375-A-23 -5 @ City of Portland Health Inspection Report Establishment Name No. of Risk Factor/Intervention Violations Date No. of Repeat Risk Factor/Intervention Violations Time In ream t Score (optional) Time Out Address Zip Code Telephone tortto License Posted Owner Name Purpose of Inspection Est. Type **Risk Category** [/]Xes []No 01 aleu 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 COSR Compliance Status COSR Supervision Potentially Hazardous Food Time/Temperature Forentially Hazardous Food Time/Temperature

5 16 IN OUTN/A (V) Proper cooking time & temperatures

5 17 IN OUTN/A (V) Proper reheating procedures for hot holding

5 18 IN OUT N/A (V) Proper cooling time & temperature

5 19 IN OUTN/A (V) Proper hot holding temperatures

5 20 IN OUT (V) Proper date marking & disposition

5 22 IN OUTN/A (V) Time as a nublic health control. IN ØUT PIC present, demonstrates knowledge, and performs duties Employee Health IN OUT Management awareness; policy present Proper use of reporting, restriction & Exclusion Good Hyglenic Practices ₩ OU 5 22 IN OUTN/A NO Time as a public health control: procedures N/O | Proper eating, tasting, drinking, or tobacco use N/O No discharge from eyes, nose, and mouth TUO'VII) & record Consumer Advisory Preventing Contamination by Hands **W**OUT 5|23| IN OUT N/O | Hands clean & properly washed Consumer advisory provided for raw or (N) OUTN/A N/O undercooked foods No bare hand contact with RTE foods or approved alternate method properly followed Highly Susceptible Populations MA Pasteurized foods used; prohibited foods not (N) OUT IN OUT Adequate handwashing facilities supplied & accessible offered Approved Source Chemical TUOVA Food obtained form approved source 5 25 IN OUT Food additives: approved & properly used 5 10 IN OUT N/A(N/O) Food received at proper temperature 5 26 (N) OUT Toxic substances properly identified, stored, 511 ANDOUT Food in good condition, safe, & unadulterated & used N/Q/ Required records available: shellstock IN OUTN/A Conformance with Approved Procedures NA Compliance with variance, specialized tags, parasite destruction rotection from Contamination process, & HACCP plan 2 13 IN OUT Food separated & protected Risk factors are improper practices or procedures identified as the most 2 (N) OUT 5 15 (N) OUT Food-contact surfaces: cleaned & sanitized prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously Interventions are control measures to prevent foodborne illness or injury. served, reconditioned, & unsafe food **GOOD RETAIL PRACTICES** Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation COS R COSR Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required 2 41 In-use utensils: properly stored
2 42 Utensils, equipment & linens: properly stored, dried & handled Water & ice from approved source 30 Variance obtained for specialized processing 2 43 Single-use & single-service articles: properly stored & used Food Temperature Control Gloves used properly

Utensil, Equipment and Vending 2 44 Proper cooling methods used; adequate equipment for 5 31 temperature control 2 45 Food & non-food contact surfaces cleanable, properly 5 32 Plant food properly cooked for hot holding designed, constructed, & used 33 Approved thawing methods used 1 46 Warewashing facilities: installed, maintained, & used; test strips 1 34 Thermometers provided & accurate 1 47 Non-food contact surfaces clean Food Identification Physical Facilities 1 35 Food properly labeled; original container 4 48 Hot & cold water available; adequate pressure Prevention of Food Contamination Plumbing installed; proper backflow devices 5 49 5 49 Piumoing installed, proper backnow devices
5 50 Sewage & waste water properly disposed
2 51 Toliet facilities: properly constructed, supplied, & cleaned
2 52 Garbage & refuse properly disposed; facilities maintained
1 53 Physical facilities installed (maintained & clean
1 54 Adequate ventilation & lighting designated areas used 4 36 Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display 5 38 Personal cleanliness 1 39 Wiping cloths: properly used & stored 1 40 Washing fruits & vegetables Person in Charge (Signature) Date: Health Inspector (Signature) Follow-up: YES NO (circle one) Follow-up Date:

375-A-23

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Sta	te of Maine	Healt	th Inspe	ction	Report	Page _	_2of_2
Establishment Name	r Tarangan		rized by 22 MRSA			Date	
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License/EST. ID #	Address		City/State		Zip Code	Telephon	ie
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	OBSERVAT	IONS AN	D CORRECTIV	VE ACTIO	NS		
	port must be corrected wit	thin the time	frames below, or	as stated in s	sections 8-405.11	and 8-406.11 of t	he Food Code
Number							
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51 sied	Self-c6	<u> </u>	device	ne	to16+	Room	door
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Person in Charge (Signature) lealth Inspector (Signature)		<del></del>			D	ate	
realist inspector (Signature)					D:	ate	



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

375-A-23

(Control of the control of the contr	ablishment Name
Owner Name Baken Daw M	BAKARS IN CROAM & HORE
Address Zip Code	Location
94 HUBURN 51 0410	5 Part And
MCD# ESTAB# SANI# ROOMS SEATS	PURPOSE DEMERITS REGULAR
0 5 1 7 0 3 5 2 7 SITES YR.	MO. DAY FOLLOW-UP 2 ESTAB. TYPE Heinspection to be conducted 4 PT / withing days
UCENSE ISSUED YES ON NO O	2 INVESTIGATION 4 NEW/OTHER 5
LICENSE POSTED YES NO D	NEWOTHER
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.  3. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS.	48. [ ] A copy of the current water analysis was not available at the facility. d. [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
Rule 2.1 A.2. 1 DEMERIT.	49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
5. Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.	<ol> <li>The free chlorine was less than 0.25 ppm. The measured chlorine residual was</li> <li>J ppm. Rule 6.1.A.2. 5 DEMERITS.</li> </ol>
6. [ ] Shellfish not being kept in original container; [ ] seafood products misrepresente Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	[ ] sinks, [ ] dishwashers, or [ ] lavatones. Hule 6.1.0.1. 5 DEWIERTS.
7. Meat and/or meat products not USDA approved. Rule 2.1:A.2. 5 DEMERITS.	52. (Mobile food units) The water storage tank: [ ] does not have adequate storage, [ ] is not being properly cleaned and sanitized after each day's use.
FOOD PREPARATION AND PROTECTION	Rule 8.1.C.1. 2 DEMERITS.
<ol> <li>Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw for or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS</li> </ol>	
<ol> <li>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.</li> </ol>	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or serve Rule 2.4.B.1. 2 DEMERITS.	<ul> <li>54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.</li> <li>55. (Mobile food units): [ ] waste water storage tank does not have adequate storage.</li> </ul>
11 Food contact surfaces not [ ] washed [ ] rinsed, and/or [ ] sanitized after each u	se Rule 8.1.C.2. 4 DEMERITS.
and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.	llad
12. Food (lee) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] insta [ ] maintained and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	55 [ ] Kitchen sink [ ] utility sink [ ] grease trap. [ ] drain. [ ] plumbing; is improperly
13. Food not protected during storage/display: [ ] food left uncovered, [ ] food improper stored on floor, [ ] food containers in cold storage double stacked or jested.	1 sized, 1 installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
I I specze guards absent. Kules Z.Z.A. L., Z.4.F.7. 4 UEWEDI O (1/2/1/2/2/2/2/2/2/2/2/2/2/2/2/2/2/2/2/2	57. A cross-connection, without backflow device, exists between the drinking and the waste- water systems at the: [ ] faucet hose, [ ] hot water heater. [ ] water closets.
<ul> <li>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.</li> <li>15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.I.2.</li> </ul>	_ Mother: Dip We Ce Dip Man Santa Market
2 DEMERITS.	TOUR THE AND HANDWARD THE OUT THE
<ol> <li>[ ] Unwrapped and/or [ ] potentially hazardous food products previously served to public were being reused. Rule 2.4.J.1. 5 DEMERITS.</li> </ol>	58. Tollets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladies).
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	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.
<ol> <li>Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.</li> </ol>	60. Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures maintained [ ] hand cleansing soap, [ ] sanitary towel/hand drying devices not pro-
<ol> <li>Prepared potentially hazardous foods requiring refrigeration are not being rapidly coc to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3. 5 DEMERI</li> </ol>	
<ol> <li>[ ] Frozen food not being kept at 0°F, or below. [ ] improper thawing. The measure temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.</li> </ol>	d RUBBISH
<ol> <li>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.</li> </ol>	61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.	62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned,
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.	[ ] 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, reheat	INSECT, RODENT & ANIMAL CONTROL  ting, 64. [ ] files, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs)
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.
PERSONNEL	65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10,D. 4 DEMERITS.
26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] bolls, [ ] infected wound(s).	
<ol> <li>Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERTIS.</li> </ol>	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,
<ol> <li>Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving foo     [ ] 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.</li> </ol>	d. [ ] 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.	
	<ol> <li>[ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.</li> <li>1 DEMERIT.</li> </ol>
FOOD EQUIPMENT AND UTENSILS  30. Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, o seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.	69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11,B. 1 DEMERIT.
31 Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reus	sed. 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.	70. The sleeping room(s) are: [ ] inadequately ventilated unclean [ ] in digrenair
1 DEMERITE  1 DEMERITE  1 DEMERITE  1 DESCRIPTION	71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] lin good repair
DISHWASHING	Rules 12.3, and 12.3.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.	L DENERICS.
34. Dishes/utensils are not being washed in a detergent solution business temporary	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: [7] hot water heaters: [7] total control of the state of the st
735. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot wat with at temperature of at least 170°F. The measured temperature was 1/2 1/2F.	furnaces found in sleeping rooms were not: [ ] adequately vented, [ ] equipped with automatic pilots, [ ] equipped with an automatic control valve. Rule 12.10.
Rule 5.1.C.5.a. 4 DEMERITS.  36. Dishes/utensits are not being sanitized by immersion for one minute in a clean chloric solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F.  The measured residual ways for the containing and the containing the co	76. [] Life safety code violations:
	Rule 11,1. 5 DEMERITS.
37. No chemical test kit provided. Rule 5.1,D.4,b. 1 DEMERIT.	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS
MECHANICAL DISHWASHING:	SOUN AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 Y 8703
<ol> <li>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.</li> </ol>	1-
<ol> <li>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.</li> </ol>	
40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERI 41. Chemical sanitzers: The wash-water temperature was not at least 120°F. The measurement required to the control of the	TIS!
	ured .
tomperature was [ ] P. Ruie 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 decounts.	ed
temperature was [ ] P. Ruie 5.1.D.4.C.(1), 2 DEMERITS	ed /

	NO	<del></del>		ITY OF PORTL FOOD SERVIO INSPECTION	E HEALTH	-A-28	94)	
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Owner Name	ONS THE	Caron		- I S	ame			
Address G 4	Anburn	57	Zip Coo	de (/ 03	Location - DR DAW!	ρ		
MCD#	ESTAB #	SANI# ROOMS	SEATS	DATE	PURPOSE REGULAR			DEMERITS 5 PT
0 5 1 7 0		SITES		YR, MO. E	COMPLAINT	3 ESIAB. 11FE	Reinspection to be conducted within days	9d 4 PT 2 PT
LICENSE ISSUED	YES O NO D	1761++	<del>                                     </del>	33/1//	9 INVESTIGATION		day letter of follow-up	1 PT
LICENSE POSTED	YES OL NO D	<u> </u>	-					
5 DEMERITS.  2. [ ] Unpasteurize products being u	or [ ] adulterated food ed milk, [ ] milk productions and/or served. Ruk	cts. [ ] cracked egg: es 2.1.B.4. 5 DEME	.[ ] unpasteuri	zed egg	47. [ ] Toxic materials, [ ] improperly store	F. Taamanal modicatio	MATERIALS ons and/or [ ] first-aid supp od in food. Rule 7.12. 5 DEI	lies were: MERITS.
3. Canned foods from Rule 2.1 A.3. 5	om an unapproved sour	ce on premises, bein	g used and/or s	2140-1454-1454-1454-145	7 1 Further testing f	rrent water analysis warnay be required. Rule	as not available at the facility 6.1.E.3. 2 DEMERITS.	
Rula 2 1 A 2 1 I	DEMERIT. ound: [ ] leaking, [ ] \ en: Rule 2.1.A.1: <b>5 DE</b> l				50. The free chlorine wa	as less than 0.25 ppm.	actory. Rule 6,1,A.1. 5 DEM The measured chlorine resid	terits. Jual was
6. [ ] Shellfish not	t being kept in original c	container; [ ] seafoo	d products misre	epresented.	[ ] ppm. Rule 6	5,1.A.2. 5 DEMERITS.	a) was not provided to the:	
Bules 2.1.B.2 at	nd 2.1.B.3. 1 DEMERIT at products not USDA a	<b>Ծ.</b>			EQ. (Mobile food units)	The water storage tank	ies. Rule 6.1.D.1. 5 DEME: [ ] does not have adequa tized after each day's use.	te storage,
The property of the property of the period o	FOOD PREPARAT	TION AND PROTECT	ON		Rule 8.1.C.1. 2 DEI	MERITS.	tized after each day 5 550.	
or fill other sou	prepared foods are subjurces of contamination.	Rules 2.2.A.1. and 2.	3,0.3. Z DENIE	nii 3		WASTEWATE	R DISPOSAL	<del></del>
unching in how	die raw and cooked or p een. Rules 2.2.A.1. and	12.3.8.5. 5 DEMEN	13.		53. The subsurface disp	posal system was found	d to be surfacing. Rule 6.2.A ged onto the ground. Rule 6.	4 DEMERITS.
> Rule 24 B 1 2	ind/or [ ] vegetables an DEMERITS.		2.5		55. (Mobile food units):	[ ] waste water storage	ge tank does not have adeq	uate storage.
and following ar	irfaces not: [X] washed ny kind of operation whe DEMERITS.	on contamination may	TIEVE OCCUMENT		Rule 8.1.C.2. 4 DE	24 11 12 12 11 12 12 12 12 12 12 12 12 12		
12. Food (Ice) conta [_] maintained	act surfaces are improp and/or [ ] located. Rul	erly: [ ] designed, [ les 4.2.A., 4.2.B., 4.3	] constructed, A., 4.3.B. 2 DE	MERITS.	56. [ ] Kitchen sink, [	Lutility sink I Larea	#BING se trap, [ ] drain, [ ] plum	bing; is improperly
stored on floor,	ted during storage/disp   ] food containers in cards absent. Rules 2.2.A	told storage double s	RITS.	υ,	[ ] sized, [ ] insta	alled and/or maintained	ice exists between the drin	king and the waste-
14. Institutions; Ghe	ost tray(s) [ ] not kept, chools: milk not kept at a food and/or [ ] bevera	[ ] not dated, Rule 40°F, or below. Rule :	10.2 [ ] 1/2 pir 2.1.B.1. 2 DEM	nt milk not ERITS.	water systems at the [ ] other.	ne: [ ] faucet hose, [	] hot water heater, [ ] water Rule 6.	4.C. 5 DEMERITS
2 DEMERITS.	food and/or [ ] potentially		24			TOILET AND HAN	DWASH FACILITIES	
public were bel	ng reused. Rule 2.4.J.1 re being used improperly	. > DENIEKI IS.		State of the Control	doors [ ] properly	v vented. 1 - I tissue pro	British Britis	ng, tight fitting eceptacle (ladies).
17. Open cans wer		EMPERATURES	<u> </u>		59. inadequate numbe	6.7. 2 DEMERITS.	] female toilets. The number 1 DEMERIT.	er of toilets are:
18. Potentially haz	ardous food(s) not being ated to all parts Rule 2.4		ooked long end	ugh to be	60. Handwash lavatori	es: [ ] clean, [ ] ade	quate number, [ ] accessib ] sanitary towel/hand drying 6.8 4 DEMERITS.	ole, [ ] fixtures
19. Prepared poter	ntially hazardous foods The measured temper	requiring refrigeration ature was f 1 °F.	are not being r Rule 2.3.C.3. 5	apidly cooled DEMERITS.	vided [ ] common	nd cleansing scap, [ i towel. Rules 6.3. and	6.8 4 DEMERITS.	G. S.
20. [ ] Frozen foo temperature wa	d not being kept at 0°F, as [ ]°F. Rule 2.3.	or below: [ ] impro; C.4. 5 DEMERITS.	er thawing. The	measured		RU	BBISH	
21. Potentially haz temperature w	ardous hot food(s) not b as [ ] °F. Rules 2.	peing stored at 140°F 4.G.1., 2.4.H.1.a. 5 I	or above. The I DEMERITS.	measured	61. ] inadequate; 62. Storage areas wer		s were being used. Rule 6.9	
temperature w		4.G.1., and 2.4.H.1.b	5 DEMERITS.		63. Storage areas are	not constructed to be:	[ ] inaccessible to vermin, ties 6.9 and 6.10. 2 DEMER	[ ] easily cleaned
Rule 10.1. 2 D	eration: There is less to DEMERITS. Sused transporting food	1	(4)					
_ 1 DEMERIT.	nometers not available		♠		64. [ ] flies. [ ] rode		& ANIMAL CONTROL ive animals (other than secu	rity or guide doas)
and refrigerate	d storage temperatures	Rules 2.3.C.1. and	2.3.D.2. 1 DEM	ERIT.	were found on the 65. Food service facili	premises. Rule 6.10.	ive animals (other than secu and 7.12.G. 4 DEMERITS ors. [ ] windows, [ ] skylig	hts. [/] transoms
26. No certified for	PI od handler/manager. Ru	ERSONNEL iles 3.5.			were not adequate	ely screened. Rule 6.1	O.D. 4 DEMERITS.	
27. Personnel with [ ] respiraton	n:[ ] communicable dis / or [ ] gastrointestinal		] infected wouring and serving	nd(s), food.	CONSTR	RUCTION OR MAINTEI	NANCE OF PHYSICAL FAC	ILITIES
Rule 3.1.A. 5	DEMERITS.				[ ] dirty surfaces.	. Rules 7.1-7.6. 1 DEM		• •
	] with dirty hands and/o hygienic practice, [ ] e i. Rules 3.2.A., 3.2.B., a not worn by food handi			nd/or dish-	67. [ ] Lighting [ ], y hoods, [ ] ductwo	rentilation inadequate,   ork, [ ] filters, [ ] exh	[ ] fixture(s) not shielded, [ aust fans. Rules 7.6, 7.9, 7.	dirty ventilation .10. 1 DEMERIT.
25. Haii restramis		PMENT AND UTENSI			1 DEMERIT.		equipment and articles prese	
30. Food/non food seams), [ ] ne	l contact surfaces of eq ot easily cleanable. Ruk	uipment: [ ] in disre	pair (cracks, chi	os, pits, open	es. Improper storage	or f 1 creaturid ednibu	ent, [ ] linens. Rule 7.11.B	3. 1 DEMERII.
31. Single service Rules 4.4.A. a	articles improperly: [ nd 5.2.C. 2 DEMERITS	] stored, [ ] dispens	ed,[]handled	i, [ ] reused.	70. The cleaning room		DGING ely ventilated, unclean, [ ]	
32 Wiping cloths: 1 DEMERIT.	[ ] dirty, [ ] not store	ed properly in sanitizi	ng soluti <b>ons</b> Rul	e 5.1.B.	71. The [ ] Toilets, [	lavatories, lavatories	rers, were not: [ ] clean, [	DEMERIT.
MANUALDISHWA		SHWASHING			Hules 12.3. and 12	2.9.D. 2 DEMERITS.	] not found, [ ] inadequate	
	s not being: [ ] scrape	ed,[]soaked,[];	reflushed. Rule	5.1.C.4.	73. The carpeting is n	ot:[]clean,[]in go	od repair. Rule 12.9.C. 1 D	EMERIT,
34. Dishes/utensils least 120°F. Tr	s are not being washed ne measured temperatu	in a detergent solution re was [ ] °F R	on having a tem ule 5.1.C.5. 2 C	perature of at DEMERITS.	74. Drinking glasses r 75. Gas Appliances: [	not suitably sanitized ar hot water heaters, [	nd packaged. Rule 12.6. 2	DEMERITS. s dryers, [ ] floor
<ol> <li>35. Dishes/utensils with at temper</li> </ol>	s are not being sanitized ature of at least 170°F.	d by immersion for 3/	cocondo la ela	an hot water ]°F,	automatic pilots, [ 4 DEMERITS:	] equipped with an a	] refrigerators, [ ] clothes ot: [ ] adequately vented, [ utomatic control valve. Rule	i 12.10.
36. Dishes/utensils	. 4 DEMERITS. s are not being sanitized ning 50 ppm chlorine m	d by immersion for or	e minute in a cl	ean chiorine	76. [ ] Life safety con Explain:			
Rule 5.1.C.5.	residual was [ ] pr	om and the measured	temperature wa	as i jourr. as [ ] °F,	Rule 11.1. 5 DEM			
MECHANICAL DIS	est kit provided. Rule 5. HWASHING:		1341 1864 1964		ITEMS IN GRAY SH SOON AS POSSIB	HADED AREAS ARE 4 LE; NOTIFY DEPARTN	AND 5 DEMERITS ITEMS - MENT WHEN CORRECTED	CORRECT AS - 874-8300 X 8703
sured tempera		JIE 5.1.U.3.D. 2 DEM	ERITS.				<u> </u>	
terriperature w	zation rinse water temp as [ ] °F. Rule 5.1	erature was not at le. .D.3.b. 4 DEMERITS	ast 180°F. The n	Massacologica de la composición del composición de la composición de la composición del composición de la composición de la composición del composición de la composición del composición del composición del composición del composición del composición dela composición del composición del composición del composición del	Excella-	[ aveall	Sortation	
<ol> <li>41. Chemical sanit</li> </ol>	F hot water dishwashin izers: The wash-water	femnerature weekendt	of loads #OARE T	4 DEMERITS. The measured				
42. Sanitizing cher	nicals not automatically	dispensed Bule 5.1	IIS.	MEDITO				
	sanitizing rinse water to as [ ] °F. Rule 5.1.	.U.4.C.ISI. Z DEWER	t least 130°F. T ITS.	he measured			A Company of the Comp	
45. Dish racks not	st kit provided. Rule 5.1 stored in a sanitary mar	nner Rule 5.1 D 6. 1	DEMERIT.		-1A			
40. Gauges: [ ] ne	ot provided [ ] inopera	tive, Rules 5.1.D.1. a	nd 5.1.D,2. 1 D	EMERIT.	ere 🛶 Xe Ir designation e	$\sim \sim \sim$	7 10 10 mm	



## CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

	INSPECTION REPOR	37	5-A-2	3-24-25-3	55
Owner Name	Establishment Name	4 20881	W5 -	- NOETH GA	7,4
Address	Code Location				
MCD # ESTAB #	04/03 Fe	PURPOSE A			DEMERITS
0 5 1 7 0 SANI # ROOMS SITES SEATS	YR. MO. DAY FO	GULAR2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	ESTAB. TYPE	Reinspection to be conducted within days	5 PT
LICENSE ISSUED YES OF NO D 55 00 6	JOB JOB JON	/ESTIGATION4 W/OTHER5		day letter of follow-up	1 PT
LICENSE POSTED YES DY NO 0			TOXICM	ATERIALS	12
FOOD SUPPLY AND SOURCE  1. [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. F	Rule 2:1.A.1. 47.	] Toxic materials, [ ] per ] improperly stored, [ ] la	onnal modication	ns and/or [ ] first-aid supplies t in food. Rule 7.12. 5 <b>DEME</b>	were:
5 DEMERITS.  2. [ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpaste products being used and/or served. Rules 2.1.B.4: 5 DEMERITS.	eurized egg	\$1.000 to 10.000 to 1	WATERS		
<ol> <li>Canned foods from an unapproved source on premises, being used and/o Rule 2.1.A.3. 5 DEMERITS.</li> </ol>	and/or served	1 Further testing may be :	ater analysis wa required. Rule 6	s not available at the facility. i.1.E.3. 2 DEMERITS.	
Rule 2.1.A.2. 1 DEMERIT.  Second goods found:   Lieaking   Liwith severe dents.   Lin rusty cor	49.7	] Water tested and found	to be unsatisfac	tory. Rule 6.1.A.1. 5 DEMEF he measured chlorine residua	RTS. I was
and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.  6. [ ] Shellfish not being kept in original container; [ ] seafood products in Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	Printed 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100 (1994) 100	] ppm. Rule 6.1.A.2.  ] Hot and [ ] cold water sinks [ ] dishwashers	fundar procesure	) was not provided to the: s. Rule 6.1.D.1. S DEMERIT	S.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMER	William of the management	lobile food units) The wat ] is not being properly cle	er storage tank: eaned and sanit	[ ] does not have adequate s zed after each day's use.	storage,
FOOD PREPARATION AND PROTECTION  8. Cooked and/or prepared foods are subjected to cross contamination, from	n la raw foods	ule 8.1.C.1. 2 DEMERITS	•		
Cooked and/or prepared tools are subjected to Ca.A.1. and 2.3.B.5. 2 DEI or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEI propers and case and cooked or prepared food products without the washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	rough hand-	ne subsurface disposal sy	WASTEWATE stem was found	to be surfacing. Rule 6.2.A.	4 DEMERITS.
10. Raw [ ] fruits and/or [ ] vegetables are not washed before being used.	and/or served. 54. W	astewater was being Impa Mobile food units): [ ] wa	roperly discharge ste water storag	ed onto the ground. Rule 6.2.A e tank does not have adequat	4. 4 DEMERITS.
11. Food contact surfaces not [>] washed, [M] rinsed, and/or [<] sanitized and following any kind of operation when contamination may have occur Rule 5.1.A.3. 2 DEMERITS.	after each use ed. WENT	ule 8.1.C.2. 4 DEMERITS	<b>3.</b>		
12. Food (ice) contact surfaces are improperty: [ ] designed, [ ] constructed by the surfaces and and a large of the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty: [ ] designed, [ ] constructed by the surfaces are improperty and [ ] constructed by the surfaces are improperty and [ ] constructed by the surfaces are improperty and [ ] constructed by the surfaces are improperty are improperty and [ ] constructed by the surfaces are improperty and [ ] constructed by the surfaces are improperty are improperty and [ ] constructed by the surfaces are improperty are improperty and [ ] constructed by the surfaces are improperty are	DEMERITS.	1 Kitchen sink, [ ] utility	PLUM sink, [ ] greas	e tran [ ] drain [ ] plumbin	g; is improperly
(13) Food not protected during storage/display: [ ] food left uncovered, [ ] stored on floor, [ ] food containers in cold storage double stacked or ne [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	TEK IN COURSE	] sized, [ ] installed and	d/or maintained.	Rules 6.4.F. and 7.8. 2 DEM ce, exists between the drinkin hot water heater, [ ] water	g and the waste-
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 EMERITS.	ater systems at the: [ ] ]	aucet nose, [	Rule 6.4.0	. 5 DEMERITS.
Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. F 2 DEMERITS.      If [ ] Unwrapped and/or [ ] potentially hazardous food products previous.		TOI	LET AND HAND	WASH FACILITIES	tight fitting
public were being reused. Rule 2.4.J.1. 5 DEMERITS.  17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DI	EMERIT.	kules 6.5. 6.6. and 6./. 2	DEMICHIO:	] Equipped with self-closing, vided, [ ] covered waste rece	
FOOD TEMPERATURES  18. Potentially hazardous (cod/s) not being: [ ] treheated [ ] cooked long (		I male and I I te	male. Bule 6.5	] female toilets. The number of DEMERIT.	and the second of the second of the
Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.      Prepared potentially hazardous foods requiring refrigeration are not being the second sec	ia rapidiy cooled	naintained; [ ] hand clea rided [ ] common towel.	nsing soap, [ ] Rules 6.3, and	uate number, [ ] accessible, sanitary towel/hand drying de 5.8 4 DEMERITS.	vices not pro-
to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3  20. [ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing, temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.		E CONTRACTOR AND		BISH	
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The temperature was [ ] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.	<u> </u>		vered containers	were being used. Rule 6.9. 2 e of litter, Rule 6.9.B.4. 2 DEN	
Potentially hazardous cold food(s) not being stored at 45°F or below. The temperature was []°F. Rules 2.4 G.1., and 2.4.H.1.b. 5 DEMERI 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration.	rs. 63. §	Storage areas are not cor	structed to be:	] inaccessible to vermin, [ es 6.9 and 6.10. 2 DEMERIT	easily cleaned,
Rule 10.1. 2 DEMERITS.  24. The containers used transporting food are inadequate. Rules 2.4.L.1,, a		INC	ECT PODENT	ANIMAL CONTROL	
1 DEMERIT.     25. 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 D		I flies. [ ] rodents. [	roaches, f 1 li	ve animals (other than security and 7.12.G. 4 DEMERITS.	y or guide dogs)
PERSONNEL		Food service facilities: The were not adequately scre	e outer [ ] doo ened. Rule 6.10	s. [ ] windows, [ ] skylights .D. 4 DEMERITS.	, [ ] transoms
26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected w	ound(s).	CONSTRUCTIO	N OR MAINTEN	ANCE OF PHYSICAL FACILI	TIES
28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing an	d serving food	[ ] dirty surfaces. Rules	7.1-7.6. 1 DEMI		eranininger (i til
[ ] 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.		nooas, [ ] auctwork, [ ]	filters, [ ] exna	[ ] fixture(s) not shielded, [ ] ust fans. Rules 7.6, 7.9, 7.10 puipment and articles present.	. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS	69	1 DEMERIT		ont.[ ] linens. Rule 7.11.B. 1	나 10 라마라 하나 10 10 10 10 10 10 10 10 10 10 10 10 10
30. Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, seams), [ ] not easily cleanable. Rules 4,1.A., 4,2.A., and 4,2.B. 2 DE 31. Single service articles improperly: [ ] stored, [ ] dispensed, [ ] hand Rules 4,4.A. and 5,2.C. 2 DEMERITS.	MERITS		LO	GING	
32.) Wiping cloths: [ ] dirty, [xc] not stored properly in sanitizing solutions	Rule 5.1.B.	The sleeping room(s) are	[ ] inadequate	ly ventilated, unclean, [ ] in a	disrepair, EMERIT.
DISHWASHING	71	The [ ] Toilets, [ ] lavat Rules 12.3. and 12.9.D.	ories. [ ] showe 2 DEMERITS.	ers, were not: [ ] clean, [ ] in linatequate. I	n good repair.
MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. R 1.DEMERIT.	ule 5.1.C.4. 73.	The carpeting is not: [ ]	clean, [ ] in goo	od repair. Rule 12.9.C. 1 DEM	ERIT
34. Dishes/utensils are not being washed in a detergent solution having a t least 120°F. The measured temperature was 1 1°F. Rule 5.1 C.5	emperature of at 75.0	Drinking glasses not suita Gas Appliances: [ 1 hora	bly sanitized an	packaged. Rule 12.6. 2 DE	MERITS.
<ol> <li>Dishes/utensils are not being sanitized by immersion for 30 seconds in with at temperature of at least 170°F. The measured temperature was [ Rule 5.1.C.5.a. 4 DEMERITS.</li> </ol>	clean hot water	automatic pilots. [ ] equi 4 DEMERITS.	pped with an au	tt [ ] adequately vented, [ ] tomatic control valve. Rule 12	corresponding the
36. Dishes/utensils are not being sanitized by immersion for one minute in a solution containing 50 ppm chloring minimum and at a temperature of a		] Life safety code viola Explain: Rule 11.1. 5 DEMERITS.	tions:		00 (30 set 00 se see
The measured residual was [ ] ppm and the measured temperature Rule 5.1.C5.b. 4 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	)was[ o⊾≬]°E	TEMS IN GRAY SHADED	AREAS ARE 4.4	IND 5 DEMERITS ITEMS - CO	DDECTAC
MECHANICAL DISHWASHING:  38. Hot water sanitization: The wash-water temperature was not at least 14.	ayasa daga galarata A (bayasa Kaba	CON AS POSSIBLE; NO	HEY DEPARTM	ENT WHEN CORRECTED - 8	74-8300 X 8703
39. The final sanitization rinse water temperature was not at least 180°F. The temperature was   1°F. Rule 5.1.D.3.b. 4 DEMERITS.	e measured	SEAL I	1000 1	HELVES	
40. Sustained 165°F hot water dishwashing machine	a. 4 DEMERITS. // -	<u>EGUIPANENT</u>		USTED W/FROW	PRODUC
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c (2)	DEMERITS				
43. The chemicals sanitizing rinse water temperature was not at least 130°F 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.	. The measured				
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.	DEMERIT.	(2013) 1200.	1.0		
	e version de la companya de la comp	Enforcement Officer	Teer wa		



## CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

375-A-23

	INSPECTION REPO	RI		
Owner Name  Depart + ASSOC	Establishment Name	Kobbins	, - No.41.	gate
Address	Code Location	2014 land	2	
MCD# ESTAB# SANI# ROOMS SEATS		PURPOSE EGULAR	TOTAL TYPE Principation	DEMERITS 5 PT
0 5 1 7 0 / 5 2 / sites	<del>                                     </del>	DLLOW-UP3 DMPLAINT3 VESTIGATION4	D/ within_	
LICENSE ISSUED YES ON NO D	7 7 0 7 2 NE	EW/OTHER5	follow-up	
FOOD SUPPLY AND SOURCE  1. [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. F	Rule 2.1.A.1. 47. [	] Toxic materials, [ ] perso	TOXIC MATERIALS on all medications and/or [	first-aid supplies were:
5 DEMERITS.	Provincia para in trada no contra in transfer de la contra del la contra de	] improperly stored, [ ] lab	eled, [ ] used in food. Rul	0 /.12. 3 JEMETT 5.
products being used and/or served. Rules 2.1.5.4. 5 DEMERGES.  3. Canned foods from an unapproved source on premises, being used and/o	or served. 48. [	] A copy of the current wate ] Further testing may be re	WATER SUPPLY  er analysis was not available  guired. Bule 6 1 F.3. 2 DE	e at the facility.
4. [ ] Unlabeled, [ ] improperly labeled containers of food are being used	49.46	] Water tested and found to	be unsatisfactory. Rule 6.	1.A.1. 5 DEMERITS.
5. Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty co and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.  6. [ ] Shellfish not being kept in original container, [ ] seafood products in Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	nisrepresented. 51.	] ppm. Rule 6.1.A.2. 5 ] Hot and [ ] cold water (units of the cold water (units of the cold water).	inder pressure) was not pro or [ 1 lavatories, Rule 6.1.]	ovided to the: D.1. 5 DEMERITS.
<ol><li>Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMER</li></ol>	E STATE OF THE STATE OF T	Mobile food units) The water  ] is not being properly clea Rule 8.1.C.1. 2 DEMERITS.	etomos tank: [ ] does not	have adequate storage.
FOOD PREPARATION AND PROTECTION  8. Cooked and/or prepared foods are subjected to cross contamination, from or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DE	n [ ] raw foods MERITS		WASTEWATER DISPOSAL	
9. Employees handle raw and cooked or prepared food products without the washing in between. Rules 2.2.A.1. and 2.3.8.5. 5 DEMERITS.  10. Raw [ ] fruits and/or [ ] vegetables are not washed before being used	orougn nand- 53. T	he subsurface disposal sys	em was found to be surfaci	ng, Rule 6.2.A. 4 DEMERITS. round, Rule 6.2.A. 4 DEMERITS.
10. Haw[ ] mills and/of ] regelations and the Rule 2.4.B.1. 2 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 55. (	Mobile food units): [ ] wast Rule 8.1.C.2. 4 DEMERITS.	e water storage tank does i	not have adequate storage.
Rule 5.1.A.3. 2 DEMERTIS.	ed.[] installed,		PLUMBING	
[ ] maintained and/or [ ] located. Hules 4.2.A., 4.2.B., 4.2.B	food improperly 56. [	] sized, [ ] installed and/	or maintained. Rules 6.4.r. backflow device exists be	ween the drinking and the waste-
[] sneeze guards absent. Hules 2.2.4.1., 2.4.7.7.2 blank 10.3.[] 14. Institutions: Ghost tray(s) [] not kept, [] not dated, Rule 10.2.[] 1/2.crostined [] schools: milk not kept at 40°F, or below. Rule 2.1.8.1. 2.D	pint milk not EMERITS.	water systems at the: [ ] fa [ ] other:	ucet hose, [ ] hot water he	eater, [ ] water closets, Rule 6.4.C. 5 DEMERITS.
15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. I 2 DEMERITS.  16. [ ] Unwrapped and/or [ ] potentially hazardous food products previous and the storage of th	sly served to the		ET AND HANDWASH FACI	to the transfer of the land of
public were being reused. Rule 2.41. 5 DEMERITS.  17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 D	EMERIT.	doors, [ ] properly vented,	EMERITS.	with self-closing, tight fitting overed waste receptacle (ladies).
FOOD TEMPERATURES  18. Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long	enough to be	Line diversion law means on 1 1 c	loon I I arismuste number	ets. The number of toilets are: , [×] accessible, [ ] fixtures
adequately heated to all parts Hule 2.4.3.3.5 Deliveration.  19. Prepared potentially hazardous foods requiring refrigeration are not bell to 45° or below. The measured temperature was [1] 9°F. Rule 2.3.C.	ng rapidly cooled 3. 5 DEMERITS.	maintained, [ ] hand clean vided [ ] common towel. F	sing soap. I I sanitary tow	evnand drying devices flot plo-
[ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing, 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 stored in the stored at 140°F or above. The stored in the stored at 140°F or above. The stored in the stored at 140°F or above. The stored in the stored at 140°F or above. The stored in the			RUBBISH	ucod Pulo 6.9. 2 DEMERTIS
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, T temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMER	ne measured 62.	Storage areas are not cons	clean, [ ] free of litter, Ru	ible to vermin. [ ] easily cleaned.
<ol> <li>Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration Rule 10.1, 2 DEMERITS.</li> </ol>	per meal.	[ ] refuse bin of questiona	ble safety. Rules 6.9 and 6	.10. 2 DEMERITS.
The containers used transporting food are inadequate. Rules 2.4.L.1     DEMERIT.  25. Accurate thermometers not available or used to evaluate not holding.	ooking, reheating, 64.		CT, RODENT & ANIMAL Co roaches, [ ] live animals (c	ONTROL other than security or guide dogs) the DEMERITS.
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 PERSONNEL			outer [ ] doors, [ ] windo	ows, [ ] skylights, [ ] transoms
26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ communicable disease(s), [ ] boils, [ ] infected w [ ] respiratory or [ ] gastrointestinal infection, are preparing and sen Rule 3.1.A. 5 DEMERTS.	vound(s),	CONSTRUCTION	OR MAINTENANCE OF PI	HYSICAL FACILITIES
Rule 3.1.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing ar [ ] with poor hygienic practice, [ ] leating, drinking, in food preparatic washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	nd serving food.	Floors, walls, ceilings, [ ] [ ] dirty surfaces. Rules 7	.1-7.6. 1 DEMERIT. 🎺 📈	15 12 29 14 7 1 Commencer, 111
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, [ ] f	ilters, [ ] exhaust fans. Ru unnecessary equipment and	not shielded, [ ] dirty ventilation lles 7.6, 7.9, 7.10. 1 DEMERIT. d articles present. Rule 7.11.A.1.
FOOD EQUIPMENT AND UTENSILS  30. Food/non food contact surfaces of equipment. [ ] in disrepair (cracks seams). [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 D	69. chips, pits, open		eaning equipment, [ ] Ilnen	s. Rule 7.11.B. 1 DEMERIT.
<ol> <li>Single service articles improperly: [ ] stored, [ ] dispensed, [ ] har Rules 4.4.A. and 5;2.C. 2 DEMERITS.</li> </ol>	idled, [ ] reused.	The sleeping room(s) are:	LODGING Linadequately ventilated	unclean E. Tin disrenair
Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions     1 DEMERIT.	Hule 5.1.6.	[ ] undersized; [ ] impror	per bed spacing. Rules 12.9	9 and 12.11. 1 DEMERIT. :[] clean, [] in good repair.
DISHWASHING  MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. F		[ ] Hand cleansers, [ ] to 2 DEMERITS.	wels, were: [ ] not found,	
Dement.  1 DEMERIT.  34. Dishes/utensils are not being washed in a detergent solution having a least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5.	74.	The carpeting is not: [ ] cl Drinking glasses not suitab Gas Appliances: [ ] hot w	ly sanitized and packaged	Bule 126 2 DEMERITS
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in with at temperature of at least 170°F. The measured temperature was Rule 5.1.C.5.a. 4 DEMERITS.	clean hot water	furnaces found in sleeping automatic pilots, [ ] equip 4 DEMERITS.	rooms were not: [ ] adequiped with an automatic conti	ors, [ ] clothes dryers, [ ] floor lately vented, [ ] equipped with rol valve. Rule 12.10.
36. Dishes/utensils are not being sanitized by immersion for one minute in solution containing 50 ppm chloring minimum and at a temperature of	a clean chlorine	[ ] Life safety code violati Explain: Rule 11.1. 5 DEMERITS.	ons: EXIT 5	1945
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 A	REAS ARE 4 AND 5 DEME	RITS ITEMS - CORRECT AS
MECHANICAL DISHWASHING:  38. Hot water sanitization: The wash-water temperature was not at least 1 sured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.	40°F. The mea-	SOONAS POSSIBLE; NOT	IFY DEPARTMENT WHEN	CORRECTED - 874-8300 X 8703
<ol> <li>The final sanitization rinse water temperature was not at least 180°F. T temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.</li> <li>Sustained 165°F hot water dishwashing machine</li></ol>	ne measured			
41. Chemical sanitizers: The wash-water temperature was not at least 120 temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS	°F. The measured			
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2): 2 43. The chemicals sanitizing rinse water temperature was not at least 130° temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	DEMERITS. 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.		/		286
46. Gauges: [ ] not provided [ ] inoperative. Rules 5,1.D.1, and 5.1.D.2.		le Enforcement Officer	11/4010-0	2