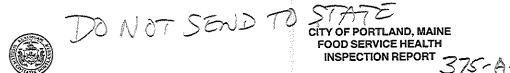
375-A-23

	C	ity of Portland	1	lea	Itl	1	nsp	ectio	n F	Report		Page/	of/		
Establishment Nam								ervention				Date	10/	17/	0
C1 1		, [1] [on Violations		Time In		/	_
Mus	un St	to blobal							Sco	e (optional)	W)	Time Out			_
License/Est. ID#		Address Aubu	ina	<u> </u>	1	ity/S	itate 100	21/	1	Zip Code		Telephone	e		_
License Posted		Owner Name			Pi	urpo	se of I	nspectio	<u>~/</u> n	Est. Type		Risk Cate	gorv		—
[]Yes [4]No		Northant	1	uc			rgu	lan		20			3,		
Circle desig IN= in compliance Compliance Status	nated compliance OUT=not in cor	DRNE ILLNESS RISK F. e status (IN, OUT, N/O, N/A) npliance N/O=not observed	for e	each r A=not	numl app	oere olical	d item ble pliance	COS≃co	orrected	Mark "X" in ap d on-site durin	propria g inspe	ection R=	repeat v	d/or iolati	ion
5 1 IN OUT	Superv PIC present, de	monstrates knowledge, and	0.45(15)	2 00015801	5	116	IN OU	Potential TN/A N/O	ly Haz	ardous Food er cooking time	Time	Temperat	ure		9 (8)
	performs duties				5	17	IN OU	TN/A N/O	Prope	r reheating pro	cedure	s for hot h	olding	-	+
5 2 IN OUT	Employee	e Health vareness; policy present	159/33	i dave	_	18 19		T N/A N/O TN/A N/O		er cooling time or hot holding t					I
53 IN OUT	Proper use of re	eporting, restriction & Exclusion	1	+		20	IN OU			or cold holding				+	+
5 4 IN OUT N/O	Good Hygien					21		TN/A N/O	Prope	r date marking	& disp	osition			t
	No discharge fro	asting, drinking, or tobacco use om eyes, nose, and mouth	-		5	22	IN OU	TN/A N/O	Time & rec	as a public hea	alth cor	itrol: proced	dures		Τ
Pre	venting Contam	ination by Hands								onsumer Adv	/isory	Stalioù-sadoud	ardisənlərili	18084	
5 6 IN OUT N/O 2 7 IN OUTN/A N/O	No bare hand co	properly washed ontact with RTE foods or ate method properly followed			5	23	IN OU		under	umer advisory processed			•		
58 IN OUT		washing facilities supplied &	 	-	5	24	IN OU	T N/A	Paste	Susceptible I urized foods u	opuia	tions objbited for	nds not	Abbrig	2 35
	accessible		<u> </u>					·	offere	d					
5 9 IN OUT	Approved I Food obtained to	Source orm approved source	6686	1.6710	5	25	IN OU	T N/A	l Ecod	Chemical		kalegimastatta (k. 1900-tangan	istęskiejesięs	ile Set	1 33
5 10 IN OUT N/A N/O	Food received a	it proper temperature		\vdash		26	IN OU		Toxic	additives: appr substances pre	oved a	dentified s	tored.	-	╀
5 11 IN OUT 1 12 IN OUTN/A N/O	Food in good co	ondition, safe, & unadulterated							& use	ed					
1 12 IN OUTNA NO	tags, parasite de	s available: shellstock			5	27	IN OUT	Confo	rmanc	e with Appro liance with var	ved P	rocedures	Kaaring	jihi	
P	rotection from		Ligital	33974	ľ	۱ - ۱	114 OO	I IWA	proce	ss, & HACCP p	iance, s olan	specialized			
	Food separated				F	Ris	cfactor	s are imp		practices or pro		oo idaatii.	-l 4t	<u> </u>	
2 14 IN OUT N/A 5 15 IN OUT	Proper disposition	rfaces: cleaned & sanitized on of returned, previously				prev	alent co	ontributing	factors	of foodborne	illness	es identine or initiry. P	uhlic He	: mos alth	Σ
		ioned, & unsafe food				Inte	rvention	s are con	trol me	asures to prev	ent fo	odborne illr	ness or i	injury	١.
		GOO	DR	ETAI	LP	RA	CTICE	S	ang di		lagi siya		200640180	119/144	
Good Mark "X" in box if nur	Retail Practices a	are preventative measures to o	ontro	ol the	addit	ion	of patho	gens, che	micals,	and physical o	bjects i	nto foods.		*********	1000
ALCON A MI DOX II HOL	illoered Reith is 1100	t in compliance Mark "X" in ap	prop	nate b	ox fo	r CC	OS and/o	rR COS	=correc	ted on-site duri	ng insp	ection R ⊨r	epeat vic	lation	1
5 28 Pasteurized eq	Safe Food a	and Water		Ĭ	da Vis				Pro	oper Use of U	Itensils	uthorpolishide nees an		cos	R
	gs used where re om approved source	equired	1_			41	In-us	e utensils	: prope	rly stored			tan (1500) (190 ₀)	198124	. 65
	ned for specialize	d processing	+		2	42 43	Uten:	sils, equip	ment &	linens: properl	y store	d, dried &	handled		\top
	Food Tempera	ature Control			2		Glove	es used p	roperiv	ervice articles: p	properly	stored & L	rsed	<u> </u>	Į
temperature co	methods used; a	idequate equipment for					40.03	U	tensil,	Equipment a	nd Ve	nding	godaves vair		
5 32 Plant food prop	perly cooked for h	not holding	+-	+-	2	45	Food	i& non-fo	od cont	act surfaces cl	leanabl	e, properly	·		
5 33 Approved thaw 1 34 Thermometers	ring methods used provided & accura	d			1	46	Ware	ned, consewashing f	acilities	i, & used : installed, mair	ntained	& needs +	act otria -	<u> </u>	4
. C4 Intermediates	Food Iden				1	47	Non-	food conta	act surf	aces clean		, or useu, te	est strips		┾
1 35 Food properly	labeled; original c	ontainer	35 (FALIE	16 (18)	4	48	Hot 8	Cold wat		Physical Facil	ities			Kara.	100
Pre 4 36 Insects, rodents	vention of Foo	d Contamination	7 555	6 88	5		Plum	bing insta	led: pro	lable; adequate	pressi	ıre			L
2 37 Contamination p	s, & animals not porcevented during to	oresent od preparation, storage & displa				50	Sewa	ige & was	te wate	r properly disp	osed		····	<u> </u>	┢
Joo Personal clean	liness		·y	+	2	51 52	Garb	facilities:	proper	y constructed,	supplie	d, & cleane	ed		┢
1 39 Wiping cloths: p 1 40 Washing fruits	properly used & si	tored				53	Physi	cal facilitie	s insta	perly disposed; lled, maintained	tacilitie	es maintain	ed		Г
Transing nais	& vegetables			\perp	1	54	Adeq	uate venti	lation 8	k lighting; desig	nated	areas used	i		-
Person in Charge (Sig		A A) [1/2	4	, <u>Sec</u>	Date		10/17/0	, 16				
Health Inspector (Signa	ature) (\(\lambda	7 200-			Foll	ow-	up: YE	s (NO	circle	one) Follo	w-up [Date:		·	
	White cop	y - Inspections Office	`	Yello	wc	opy	/ - Stat	te P	ink co	ppy - Custo	mer	<u> </u>		<u>-</u>	





Winds Co.			7-00		
Owner Name STEWART	Establishment N	win ST	Mobile	STATION	
	Code JY103	cation HORDAN			
MCD# ESTAB# SANI# ROOMS SEATS	DATE	PURPOSE REGULAR			DEMERITS 5 PT
0 5 1 7 0 SITES	YR. MO. DAY	FOLLOW-UP	3 ESTAB. TYPE	Reinspection to be conducted within days day letter of	4 PT
LICENSE ISSUED YES NO U	<u> 1919806</u>	INVESTIGATION		follow-up	1 PT
FOOD SUPPLY AND SOURCE			TOXIC MA	ATERIALS	· .
 [] Spoiled and/or [] adulterated foods are being used and/or served. F S DEMERTS. 	PROGRAMMENT AND A CO.	47. [] Toxic materials [] improperly store	. [] personal medication ed, [] labeled, [] used	ns and/or [] first-aid supplies f in food, Rule 7.12. 5 DEME	were: RITS.
 [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpast products being used and/or served. Rules 2.1 B.4. 5 DEMERITS. 	10000000000000000000000000000000000000		WATERS	IIPPI Y	
3. Canned foods from an unapproved source on premises, being used and/ Rule 2.1.A.3, 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used	SEE SEE SEE SEE SEE SEE	48. [] A copy of the c		s not available at the facility.	
 [] Unlabeled, [] improperly labeled containers of food are being used Rule 2.1.A.2. 1 DEMERIT. Canned goods found: [] leaking, [] with severe dents. [] in rusty co and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 		49. [] Water tested at	nd found to be unsatisfact as less than 0.25 ppm. T	tory. Rule 6.1.A.1. 5 DEMEF he measured chlorine residua	
() Shellfish not being kept in original container; [] seafood products in	isrepresented.	[] ppm, Rule	6.1.A.2. 5 DEMERITS. lid water (under pressure) was not provided to the:	
Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMER	IIS.	52. (Mobile food units)	The water storage tank:	s. Rule 6.1.D.1. 5 DEMERIT J does not have adequate sized after each day's use.	
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from	n [] raw foods	Rule 8.1.C.1. 2 DE	MERITS.	•	
or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DE 9 Employees handle raw and cooked or prepared food products without the	MERITS		WASTEWATER	R DISPOSAL to be surfacing. Rule 6.2.A. 4	DEMEDITS
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 Rule 2.4.B.1. 2 DEMERITS.	and/or served.	54. Wastewater was be	ing improperly discharge	nd onto the ground. Rule 6.2.A e tank does not have adequate	. 4 DEMERITS.
11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized and following any kind of operation when contamination may have occur	after each use ed.	Rule 8.1.C.2. 4 DE	:() waste water storage :MERITS.	a mik does not have adequate	s suage.
Rule 5.1.A.3. 2 DEMERITS. 12. Food (ice) contact surfaces are improperly: [] designed, [] constructe [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2	ed, [] installed, DEMERITS.	:	PLUME		
13. Food not protected during storage/display: [] food left uncovered, []] food storage double stacked or ne	ood improperly	[] sized, [] insta	alled and/or maintained.	trap, [] drain, [] plumbing Rules 6.4.F. and 7.8. 2 DEM	erits.
[] 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 retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DI	pint milk not MERITS.	water systems at ti [] other:	n, without backlow devices: [] faucet hose, []	e, exists between the drinking hot water heater, [] water of Rule 6.4.C	osets. S DEMERITS.
 Storage of [] food and/or [] beverages in ice or water is prohibited. F DEMERITS. 	ule 2.4.l.2.	According to the second of the second		WACH FACILITIES	
 [] Unwrapped and/or [] potentially hazardous food products previous public were being reused. Rule 2.4.J.1. 5 DEMERITS. 		58. Toilets rooms: []	Completely enclosed, [v vented, [] tissue prov] Equipped with self-closing, ided, [] covered waste rece	tight fitting ptacle (ladies).
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DI FOOD TEMPERATURES	:MERII.	Rules 6.5, 6.6, and 59. Inadequate number	16.7. 2 DEMERITS. er of [] male, and/or [female toilets. The number of	
18. Potentially hazardous food(s) not being: [] reheated [] cooked long adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	nough to be	[] male and [60. Handwash lavator	es: [] clean. [] adequ	ate number. [] accessible.	[] fixtures
 Prepared potentially hazardous foods requiring refrigeration are not bein to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3 	. 5 DEMERITS.	vided [] common	towel. Rules 6.3, and 6	sanitary towel/hand drying de .8 4 DEMERITS.	aces not pice
 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing.] °F. Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. Tr 			RUBI		
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	e measured	62. Storage areas wer	re not [] clean, [] free	were being used. Rule 6.9. 2 of litter, Rule 6.9.B.4. 2 DEM	ERITS.
temperature was []°F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERI* 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration Rule 10.1. 2 DEMERITS.		[] refuse bin of c	questionable safety. Rule] inaccessible to vermin, [es 6.9 and 6.10. 2 DEMERITS	easily cleaned, S.
 The containers used transporting food are inadequate. Rules 2.4.L.1% a 1 DEMERIT. 			INSECT, RODENT &		
 Accurate thermometers not available or used to evaluate hot holding, or and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 Di 	oking, reheating, EMERIT.	were found on the	premises. Rule 6.10, ar	e animals (other than security nd 7.12.G. 4 DEMERITS	
PERSONNEL 26. No certified food handler/manager. Rules 3.5.		were not adequate	ely screened. Rule 6.10.	s, [] windows, [] skylights, D. 4 DEMERITS.	[] transoms
27. Personnel with: [] communicable disease(s), [] boils, [] infected wo [] respiratory or [] gastrointestinal infection, are preparing and serving Rule 3.1.A. 5 DEMERITS.	ound(s), ng food.	CONSTR	RUCTION OR MAINTENA	ANCE OF PHYSICAL FACILIT	IES
28. Personnel: [] with dirty hands and/or [] smoking when preparing and	serving food,	 [] dirty surfaces. 	. Mules 7.1-7.6. 1 DEME	properly constructed, [] in RIT.	
[] with poor hygienic practice, [] eating, drinking, in food preparation washing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	-48g/958 (1880 E) (1890 E)	68. [] Premises litte	ork, [] filters, [] exhau red, [] unnecessary eq] fixture(s) not shielded, [] c ist fans. Rules 7.6, 7.9, 7.10. uipment and articles present.	1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks,		(PEMERII.		nt, [] linens. Rule 7.11.B. 1	
31. Single service articles improperly: [] stored, [] dispensed, [] hand	WERITS.		LODO	SIMO	
Rules 4.4.A. and 5.2.C. 2 DEMÉRITS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions F 1 DEMERIT.	门宫第二首 网络拉马拉 · 阿尔西亚山	{ juliueisized, [n(s) are: [] inadequately] improper bed spacing.	y ventilated, unclean, [] in d	MEDIT
DISHWASHING		71. The [] Tollets, [Rules 12.3, and 12] lavatories, [] shower 2.9.D. 2 DEMERITS .	s, were not: [] clean, [] in	good repair.
MANUAL DISHWASHING: 33. Dishes/utensils not being; [] scraped, [] scaked, [] preflushed St.	ie 5.1.C.4	ADDITION OF		not found, [] inadequate. R repair. Rule 12.9.C. 1 DEME	
34. Dishes/utensils are not being washed in a detergent solution having a te least 120°F. The measured temperature was [] °F. Rule 5.1.C.5.2.2.	mperature of at	74. Unnking glasses n	ot suitably sanitized and	packaged. Rule 12.6. 2 DEN	MERITS.
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in with at temperature of at least 170°F. The measured temperature up at	lean hot water] refrigerators, [] clothes dry [] adequately vented, [] e matic control valve. Rule 12.	
36 Dispectationals are not help assistant.	clean chlorine	76. [] Life safety cod			y signatura yan
solution containing 50 ppm chlorine minimum and at a temperature of at The measured residual was [] ppm and the measured temperature Rule S.1.CS.b. 4 DEMERITS.	reast 130°F. Was [] °F.	Rule 11.1. 5 DEM			(F. S. 196 - 197 - 197 - 197 - 197 - 197 - 197 - 197 - 197 - 197 - 197 - 197 - 197 - 197 - 197 - 197 - 197 - 1
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING: 38. Hot water sanifration: The week water.		300IVA3 2033IBI	LE; NOTIFY DEPARTME	ND 5 DEMERITS ITEMS - COI NT WHEN CORRECTED - 87	RRECT AS 4-8300 X 8703
38. Hot water sanitization: The wash-water temperature was not at least 140 sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization rinse water temperature was not at least 180°F. The temperature was 1.0 section 1.0 cm. and the sanitization rinse water temperature was 1.0 section 1.0 cm. and 1.0 section 1.0 cm. and 1.0 section 1.0 cm. and 1.0 section 1.0 se			1 CLEMORS	voled	
40. Sustained 165°F hot water dishwashing machine	A DEMEDITO				
temperature was [] °F. Rule 5.1.D.4.c.(1) 2.DEMERTS	. The measured				
 Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 I The chemicals sanitizing rinse water temperature was not at least 130°F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 	PEMERITS. The measured				
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.					
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1	DEMERIT.	The Man	~300 DI		

375-A-023

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT Establishment_Name hurn Sheet Mobil Zip Code Portlam. DEMERITS DATE PURPOSE ESTAB # MCD# PORPOS REGULAR FOLLOW-UP COMPLAINT INVESTIGATION . 5 PT ROOMS SITES SANI # ESTAB. TYPE Reinspe 0 5 1 7 0 YR. MO. DAY 4 PT 2 PT 59 YES De NO 🗆 00 LICENSE ISSUED follow-up NEW/OTHER. YES D NO D LICENSE POSTED TOXIC MATERIALS Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 47. [Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.] Unpasteurized milk, [] milk products, [] cracked eggs,[] unpasteurized egg roducts being used and/or served. Rules 2.1.B.4. 5 DEMERITS. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. WATER SUPPLY | 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. [] 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 or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMÉRITS

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

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

11. Food contact surfaces not [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS. Rule 5.1.A.3. 2 DEMERITS.

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

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 2.4.1.2. 2 DEMERITS. PLUMBING | Kitchen sink, [] utility sink, [] greater 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.

Fulle 6.4.C. 5 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. 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. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. FOOD TEMPERATURES 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. RUBBISH 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1./
1 DEMERIT. INSECT, RODENT & ANIMAL CONTROL 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS. 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. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. PERSONNEL 26. No certified food handler/manager. Rules 3.5. Personnel with: [] communicable disease(s), [] boils, [] Infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. Personnel: [] 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.] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation pods, [] 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. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. 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. LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
71. The [] Toilets, [] lavatories, [] showers, were not [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. DISHWASHING 72. [] Hand clea 2 DEMERITS. leansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 MANUAL DISHWASHING: Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.
 1 DEMERIT. 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. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.

35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. 4 DEMERITS.

36. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. 4 DEMERITS. Life safety code violations: Explain: Rule 11.1. 5 DEMERITS. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS. 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 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. 1 theamoneter - Need 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.

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.

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.



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

Noncostation Small In Small In

	Establishment Na	y v		1 ⁻¹	
Owner Name JAMES POSTEWART	Aus	Sund J	7. 1	Mobil	
Address	Zip Code Loca	ation—Perith	4~1 D		
MCD# ESTAB#	DATE	PURPOSE	a		DEMERITS 5 PT
0 5 1 7 0 0000 SANI # ROOMS STES	YR. MO. DAY	FOLLOW-UP		within days	4 PT 2
LICENSE ISSUED YES O NO SEE O O O O	0099111	INVESTIGATION		day letter of follow-up	1 PT
LICENSE POSTED YES Q NO TO TO THE TOTAL POSTED YES Q NO TO THE TOTAL POSTED YES Q NO TO THE TOTAL POSTED YES Q			TOY	IC MATERIALS	
FCOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or serving 5 DEMERITS.	ed. Rule 2.1.A.1. 4	7. [] Toxic materials, [[] improperly stored,	1 nomenal modi	cations and/or [] first-aid supplie used in food. Rule 7.12. 5 DEMI	es were: ERITS.
[] Unpasteurized milk, [] milk products, [] cracked eggs,[] unproducts being used and/or served, Rules 2.1.B.4, 5 DEMERITS.	pasteurized egg	Turk and a Markey by \$11 is a sign of a 110	2 2 4 5 2 2 2 3 4 4 7 2 4 6 7 7	ER SUPPLY	
 Canned foods from an unapproved source on premises, being used a Rule 2.1.A.3. 5 DEMERITS. 	and/or served 4	8. [] A copy of the curre	ent water analysi	s was not available at the facility. Rule 6.1.E.3. 2 DEMERITS.	
[] Unlabeled, [] improperly labeled containers of food are being unliked and a substantial subs	4	9. [] Water tested and to 60. The free chlorine was	found to be unsa less than 0.25 pt	tisfactory. Rule 6.1.A.1. 5 DEME om. The measured chlorine residu	RITS. al was
and/or [] iswollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container, [] seafood product Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.		[] ppm. Rule 6.1	.A.2. 5 DEMERI	TS. ssure) was not provided to the: atories. Rule 6.1.D.1. 5 DEMERI	lotins venti dalla da Settiet.
7. Meat and/or meat products not USDA approved. Rule 2:1:A.2. 5 DEI	MERITS.	52. (Mobile food units) The	e water storage t orly cleaned and	ank: [] does not have adequate sanitized after each day's use.	storage,
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination.	from [] raw foods	Rule 8.1.C.1. 2 DEME	ERITS.		
or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 Employees handle raw and cooked or prepared food products without washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	t thorough hand-	53 The subsurface dispos		VATER DISPOSAL ound to be surfacing: Rule 6.2.A.	4 DEMERITS.
10. Raw [] fruits and/or [] vegetables are not washed before being under Rule 2.4.B.1. 2 DEMERITS.	sed and/or served.	64. Wastewater was being	g improperly disc	harged onto the ground. Rule 6.2 torage tank does not have adequa	A. 4 DEMERITS.
 Food contact surfaces not: [] washed. [] rinsed, and/or [] sanit and following any kind of operation when contamination may have of Rule 5.1.A.3. 2 DEMERITS. 	ized after each use	Rule 8.1.C.2. 4 DEMI	ERITS.		Control of the page to the control of the control o
12. Food (Ice) contact surfaces are improperly: [] designed, [] const [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B.	3. Z DEWIERITS.	56. [] Kitchen sink, []	utility sink [1.0	LUMBING prease trap, [] drain, [] plumbi	na: is improperly
13. Food not protected during storage/display: [] food left uncovered; stored on floor, [] food containers in cold storage double stacked [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	I tood inthroporty	[] sized, [] installe	ed and/or maintai without backflow	ned. Rules 6.4.F. and 7.8. 2 DEI device exists between the drinking	ng and the waste
14. Institutions; Ghost tray(s) [] not kept. [] not dated, Rule 10.2 [] retained. [] schools; milk not kept at 40°F, or below. Rule 2.1.B.1.	2 DEMERITS.	water systems at the: [] other:	[] faucet hose	, [] hot water heater, [] water Rule 6.4	Closels, C. 5 DEMERITS
Storage of [] food and/or [] beverages in ice or water is prohibite 2 DEMERITS.] Unwrapped and/or [] potentially hazardous food products prevailed.	·		TOILET AND H	IANDWASH FACILITIES	
public were being reused. Rule 2.4 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7.	Naja di Santa Santa Bara di Galla di Bara di Mara di M	58. Toilets rooms: [] Co doors, [] properly v Rules 6.5, 6.6, and 6.	ented, [tissue	ed, [] Equipped with self-closing a provided, [] covered waste red	, tight fitting eptacle (ladies).
FOOD TEMPERATURES		59. Inadequate number o	of [] male, and/	or [] female toilets. The number 6.5 1 DEMERIT.	of toilets are:
Potentially hazardous food(s) not being: [] reheated [] cooked is adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. Prepared potentially hazardous foods requiring refrigeration are not	being rapidly cooled	maintained, [] hand	d cleansing soap	adequate number, [] accessible , [] sanitary towel/hand drying d and 6.8 4 DEMERITS .	, [] fixtures evices not pro-
to 45° or below. The measured temperature was [] °F. Rule 2:3 20. [] Frozen food not being kept at 0°F, or below: [] improper thaw	.C.3, 5 DEMERITS.		rte yeurs kroon region allum varon		Nies) veik mis (sen veik)
temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERIT	e. The measured IS.		uncovered conta	RUBBISH iners were being used. Rule 6.9.	
22. Potentially hazardous cold food(s) not being stored at 45°F or below temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEM	ERITS.		ot constructed to] free of litter, Rule 6.9.B.4. 2 DEl be: [] inaccessible to vermin, [Rules 6.9 and 6.10. 2 DEMERI] easily cleaned
Crowded refrigeration: There is less than 1/4 cubic foot of refrigerations. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.		[] retuse birror que	suoriable salety.	nues o.5 and o.10. Z DEMER	
1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding	g, cooking, reheating.	64. [] flies, [] rodents	s, [] roaches, [NT & ANIMAL CONTROL] live animals (other than securi	
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2.	1 DEMERIT.	65. Food service facilitie	s: The outer []	10. and 7.12.G. 4 DEMERITS. doors, [] windows, [] skylight 6.10.D. 4 DEMERITS.	s,[]transoms
26. No certified food handler/manager. Rules 3.5.	d wound(s).				
Personnel with:[] communicable disease(s), [] boils, [] infecter [] respiratory or [] gastrointestinal infection, are preparing and structure [] smoking when preparing and structure [] with dirty hands and/or [] smoking when preparing [] with dirty hands and/or [] smoking when preparing [] with dirty hands and/or [] smoking when preparing [] with dirty hands and/or [] smoking when preparing [] with dirty hands and/or [] smoking when preparing [] with dirty hands and/or [] smoking when preparing [] with dirty hands and/or [] smoking when preparing [] with dirty hands and/or [] smoking when preparing [] with dirty hands and/or [] smoking when preparing [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking when preparing [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] smoking [] with dirty hands and/or [] with dirty			s. [] not smoot	TENANCE OF PHYSICAL FACIL h, [] properly constructed, [] in	
[] with poor hygienic practice, [] eating, drinking, in food prepar washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	ation and/or dish-	67. [] Lighting [] ven	tilation inadequa	te, [] fixture(s) not shielded, [exhaust fans. Rules 7.6, 7.9, 7.10	dirty ventilation
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS FOOD EQUIPMENT AND UTENSILS		68. [] Premises littered 1 DEMERIT.	i, [] unnecessa	ry equipment and articles presen	t. Rule 7.11.A.1.
 Food/non food contact surfaces of equipment. [] in disrepair (craseams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 	cks, chips, pits, open DEMERITS.	69. Improper storage of [[] cleaning equ	ipment, [] linens. Rule 7.11.B.	1 DEMERIT.
31. Single service articles improperly: [] stored, [] dispensed, [] Rules 4.4.A. and 5.2.C. 2 DEMERITS.	nandled, [] reused.	70. The sleeping room(s	are: [] inaded	LODGING juately ventilated, unclean, [] in	disrepair
Wiping cloths: [] dirty, [] not stored properly in sanitizing solution DEMERIT.	ons Rule 5.1.B.	[] unidersized, []	lavatories. [] sl	acing: Hules 12.9 and 12.11. 1 D	EMERIT
DISHWASHING:		72. [] Hand cleansers, 2 DEMERITS.	[] towels, were	s. e:[] not found,[] inadequate.	Rule 12.4
33. Dishes/utensils not being: [] scraped; [] soaked, [] preflushed 1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having least 120°F. The most used to be a solution of the process o		74. Drinking glasses not	suitably sanitized	good repair. Rule 12.9.C. 1 DEN d and packaged. Rule 12.6. 2 DI	THE DITC
35. Dishes/utensils are not being sanitized by immersion for 20 second	.5. 2 DEMERITS.	 Gas Appliances: [] furnaces found in sle 	hot water heater	rs, [] refrigerators, [] clothes or not [] adequately vented, [] n automatic control valve. Rule 1	Iryers, [] floor
Rule 5.1.C.5.a. 4 DEMERITS. 36. Dishes/utensils are not being continued by immediate the second sec	as ()°F.	4 DEMERITS. 76. Lille safety code		Tautorialic Control Valve. Hule 1	2.10,
solution containing 50 ppm chlorine minimum and at a temperature. The measured residual was [] ppm and the measured temperature Rule 5.1.C5.b. 4 DEMERITS.	of at least 1200E	Explain: Rule 11.1. 5 DEMER			
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING:		ITEMS IN GRAY SHAI SOON AS POSSIBLE	DED AREAS ARE	E 4 AND 5 DEMERITS ITEMS - CO RTMENT WHEN CORRECTED -	ORRECTAS
38. Hot water sanitization: The wash-water temperature was not at leas sured temperature was 1 1°F. Rule 5.1 D.3.b 2 DEMERITS	NG satisfield with selecting color for the first product and it				
39. The final sanitization rinse water temperature was not at least 180°F temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.	oministra (po tres popular) inter-				
41. Chemical sanitizers: The wash-water temperature was not at least 1 temperature was [] °F. Rule 5.1.D.4.c.(1) 2 DEMERITS	NGCO NGCOMA ANGARANG NA SARANG NA SARANG NA SARANG ANGARANG NA SARANG NA				
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2) 43. The chemicals sanitizing rinse water temperature was not at least the	2 DEMERITS. 80°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.			1.19		
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.	II. 2. 1 DEMERIT.		-1/1/M		7-0-



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

AGLIC 6236

TAN .	
Owner Name TAMES SHEW 152 T	Aubert ST Mobil
Address Zip Code	Location Port A. /
89/44/64/2010/04/	DATE PURPOSE DEMERITS
MCD # ESTAB # ROOMS SEATS YR.	MO. DAY REGULAR
	COMPLAINT
LICENSE ISSUED YES ON NO OF STATE OF THE POSTED YES ON THE POSTED	NEW/OTHER
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS
1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A	1. 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.	9
3. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility.
Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or sell Rule 2.1.A.2. 1 DEMERIT.	ved. 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.
5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was
6. [] Shellfish not being kept in original container; [] seafood products misrepreseing Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	nted. 51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
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.
FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw	Rule 8.1.C.1. 2 DEMERITS.
or [] other sources of contamination. Rules 2.2.A. I. and 2.3.B.3. Z DEMERTS	WASTEWATER DISPOSAL
Employees handle raw and cooked or prepared tood products without thorough had washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. To Raw [] fruits and/or [] vegetables are not washed before being used and/or ser	53. The subsurface disposal system was found to be surfacing. Tudo on a
Rule 2.4.B.1. 2 DEMERITS.	55 (Mobile food units): [] waste water storage tank does not have adequate storage.
and following any kind of operation when contamination may have occurred.	
12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] instantained and/or [] located, Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERIT	S. I design for a supplementary to the supplementary of the supplementar
13/Food not protected during storage/display: [] food left uncovered, [] food improstored or floor, [] food containers in cold storage double stacked or nested.	perly 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumoing; 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-
stored on toor, [] lood containers if cold storage and the storage of the storag	water systems at the: [] faucet hose, [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERITS.
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2	
2 DEMERITS. 16. [] Unwrapped and/or [] potentially hazardous food products previously served public were being reused. Rule 2.4.J.1. 5 DEMERITS.	to the TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
FOOD TEMPERATURES	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
 Potentially hazardous food(s) not being: [] reheated [] cooked long enough to adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 	
 Prepared potentially hazardous foods requiring refrigeration are not being rapidly to 45° or below. The measured temperature was [] °F. Rule 2.3,C.3. 5 DEME [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] improper thawing. 	KI S.
temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.	RUBBISH
 Potentially hazardous hot food(s) not being stored at 140°F or above. The measuremperature 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 measuremperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 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.	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. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.	
DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, rel	insect, RODENT & ANIMAL CONTROL [acting, 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.
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms
PERSONNEL 26. No certified food handler/manager. Rules 3.5.	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
Rule 3.1.A. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving 1	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, ood, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
[] with poor hygienic practice, [] eating, drinking, in food preparation and/or di 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	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
 Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
31. Single service articles improperty: [] stored, [] dispensed, [] handled, [] r Rules 4.4.A. and 5.2.C. 2 DEMERITS.	eused. LODGING
 Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B DEMERIT. 	[] undersized; [] improper bed spacing. Rules 12,9 and 12.11. 1 DEMERIT.
DISHWASHING	71. The [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMINITY. 72. [] Hand Cleanears [] Lavatories [] last family [] last
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
34. Dishes/utensils are not being washed in a datagraph ask the basis	74. Drinking glasses not suitably sanitized and packaged. Puls 12.5. a DEMICRIT.
least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMER: 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMER:	TO TO TO TO THE PROPERTY OF A PROPERTY OF THE
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chi solution containing 50 ppm chlonne minimum and at a temperature of at least 130 The measured residual was	ordne Explain: Explain: Rule 11.1. 5 DEMERITS.
Rule 5.1.C.5.b. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS. CORDECT 10.
MECHANICAL DISHWASHING:	OVUNAS PUSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED 1974 0000 V 0700
38. Hot water sanitization: The wash-water temperature was not at least 140°F. The naured 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 measure	
temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine	
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The me temperature was [asured
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2) 2 DEMERIT 43. The chemicals senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitized water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitizing ripse water temperature was each of the chemical senitized water temperature was each of the chemical senitized water temperature was each of the chemical senitized water temperature water temperatu	
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.	sured
45. Dish racks not stored in a sanitary manner Rule 5 t D 6 t DEMCRIT	
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.2, 1 DEMERI	1/2 1/8 3/10/10

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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

375-A-23-24-25-35

	INSPECTION H		
Owner Name	Establishment N	2) /	
Address	Zip Code Lo	sof Harrie	
MCD# ESTAB# CANAL POOMS	DATE SEATS	PURPOSE	DEMERITS 5 PT
0 5 1 7 0 7 8 0 6 2 SANI # ROOMS SITES	YR. MO. DAY	FOLLOW-UP2 ESTAB. TYPE	Reinspection to be conducted 4 PT within days day letter of 2 PT
LICENSE ISSUED YES DO NO D	70092	NEW/OTHER5	follow-up 1 PT
Lancolfine Ligense	<u> </u>	TOXIC	IATERIALS
FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/ 5 DEMERITS.	C MARKET AND THE PROPERTY OF T	47. [] Toxic materials, [] personal medication [] improperly stored, [] labeled, [] use	ons and/or [] first-aid supplies were [] d in food. Rule 7.12. 5 DEMERITS.
2. [] Unpasteurized milk. [] milk products, [] cracked eggs.	d 1, 24 cm approximation of the second	WATERS	SUPPLY
 Canned foods from an unapproved source on premises, being Rule 2.1.A.3. 5 DEMERITS. 	j used and/or served.	48. [] A copy of the current water analysis wa	as not available at the facility. 6.1.E.3. 2 DEMERITS.
4. [] Unlabeled, [] improperly labeled containers of food all Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents. [] and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.		49. [] Water tested and found to be unsatisfa	ctory. Rule 6.1.A.1. 5 DEMERITS.
and/or[] swollen. Rule 2.1.A.1, 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] seafood Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	I products misrepresented.	[] ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressur sinks, [] dishwashers, or [] lavatori	es. Mule 6.1.D.1. 3 DEMELLE. G.
Meat and/or meat products not USDA approved. Rule 2.1.A.Z		52. (Mobile food units) The water storage tank I is not being properly cleaned and sani	· [] does not have adequate storage,
FOOD PREPARATION AND PROTECTI 8. Cooked and/or prepared foods are subjected to cross contain	nination from [] raw foods	Rule 8.1.C.1. 2 DEMERITS.	
or [] other sources of contamination. Rules 2.2.41. and 2. 9. Employees handle raw and cooked or prepared food product technology between Rules 2.2.41, and 2.3.B.5. 5 DEMERIO	s without thorough hand- rs.	52 The subsurface disposal system was foun	R DISPOSAL d to be surfacing. Rule 6.2.A. 4 DEMERITS.
10. Raw [] fruits and/or [] vegetables are not washed before	being used and/or served.	54. Wastewater was being improperly discharges. (Mobile food units): [] waste water storage.	ged onto the ground. Rule 6.2.A. 4 DEMERITS.
Food contact surfaces not: [] washed, [] rinsed, and/or [and following any kind of operation when contamination may contaminate or a personal surface of the surfac		Rule 8:1.C.2. 4 DEMERITS:	
12. Food (Ice) contact surfaces are improperly: [] designed; [] Incated, Rules 4.2.A., 4.2.B., 4.3.	, a, 1301D3, a	TO I 1 Kitchen pick [] utility cink [] grea	MBING se trap, [] drain, [] plumbing; is improperly
13. Food not protected during storage/display: [] food left unconstruction of storage doubles stored on floor, [] food containers in cold storage double storage doubles 1 [] food containers in cold storage double	tacked or nested, RITS.	[] sized, [] installed and/or maintained	rice, exists between the drinking and the waste-
14. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 2 retained [] schools; milk not kept at 40°F, or below. Rule 2	10.2 17/2 pint milk not 2.1.B.1. 2 DEMERITS.	water systems at the: [] faucet nose, [] [] other.] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERITS.
15. Storage of [] food and/or [] beverages in ice or water is 2 DEMERITS. 16. [] Unwrapped and/or [] potentially hazardous food produced by the produced	profiloited: Noie 2.4.1.2.	TOILET AND HAN	DWASH FACILITIES
public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2		Rules 6.5, 6.6, and 6.7, 2 DEMERUS.	E] Equipped with self-closing, tight fitting prided, [] covered waste receptacle (ladies).
FOODTEMPERATURES	· · · · · · · · · · · · · · · · · · ·	59. Inadequate number of [] male, and/or [] male and [] female, Rule 6.) I DEMENII.
Potentially hazardous food(s) not being: [] reheated [] c 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, [] add maintained, [] hand cleansing scap, [vided [] common towel. Bules 6.3, and	I sanitary towernand drying devices not pro-
to 45° or below. The measured temperature was !] "F. 20. [] Frozen food not being kept at 0°F, or below: [] Improp	MUI6 2.3.0.3. 3 DEMERTIS.		
21. Potentially hazardous hot food(s) not being stored at 140°F temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 [JEMENIIS.	61. [] inadequate, [] uncovered containe	BBISH rs were being used. Rule 6.9. 2 DEMERITS. ee of litter, Rule 6.9.B.4. 2 DEMERITS.
 Potentially hazardous cold food(s) not being stored at 45°F temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 	5 DEMERITS.		I inaccessible to vermin, I I easily cleaned,
Crowded refrigeration: There is less than 1/4 cubic foot of Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rule			
DEMERIT. Securate thermometers not available or used to evaluate hand refrigerated storage temperatures. Rules 2.3.C.1. and	ot holding, cooking, reheating,		& ANIMAL CONTROL live animals (other than security or guide dogs) and 7.12.G. 4 DEMERITS.
PERSONNEL	SODE A PERIOR I		ors, [] windows, [] skylights, [] transoms
26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [] communicable disease(s), [] boils, [] respiratory or [] gastrointestinal infection, are preparl] infected wound(s),	CONSTRUCTION OF MAINTE	NANCE OF PHYSICAL FACILITIES
Rule 3:1.A. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] I smoking when the	preparing and serving food.	66. Floors, walls, ceilings, [] not smooth, [] dirty surfaces. Rules 7.1-7.6. 1 DEN] properly constructed, [] in disrepair,
[] with poor hygienic practice, [] eating, drinking, in foo washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERI 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DE	d preparation and/or dish- ITS.	noods, [] ductwork, [] filters, [5] ext	[本] fixture(s) not shielded, [歌] dirty ventilation aust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSI	LS	68. [] Premises littered, [] unnecessary 1 DEMERIT. 69. Improper storage of [] cleaning equipm	equipment and articles present. Rule 7.11.A.1.
30. Food/non food contact surfaces of equipment: [] in disresseams). [⋈] not easily cleanable. Rules 4.1.A. 4.2.A., and	pair (cracks, chips, pits, open 4.2.B. 2 DEMERITS.		The state of the s
31. Single service articles improperly: [] stored, [] dispens Rules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing.	1 - [12] (1) - 關於 유통하는 [14] 하시고 남아 하시다.	70. The sleeping room(s) are: [] inadequa [] undersized; [] improper bed spacing	DGING tely ventilated, unclean, [] in disrepair,
I DEMERIT.		71. The [] Toilets, [] lavatories, [] show Rules 12.3. and 12.9.D. 2 DEMERITS.	vers, were not: [] clean, [] in good repair.
DISHWASHING MANUAL DISHWASHING: 33. Dishes/stensils not being: [] scraped, [] soaked, [] performed in the control of the	verillable Pule F 4 O	72. [] Hand cleansers, [] towels, were: [2 DEMERITS.	네는 그 가게 되는 그는 그를 가지 않아 하는 경우를 하는 것이 없었다.
DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution least 120°F. The measured temperature was [] °F. Right of the second	이 몸맞게 이 생물량이 하게 하는 사회의 일을 다니다.	73. The carpeting is not: [] clean, [] in go 74. Drinking glasses not suitably sanitized a	nd packaged. Rule 12.6. 2 DEMERITS
35. Dishes/utensils are not being sanitized by immersion for 30 with at temperature of at least 170°F. The measured temperature of at least 170°F.	Seconde in close hot weter	automatic pilots, [] equipped with an a	[] refrigerators, [] clothes dryers, [] floor lot: [] adequately vented, [] equipped with utomatic control valve. Rule 12.10.
36 Dispes/irensils are not polog capitized by increase 4		4 DEMERITS. 76. [] Life safety code violations: Explain:	
The measured residual was [] ppm and the measured Rule 5.1.C5.b. 4 DEMERITS.	perature of at least 130°F. I temperature was [] °F.	Rule 11.1. 5 DEMERITS.	
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING:		ITEMS IN GRAY SHADED AREAS ARE 4 SOON AS POSSIBLE; NOTIFY DEPARTI	AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 X 8703
38. Hot water sanitization: The wash-water temperature was n sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEM 39. The final sanitization rinse water temperature was not at least temperature.	ERITS.	201 1400 Com	15 wider collee -
40. Sustained 165°F hot water dishwashing machine	Rule 51 D 3 a 4 DEMERITS		
41. Chemical sanitizers: The wash-water temperature was not temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMER	at least 120°F. The measured		
42. Sanitizing chemicals not automatically dispensed. Rule 5:1. 43. The chemicals sanitizing rinse water temperature was not a temperature was [] °F. Rule 5:1.D.4.c.(3). 2 DEMERI	t least 130°F. The measured		
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1	DEMERIT		
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1, a	nd 5.1.D.2. 1 DEMERIT.	Code Enforcement Officer	
argana yan kanarangan arrasa bara sagar arrasangan basa arrasangan barangan barangan barangan barangan baranga	CONTRACT THE STATE OF THE STATE	CODE Enforcement/Officer	

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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Familiahmo	at Name
Owner Name Publin History Street Mobil Establishmen	SHIND
Address Sil Auto Mal St	Location Puzz (1971)
MCD# ESTAB# SANI# ROOMS SEATS DATE	PURPOSE REGULAR
0 5 1 7 0 0 3 / 6 SITES YR. MO. 1	COMPLAINT
LICENSE ISSUED YES NO D 50 TO TO TO THE LICENSE POSTED YES NO D	NEW/OTHER
FOOD SUPPLY AND SOURCE	TOXIC MATERIALS TOXIC MATERIALS TOXIC MATERIALS TOXIC MATERIALS
[] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.	47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperty stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS.
2. [] Unpasteurized milk. [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.8.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
Rule 2.1.A.3 5 DENIERTS. 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,	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was
6. [] Shellfish not being kept in original container; [] seafood products misrepresented.	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 each day sequence.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. FOOD PREPARATION AND PROTECTION	52. (Mobile food units) The water storage tails: [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	WASTEWATER DISPOSAL
Employees handle raw and cooked or prepared food products without thorough handle Employees handle raw and cooked or prepared food products without thorough handle Employees handle raw and cooked or prepared food products without thorough handle	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 54. Westwater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
washing in betweet: Fiches zero not washed before being used and/or served. 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	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	PLUMBING
12. Food (loe) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERTS. 13. Food not protected during storage/display: [] food left uncovered, [] food improperly in cold strange double stacked or nested,	56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly
stored on floor, [] floored Buller 2 2 A 1 2 4 F 7 2 DEMERITS.	57. A cross-connection, without backflow device, exists between the drinking and the waster water systems at the: [] faucet hose, [] hot water heater, [] water closest, water systems at the: [] faucet hose, [] hot water heater, [] water Cost, and the waster water heater, [] water closest, water systems at the: [] faucet hose, [] hot water heater, [] water closest, water systems at the cost of the waster heater.
[] sneeze guards absent. Nutes 2.2	£ 1 other:
2 DEMERTIS.	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting 1 tight provided [] covered waste receptacle (ladies).
public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	58. Toilets rooms: [] Completely enclosed, [] Equipped waste receptacle (ladies). 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 [] TEMERIT.
FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be	[] male and [] remaile. Hule 6.5 Dewicht.
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.	60. Handwash lavatories: [] clearl, [] adequate minimum, towel/hand drying devices not promaintained, [] hand cleansing soap, [] sanitary towel/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 [] 0°F, Bule 2.3.C.4, 5 DEMERITS.	RUBBISH
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. 22. 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 24.G.1., and 2.4.H.1.b. 5 DEMERTS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.	 Storage areas are not constructed to be: [] inaccessible to vermin. [] easily cleaned [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL
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 DEMERTS.
PERSONNEL 26. No certified food handler/manager. Rules 3.5.	 Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
27. Personnel with: [] communicable disease(s), [] bolls, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
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 dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1.
FOOD EQUIPMENT AND UTENSILS	1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. 	LODGING
Rules 4.4.A. and 5.2.C. 2 DEMÉRITS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.	 The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
DISHWASHING	71. The []Toilets, [] lavatories, [] showers, were not [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12:4
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4, 1 DEMERIT.	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 1 1°F. Rule 5.1.0.5. 2 DEMERITS.	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor
 Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was []°F. Rule 5.1.C.5.a. 4 DEMERITS. 	furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12:10. 4 DEMERITS.
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°E	76. [] Life safety code violations: Explain: Rule 11.1, 5 DEMERITS.
The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C5.b. 4 DEMERITS. 37. No chemical test kit provided, Rule 5.1.D.4.b. 1 DEMERIT.	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS. CORRECT AS:
MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-	SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 870 SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 870
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.	9 rea miximuer
40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 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.	$A \rightarrow \rho$
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Speciment and Committed and	
2. Unpasteruized misk. [] mits products, [] calcaded segret. [] capacity of the pulse and provide the provided in the provided	
3. Camed goods from an imagenered source on premises, geng laves allow to a final passed contained, and of a problem guest and/or served. 4. Turned and the labeled containers of lood are being used and/or served. 5. Camed goods found: [] leading [] lower severs dents. [] in rusty condition, and/or [] swollers. Rus 2.1.A.1. 5 DEMERTIS. 6. Camed goods found: [] leading [] lower severs dents. [] in rusty condition, and/or [] swollers in order to good the labeled containers and to the labeled containers and the labeled containers and the labeled containers. [] seafood products misrepresented. 6. Cooked and/or prepared foots or order to good and/or seafood. 7. Most areful or search or seafood as subjected to consec containment of the foots of [] other sources of containment of the good and/or seafood. 8. Cooked and/or prepared foots of sources containment of the foots of [] other sources of containment of the good and/or seafood. 9. Service prepared foots as subjected to consec containment of the foots of containment of the good and/or seafood. 9. Service prepared foots as subjected to consec containment of the foots of containment of the good and/or seafood. 10. Servi [] rusts and/or [] vegetables are not washed before being used and/or search used. 10. Service prepared foots are subjected to contain of the good and/or search used. 10. Servi [] rusts and/or [] vegetables are not washed before being used and/or served. 11. Sood contact surfaces are immorphy [] designed, [] concentrated in used. 12. Food (los) contact surfaces are immorphy [] designed, [] concentrated in used. 13. Service prepared for the good of t	
4. [Uniabeled,] immorperly labeled containers of food are being used animor served. Rule 2.1.2. TEMBRITS. 5. Cannet goods found; [1.1.4.1.5 DEMBRITS.] 6. Shortfam to being keet in original containers [1] seafcod products misrepresented. R. Shortfam to being keet out (SSA approved. Rule 2.1.2.2.5 DEMBRITS.] 7. Mest animor not products on utilized to 10 cross containmantion, from [1] and food or products misrepresented. R. Shortfam to being keet out (SSA approved. Rule 2.1.2.2.5 DEMBRITS.] 7. Mest animor mest products on utilized to 10 cross containmantion, from [1] and food or products misrepresented. R. Shortfam to 10 cross containmantion, from [1] and food or products misrepresented. R. Shortfam to 10 cross containmantion, from [1] and food or products misrepresented was contained an advantage of the containmant of the state	
andor swelten, Rule 2.1.4.7 5 DEMERTIS.	
Next and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERTS. 7. Meet and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERTS. 8. Cooked and/or prepared foods are subjected to cross contamination, from [] may foods or [] other sources of contamination, from [] may foods or [] other sources of contamination, from [] may foods or [] other sources of contamination, from [] may foods or [] other sources of contamination, from [] may foods or [] other sources of contamination, from [] may foods or [] other sources of contamination, from [] may foods or [] other sources of contamination, from [] may foods or [] other sources of contamination of the contamination of	# 100 E 100 E
FOOD PREPARATION AND PROTECTION 8. Oceled and/or prepared foods are subjected to cross contamination, from aw foods of other sources of contamination, from ax foods of prepared food products without proteons. As foods are subjected to cross contamination, from ax foods of prepared food products without proteons. As foods are an entirely as foods and the protein foods of the prot	in the second
6. Cooked and/or propared foods are subjected to cross contamination. In the sources of contamination. Rules 2.2.A.1 and 2.3.5.7 o DIMERTIS. 9. Employees handler raw and cooked or prepared food products without throrough handwayshing in between. Rules 2.2.A.1 and 2.3.5.7 o DIMERTIS. 10. Raw [] fruits and/or [] regetables are not washed before being under and/or content. 11. Food contact surfaces are in property. I inseed, and/or [] inseed,	
9. Employees handle raw and cocked or prepared loop products without barrows. Washing in between, Rules 2.2.A. 1 and 2.8.5. 5 DEMERTIS. 10. Paw I fruits and/or I vegetables are not washed before being used and/or served. Rule 2.6.1. 2 DEMERTIS. 11. Food contact surfaces and property. I vegetables are not washed before being used and/or each use Rule 5.1.4. 2 DEMERTIS. 12. Food (loe) contact surfaces are improperly: designed. J constructed. I installed. I maintained and/or I located, Rules 4.2.A. 4.2.B. 4.3.A. 4.3.B. 2 DEMERTIS. 12. Food (loe) contact surfaces are improperly: designed. J constructed. I installed. I maintained and/or located, Rules 4.2.A. 4.2.B. 4.3.B. 4.3.B. 2 DEMERTIS. 13. Food not protected during storago/display. J food left uncovered. I located flows 4.2.A. 4.2.B. 4.3.B. 2 DEMERTIS. 14. Installed and/or maintained. Sold of containers in cold storage. John 10.1. J cold of the cold o	
10. Raw [fruits and/or [vegetables are not washed before being used and/or sandized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.S. 2 DEMERTIS. 11. Food contact surfaces not: [washed, [] ninseld, and/or [] sandized after each use and following any kind of operation when contamination may have occurred. 12. Food (cop. contact surfaces in improperty: [] designed, [] constructed, [] installed, [] solid contamers in cold storage double stacked or nest. 13. Food on floor: [] food containers used to distrage double stacked or nest. 14. Institutions: Chost tray(s) [] not kept, [] not dated, Rules 42.4.2. A. 28.7. 2 DEMERTIS. 15. Storage of [] food and/or [] beverages in ce or water is prohibited. Mules 2.1.2. 2 DEMERTIS. 16. [] Universpeed and/or [] beverages in ce or water is prohibited. Mules 2.1.2. 2 DEMERTIS. 17. Open cars were being used improperly to store food. Rule 2.3.B.7. 1 DEMERTI. 18. Potentially hazardous fooders to being [] inherent [] containers used to all parts Rules 2.4.A.1. a. S DEMERTIS. 19. Prepared potentially hazardous fooders of helpers [] inherent [] containers used to all parts Rules 2.4.A.1. a. S DEMERTIS. 20. The position of the property having the propert having. The measured temperature was [] F. Rule 2.3.C.3. 5 DEMERTIS. 21. Storage areas were not [] clean, [] adequate number of [] make, and/or [] hand calculated the properature was [] F. Rule 2.3.C.3. 5 DEMERTIS. 22. Potentially hazardous cool food(s) not proper thawing. The measured temperature was [] F. Rule 2.3.C.3. 5 DEMERTIS. 23. Crowder errigeration: There is less that any 14 cubic foot of refigeration per meal. Rule 10.1. 2 DEMERTIS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERTIS. 25. Accuste thermomentum of certain proper thawing. The measured temperature was [] F. Rule 2.3.C.3. 5 DEMERTIS. 26. No certified food handler/manaper. Rules 3.8. C.1. and 2.3.D.2. 1 DEMERTIS. 27	MEMILS.
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Tool (ce) contact surfaces are improperly: [] designed.] Construction.	
Second only protected during storage/display: [] food left uncovered. [] food containers in cold storage doctube stacked or nested. [] sneeze guards absent. Rules 2.2.1. 2.4.7. 2 DEMERITS. Second containers in cold storage doctube stacked or nested. [] sneeze guards absent. Rules 2.2.1. 2.4.7. 2 DEMERITS. The stained. [] schools: milk not kept at 40°F, or below. The lacet. [] 1/2 pirm milk not retained. [] schools: milk not kept at 40°F, or below. The lacet. [] 1/2 pirm milk not retained. [] schools: milk not kept at 40°F, or below. The measured temperature was [] flaucet hose. [] hot water heater. [] water closests. Rules 6.4.C. 5 DI () property seems at the: [] flaucet hose. [] hot water heater. [] water closests. Rules 6.4.C. 5 DI () property seems at the: [] flaucet hose. [] hot water heater. [] water closests. Rules 6.4.C. 5 DI () property seems at the: [] flaucet hose. [] hot water heater. [] water closests. Rules 6.4.C. 5 DI () property seems at the: [] flaucet hose. [] hot water heater. [] water closests. Rules 6.4.C. 5 DI () property seems at the: [] flaucet hose. [] hot water heater. [] water closests. Rules 6.4.C. 5 DI () property seems at the: [] flaucet hose. [] hot water heater. [] water closests. Rules 6.4.C. 5 DI () property seems at the: [] flaucet hose. [] hot water heater. [] water closests. Rules 6.4.C. 5 DI () property seems at the: [] flaucet hose. [] hot water heater. [] water closests. Rules 6.4.C. 5 DI () property seems at the: [] flaucet hose. [] hot water heater. [] water closests. Rules 6.4.C. 5 DI () property seems at the: [] flaucet hose. [] flaucet hos	properly
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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 food(s) not being 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. Rule 2.3.C.4. 5 DEMERITS. 22. Potentially hazardous cold 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 140°F or above. 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. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with; [communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] qastriointestinal infection, are preparing and serving food, [] with poor hygienic practice, [] eating, diriking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, diriking, in food preparation and/or dishwashing areas. Rules 3.4.A. 5.DEMERITS. 29. Half and leansing and [] female toilets. The number of [] and all and [] female toilets. The number of [] and all and [] female toilets. The number of []	ting (iadies).
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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 3.1.4. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A. 3.2.B. and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or gu were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] to were not adequately screened. Rule 6.10.D. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] to were not adequately screened. Rule 6.10.D. 4 DEMERITS. 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disreption of the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 67. Food service facilities: The outer [] doors, [] windows, [] skylights, [] to were not adequately screened. Rule 6.10.D. 4 DEMERITS. 68. Food service facilities: The outer [] doors, [] windows, [] skylights, [] to were not adequately screened. Rule 6.10.D. 4 DEMERITS. 69. Food service facilities: The outer [] doors, [] windows, [] skylights, [] to were not adequately screened. Rule 6.10.D. 4 DEMERITS. 69. Food service facilities: The outer [] doors, [] were not adequately screened. Rule 6.10.D. 4 DEMERITS. 60. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] dirty vuriaces. Rules 7.1-7.6.1 DEMERITS. 61. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty vuriaces	
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26. No certified food handler/manager. Rules 3.5. 27. Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food, Rule 3.1.4. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A. 3.2.B. and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 26. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrection, and or dishwashing areas. Rules 7.1-7.6.1 DEMERIT. 27. Personnel with:[] communicable disease(s), [] boils, [] infected wound(s). 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 26. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrection and/or dishward and serving food, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	ansoms
[] respiratory or [] qastrointestinal 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 dishwashing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disreption of the property constructed, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty variances. Rules 7.1-7.6.1 DEMERITS. 88. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT. 68. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disreption of the property constructed, [] in disrep	
[] 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 vhoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERITS. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule	air,
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule	entilation MERIT
1 DEMERIT.	
FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMI for the proper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMI for the proper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMI for the proper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMI for the proper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMI for the proper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMI for the proper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMI for the proper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMI for the proper storage of [] cleaning equipment for the proper	ERIT.
31. Single service articles improperty: [] stored, [] handled, [] reused.	
Rules 4.4.A. and 5.2.C. 2 DEMÉRITS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepa	T.
71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good Rules 12.3. and 12.9.D. 2 DEMERITS. DISHWASHING 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.3.	·
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed, Rule 5.1.C.4. 73. The cameting is not [] clean [] in good repair. But 12.9.C.1 DEMERTS.	
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6, 2 DEMERI*	fS.
34. Disnestutensis 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. Disnestutensis are not being washed in a detergent solution having a temperature of at least 170°F. The measured temperature was [] formula temperature of at least 170°F. The measured temperature was [] * (*) * (*	sed with
76. [] Life safety code violations: This shows a partition of the safety code violations of th	
Solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. Rule 11.1. 5 DEMERITS. Rule 11.1. 5 DEMERITS. Rule 11.1. 5 DEMERITS.	
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. * ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECTED - 874-83 SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-83	TAS 00 X 8703
38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.	
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1 D.3.b. 4 DEMERITS.	
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 [ni ni
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.	
W. Gauges: [] not provided [] inoperative, Rules 5.1.D.f. and 5.1.D.f. 1 DEMERIT.	<u> </u>
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