), PURPOSE (REGULAR), ESTAB. TYPE, DEMERITS (5 PT, 4 PT, 2 PT, 1 PT).

FOOD SUPPLY AND SOURCE

- 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.
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
5. Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 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-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
12. Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.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.
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

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

- 30. Food/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.

DISHWASHING

- MANUAL DISHWASHING:
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 a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERITS.
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS.
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERITS.
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERITS.
40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
43. The 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.

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 ppm. Rule 6.1.A.2. 5 DEMERITS.
51. Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
52. (Mobile food units) The water storage tank does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

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 closets, 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, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

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

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

Code Enforcement Officer: Kevin K... 874-8308
Establishment Representative: [Signature]