

377-F-29

City of Portland Health Inspection Report

Page 1 of 1

Establishment Name  
Allen Ave. Unitarian  
Universalist Church

No. of Risk Factor/Intervention Violations

Date  
11/21/06

License/Est. ID#  
N/A

Address  
524 Allen Ave

City/State  
Portland

License Posted  
Yes ( ) No

Owner Name  
SAME

Purpose of Inspection  
Regular

Score (optional)  
99

Time In

Time Out

Zip Code

Telephone

Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status

COS R

Supervision

51 IN OUT PIC present, demonstrates knowledge, and performs duties

52 IN OUT Management awareness; policy present

53 IN OUT Proper use of reporting, restriction & Exclusion

54 IN OUT N/O Proper eating, tasting, drinking, or tobacco use

55 IN OUT N/O No discharge from eyes, nose, and mouth

56 IN OUT N/O Hands clean & properly washed

27 IN OUT N/A N/O No bare hand contact with RTE foods or approved alternate method properly followed

58 IN OUT Adequate handwashing facilities supplied & accessible

59 IN OUT Food obtained from approved source

10 IN OUT N/A N/O Food received at proper temperature

11 IN OUT Food in good condition, safe, & unadulterated

12 IN OUT N/A N/O Required records available: shellstock tags, parasite destruction

213 IN OUT N/A Food separated & protected

214 IN OUT N/A Food-contact surfaces: cleaned & sanitized

15 IN OUT Proper disposition of returned, previously served, reconditioned, & unsafe food

Potentially Hazardous Food Time/Temperature

516 IN OUT N/A N/O Proper cooking time & temperatures

517 IN OUT N/A N/O Proper reheating procedures for hot holding

518 IN OUT N/A N/O Proper cooling time & temperature

519 IN OUT N/A N/O Proper hot holding temperatures

520 IN OUT N/A Proper cold holding temperatures

521 IN OUT N/A N/O Proper date marking & disposition

522 IN OUT N/A N/O Time as a public health control: procedures & record

523 IN OUT N/A Consumer advisory provided for raw or undercooked foods

524 IN OUT N/A Pasteurized foods used; prohibited foods not offered

525 IN OUT N/A Food additives: approved & properly used

526 IN OUT Toxic substances properly identified, stored, & used

527 IN OUT N/A Compliance with variance, specialized process, & HACCP plan

Consumer Advisory

523 IN OUT N/A Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

524 IN OUT N/A Pasteurized foods used; prohibited foods not offered

Chemical

525 IN OUT N/A Food additives: approved & properly used

526 IN OUT Toxic substances properly identified, stored, & used

Conformance with Approved Procedures

527 IN OUT N/A Compliance with variance, specialized process, & HACCP plan

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

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water

COS R

528 Pasteurized eggs used where required

529 Water & ice from approved source

30 Variance obtained for specialized processing

531 Proper cooling methods used; adequate equipment for temperature control

532 Plant food properly cooked for hot holding

533 Approved thawing methods used

134 X Thermometers provided & accurate

135 Food properly labeled; original container

436 Insects, rodents, & animals not present

237 Contamination prevented during food preparation, storage & display

538 Personal cleanliness

139 Wiping cloths: properly used & stored

140 Washing fruits & vegetables

Proper Use of Utensils

COS R

241 In-use utensils: properly stored

242 Utensils, equipment & linens: properly stored, dried & handled

243 Single-use & single-service articles: properly stored & used

244 Gloves used properly

245 Food & non-food contact surfaces cleanable, properly designed, constructed, & used

146 Warewashing facilities: installed, maintained, & used; test strips

147 Non-food contact surfaces clean

448 Hot & cold water available; adequate pressure

549 Plumbing installed; proper backflow devices

550 Sewage & waste water properly disposed

251 Toilet facilities: properly constructed, supplied, & cleaned

252 Garbage & refuse properly disposed, facilities maintained

153 Physical facilities installed, maintained, & clean

154 Adequate ventilation & lighting; designated areas used

Person in Charge (Signature) *X M Johnson*

Date: 11/21/06

Health Inspector (Signature) *A Rowe*

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

White copy - Inspections Office

Yellow copy - State

Pink copy - Customer



No State Lic.  
Annul/Revised For Inspr

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

CITY Lic # 861  
Exp 11/31/06

|  |                      |  |                             |
|--|----------------------|--|-----------------------------|
| Owner Name<br><b>ALLEN AVE UNITARIAN</b>                                   |                      | Establishment Name<br><b>ALLEN AVE UNITARIAN-UNIVERSAL CHURCH</b>  |                             |
| Address<br><b>524 ALLEN AVE</b>  |                      | Zip Code<br><b>04103</b>   | Location<br><b>Portland</b> |
| MCD #<br><b>05170</b>  | ESTAB #<br><b>82</b> | SANI #<br><b>051122</b>  | ROOMS<br>SITES<br>SEATS     |
| DATE<br><b>05/11/22</b>  |                      | PURPOSE<br>REGULAR <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> INVESTIGATION <input type="checkbox"/> NEW/OTHER <input type="checkbox"/> |                             |
| ESTAB. TYPE<br><input type="checkbox"/> <input type="checkbox"/>           |                      | Inspection to be conducted within <b>16</b> days of follow-up  |                             |
| LICENSE ISSUED<br>YES <input type="checkbox"/> NO <input type="checkbox"/> |                      | DEMERITS<br>5 PT <b>4</b><br>4 PT <b>1</b><br>3 PT <b>1</b><br>2 PT <b>1</b><br>1 PT <b>1</b>  |                             |
| LICENSE POSTED<br>YES <input type="checkbox"/> NO <input type="checkbox"/> |                      |  |                             |

**FOOD SUPPLY AND SOURCE**

4. ☐ Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 1 DEMERIT.

6. ☐ Unlabeled, ☐ improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.

8. ☐ Cooked and/or prepared foods are subjected to cross contamination, from ☐ raw foods or ☐ other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.

10. ☐ Shellfish not being kept in original container; ☐ seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERIT.

12. ☐ Meat and/or meat products not USDA approved. Rule 2.1.A.2. 6 DEMERITS.

**FOOD PREPARATION AND PROTECTION**

8. ☐ Cooked and/or prepared foods are subjected to cross contamination, from ☐ raw foods or ☐ other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.

10. ☐ 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. 2 DEMERITS.

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

14. ☐ 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.

16. ☐ 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.

18. ☐ 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.

20. ☐ Institutions: (Shelf trays) ☐ 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.

22. ☐ Storage of ☐ food and/or ☐ beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.

24. ☐ ☐ Temporarily stored and/or ☐ potentially hazardous food products previously served to the public were being heated. Rule 2.6.I.1. 5 DEMERITS.

26. ☐ Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

**FOOD TEMPERATURES**

18. ☐ Potentially hazardous food(s) not: ☐ reheated, ☐ cooked long enough to be adequately heated to all parts. Rule 2.3.C.3. 5 DEMERITS.

20. ☐ Potentially hazardous food(s) requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was ☐ °F. Rule 2.3.C.3. 5 DEMERITS.

22. ☐ Potentially hazardous food(s) not being held at 140°F or above. The measured temperature was ☐ °F. Rule 2.3.C.4. 5 DEMERITS.

24. ☐ Potentially hazardous food(s) not being stored at 40°F or below. The measured temperature was ☐ °F. Rule 2.3.C.1. and 2.4.H.1.A. 5 DEMERITS.

26. ☐ Potentially hazardous cold food(s) not being stored at 40°F or below. The measured temperature was ☐ °F. Rule 2.3.C.1. and 2.4.H.1.A. 5 DEMERITS.

28. ☐ Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.

30. ☐ The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 4 DEMERITS.

32. ☐ 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. Rule 3.5.

28. ☐ Personnel with: ☐ communicable diseases, ☐ boils, ☐ infected wounds, ☐ respiratory or ☐ gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.

30. ☐ Personnel with dirty hands and/or ☐ jewelry when preparing and serving food. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.

32. ☐ Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

**FOOD EQUIPMENT AND UTENSILS**

30. ☐ Food/non food contact surfaces of equipment: ☐ in disrepair (cracks, chips, pits, open seams), ☐ not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

32. ☐ Single service articles improperly: ☐ stored, ☐ dispensed, ☐ handled, ☐ reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.

34. ☐ Wiping cloths: ☐ dirty, ☐ not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

**DISHWASHING**

32. ☐ Dishes/utensils not being: ☐ scraped, ☐ soaked, ☐ preflushed. Rule 5.1.C.4. 1 DEMERIT.

34. ☐ Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was ☐ °F. Rule 5.1.C.5. 2 DEMERITS.

36. ☐ Dishes/utensils are not being held for at least 30 seconds in clean hot water. The measured temperature was ☐ °F. Rule 5.1.C.5. 2 DEMERITS.

38. ☐ Dishes/utensils are not being held for at least 30 seconds in clean hot water. The measured temperature was ☐ °F. Rule 5.1.C.5. 2 DEMERITS.

40. ☐ Dishes/utensils are not being held for at least 30 seconds in clean hot water. The measured temperature was ☐ °F. Rule 5.1.C.5. 2 DEMERITS.

42. ☐ 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.

44. ☐ Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.C.(2). 2 DEMERITS.

46. ☐ 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.

48. ☐ No chemical test kit provided. Rule 5.1.D.4.B. 1 DEMERIT.

50. ☐ Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.

52. ☐ Gauges: ☐ not provided ☐ inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

**TOXIC MATERIALS**

47. ☐ Toxic materials, ☐ pest control medications and/or ☐ disinfectants are not: ☐ stored in food ☐ storage areas, ☐ properly stored. Rule 6.1.E.3. 2 DEMERITS.

**WATER SUPPLY**

48. ☐ A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.

50. ☐ Water used and found to be unsatisfactory. Rule 6.1.E.3. 2 DEMERITS.

52. ☐ The free chlorine was less than 0.2 ppm. The measured chlorine residual was ☐ ppm. Rule 6.1.A.2. 5 DEMERITS.

54. ☐ Hot and ☐ cold water lines, ☐ vent pipes, ☐ gas lines, ☐ sewer lines, ☐ and ☐ other lines, ☐ are not being properly cleaned and sanitized after each day's use. Rule 6.1.C.1. 2 DEMERITS.

**WASTEWATER DISPOSAL**

53. ☐ The solid waste disposal system was found to be satisfactory. Rule 6.2.A. 1 DEMERIT.

55. ☐ Wastewater was being improperly discharged into the ground. Rule 6.2.A. 2 DEMERITS.

57. ☐ Portable food units: ☐ waste water storage tank does not have adequate storage. Rule 6.1.C.2. 4 DEMERITS.

**PLUMBING**

56. ☐ Kitchen sink, ☐ utility sink, ☐ grease trap, ☐ drain, ☐ plumbing is improperly sized, ☐ installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.

58. ☐ A cross-connection, without backflow device, exists between the drinking water and waste water systems at the: ☐ service lines, ☐ hot water lines, ☐ and ☐ other. Rule 6.4.C. 2 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.

60. ☐ Inadequate number of: ☐ male, and/or ☐ female toilets. The number of toilets are: ☐ male and ☐ female. Rule 6.5. 1 DEMERIT.

62. ☐ Handwash lavatories: ☐ clean, ☐ adequate number, ☐ accessible, ☐ signage maintained, ☐ hand cleaning soap, ☐ sanitary hand-drying devices not provided ☐ minimum level. Rules 6.5 and 6.6. 4 DEMERITS.

**RUBBISH**

61. ☐ Inadequate, ☐ uncovered containers were being used. Rule 6.9. 2 DEMERITS.

63. ☐ Storage areas were not: ☐ clean, ☐ free of litter. Rule 6.9.B.4. 2 DEMERITS.

65. ☐ Storage areas are not constructed to be: ☐ inaccessible to vermin, ☐ easily cleaned, ☐ refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

**INSECT, RODENT & ANIMAL CONTROL**

64. ☐ Fleas, ☐ roaches, ☐ beetles, ☐ live animals (other than security or guide dogs) were found on the premises. Rule 6.10. 4 DEMERITS.

66. ☐ Food service facilities: The outer ☐ doors, ☐ windows, ☐ skylights, ☐ transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

66. ☐ Floors, walls, ceilings, ☐ not smooth, ☐ properly constructed, ☐ in disrepair, ☐ dry surfaces. Rules 7.1-7.6. 1 DEMERIT.

68. ☐ Lighting ☐ ventilation inadequate, ☐ fixture(s) not shielded, ☐ dirty ventilation hoods, ☐ ductwork, ☐ filters, ☐ exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

70. ☐ Premises littered, ☐ unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

72. ☐ Improper storage of ☐ cleaning equipment, ☐ linens. Rule 7.11.B. 1 DEMERIT.

**LODGING**

70. ☐ The sleeping room(s) are: ☐ inadequately ventilated, ☐ unclean, ☐ in disrepair, ☐ undersized, ☐ improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.

72. ☐ The ☐ Toilets, ☐ lavatories, ☐ showers, were not: ☐ clean, ☐ in good repair. Rules 12.3 and 12.8.D. 2 DEMERITS.

74. ☐ Hand cleansers, ☐ towels, were: ☐ not found, ☐ inadequate. Rule 12.4. 2 DEMERITS.

76. ☐ The carpeting is not: ☐ clean, ☐ in good repair. Rule 12.9.C. 1 DEMERIT.

78. ☐ Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.

80. ☐ Dishwashers: ☐ hot water heaters, ☐ refrigerators, ☐ freezers, ☐ air conditioning units, ☐ heating units, ☐ and ☐ other equipment in sleeping rooms were not: ☐ adequately maintained, ☐ equipped with an automatic carbon filter. Rule 12.11. 4 DEMERITS.

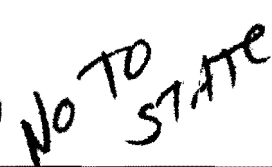
82. ☐ Life safety code violations: ☐ exits, ☐ fire extinguishers, ☐ fire alarm, ☐ and ☐ other. Rule 12.11. 4 DEMERITS.

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

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

*Karen W. McMillan* 574-8708  
City Enforcement Officer  
m. [signature]  
Establishment Representative





377-F-029

letter of CA

## TOXIC MATERIALS

**TOXIC MATERIALS**

**WATER SUPPLY**

46. ☐ 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

52. (Mobile food units) The water storage tank: ☐ does not have adequate storage,

### WASTEWATER DISPOSAL

[illegible]

## PLASMA

**PLUMBING**

56. ☐ Kitchen sink, ☐ utility sink, ☐ grease trap, ☐ drain, ☐ plumbing is improperly sized, ☐ installed and/or maintained. Rules 6.4.F and 7.8. **2 DEMERITS.**

57. ☐ A cross-connection and backflow device, exists between the ☐ drinking water system and ☐ fire, ☐ steam, ☐ hot water heating, ☐ sewage, ☐ other. **Rules 2.2.G, 8.1**

**TOILET AND HANDWASH FACILITIES**

58. Toilets rooms: ☐ Completely enclosed, ☐ Equipped with self-closing, tight fitting doors, ☐ properly vented, ☐ tissue provided, ☐ covered waste receptacles (bins). 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.**

| RUBBISH  |                                 |
|--|---------------------------------|
| 61. <input type="checkbox"/> inadequate, <input type="checkbox"/> uncovered containers were being used.  | Rule 6.9. 2 DEMERITS.           |
| 62. Storage areas were not <input type="checkbox"/> clean, <input type="checkbox"/> free of litter.  | Rule 6.9.B.4. 2 DEMERITS.       |
| 63. Storage areas are not constructed to be: <input type="checkbox"/> inaccessible to vermin, <input type="checkbox"/> easily cleaned, <input type="checkbox"/> refuse bin of questionable safety. | Rules 6.9 and 6.10. 2 DEMERITS. |

### **CTION OR MAINTENANCE OF PHYSICAL FACILITIES**

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

### CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surface. Rules 7.1-7.6. 1 DEMERIT.

67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.

## LODGING

|     |  |  |  |                                      |  |                                  |  |                                    |
|-----|--|--|--|--------------------------------------|--|----------------------------------|--|------------------------------------|
| 70. | The sleeping room(s) are:                | <input type="checkbox"/> inadequately ventilated, unclean, | <input type="checkbox"/> in disrepair,   | <input type="checkbox"/> undersized; | <input type="checkbox"/> improper bed spacing. | Rules 12.9 and 12.11. 1 DEMERIT. |  |                                    |
| 71. | The                                      | <input type="checkbox"/> Toilets,                          | <input type="checkbox"/> elevators,      | <input type="checkbox"/> showers,    | are not:                                       | <input type="checkbox"/> clean,  | <input type="checkbox"/> in good repair. | Rules 12.3 and 12.9.D. 2 DEMERITS. |
| 72. | <input type="checkbox"/> Hand cleansers, | <input type="checkbox"/> towels,                           | are:                                     | <input type="checkbox"/> not found,  | <input type="checkbox"/> inadequate.           | Rule 12.4 2 DEMERITS.            |  |                                    |
| 73. | The carpeting is not:                    | <input type="checkbox"/> clean,                            | <input type="checkbox"/> in good repair. | Rule 12.9.C. 1 DEMERIT.              |  |                                  |  |                                    |

**5.1.D.4.c.(1). 2 L**

[illegible]

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

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

Code Enforcement Officer Sean W. Johnston



Do NOT  
SEND TO STATE

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

377-F29

99

|   |                      |   |                             |
|---|----------------------|---|-----------------------------|
| Owner Name<br><b>Universal Church</b>   |                      | Establishment Name<br><b>Allen Avenue Universal Church</b>  |                             |
| Address<br><b>524 Allen Avenue</b>  |                      | Zip Code<br><b>04105</b>  | Location<br><b>Portland</b> |
| MCD #<br><b>05170</b>   | ESTAB #<br><b>56</b> | SANI #<br><b>56</b>   | ROOMS<br>SITES<br><b>1</b>  |
| DATE<br><b>02/11/04</b>   |                      | PURPOSE<br>REGULAR FOLLOW-UP <b>2</b><br>COMPLAINT <b>3</b><br>INVESTIGATION <b>4</b><br>NEW/OTHER <b>5</b>                     |                             |
| LICENSE ISSUED<br>YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> |                      | ESTAB. TYPE<br><input type="checkbox"/> Reinspection to be conducted within <b>3</b> days<br><input type="checkbox"/> follow-up |                             |
| LICENSE POSTED<br>YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> |                      | DEMERITS<br>5 PT <b>0</b><br>4 PT <b>0</b><br>2 PT <b>0</b><br>1 PT <b>0</b>  |                             |

FOOD SUPPLY AND SOURCE

4. ☐ Unlabeled, ☐ Improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.

6. ☐ Shellfish not being kept in original container; ☐ seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERIT.

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from ☐ raw foods or ☐ other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS

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

11. Food contact surfaces not: ☐ washed, ☐ rinsed, and/or ☐ sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.

12. Food (ice) contact surfaces are improperly: ☐ designed, ☐ constructed, ☐ installed, ☐ maintained and/or ☐ located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

13. Food not protected during storage/display: ☐ food left uncovered, ☐ food improperly stored on floor, ☐ food containers in cold storage double stacked or nested, ☐ sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.

14. Institutions: Ghost trays ☐ 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.

16. ☐ Food and/or ☐ beverages are stored in the public view behind service counter. Rule 5.1.B.3. 2 DEMERITS.

17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

18. Potentially hazardous food is being stored in the refrigerator at **40°F**. Rule 5.1.A.3. 2 DEMERITS.

20. ☐ Frozen food not stored at 0°F or below. Rule 5.1.A.3. 2 DEMERITS.

21. Potentially hazardous food is being stored in the freezer at **0°F**. Rule 5.1.A.3. 2 DEMERITS.

23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.

24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.

25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

26. No certified food handler/manager. Rules 3.5.

29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: ☐ in disrepair (cracks, chips, pits, open seams), ☐ not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

31. Single service articles improperly: ☐ stored, ☐ dispensed, ☐ handled, ☐ reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.

32. Wiping cloths: ☐ dirty, ☐ not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

DISHWASHING

MANUAL DISHWASHING:

33. Dishes/utensils not being: ☐ scraped, ☐ soaked, ☐ preflushed. Rule 5.1.C.4. 1 DEMERIT.

34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was **110°F**. Rule 5.1.C.5. 2 DEMERITS.

37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

39. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was **130°F**. Rule 5.1.D.3.b. 2 DEMERITS.

41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was **110°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 **110°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.8. 1 DEMERIT.

46. Gauges: ☐ not provided ☐ inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

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.

52. (Mobile food units) The water storage tank: ☐ does not have adequate storage, ☐ is not being properly cleaned and sanitized after each day's use. Rule 6.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

56. ☐ Kitchen sink, ☐ utility sink, ☐ grease trap, ☐ drain, ☐ plumbing: is improperly sized, ☐ installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.

PLUMBING

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.

TOILET AND HANDWASH FACILITIES

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.

RUBBISH

66. Floors, walls, ceilings, ☐ not smooth, ☐ properly constructed, ☐ in disrepair, ☐ dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.

67. ☐ Lighting ☐ ventilation inadequate, ☐ fixture(s) not shielded, ☐ dirty ventilation hoods, ☐ ductwork, ☐ filters, ☐ exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

68. ☐ Premises littered, ☐ unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

69. Improper storage of ☐ cleaning equipment, ☐ linens. Rule 7.11.B. 1 DEMERIT.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

70. The sleeping room(s) are: ☐ inadequately ventilated, unclean, ☐ in disrepair, ☐ undersized, ☐ improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.

71. The ☐ Toilets, ☐ lavatories, ☐ showers, were not: ☐ clean, ☐ in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.

72. ☐ Hand cleansers, ☐ towels, were: ☐ not found, ☐ inadequate. Rule 12.4 2 DEMERITS.

73. The carpeting is not: ☐ clean, ☐ in good repair. Rule 12.9.C. 1 DEMERIT.

74. Drinking glasses not suitably sanitized and packaged. Rule 12.8. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

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

Thomas M. Markley  
City of Portland, Maine  
Establishment Representative

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

Establishment Representative

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

Code Enforcement Officer  
Mary Johnson  
Establishment Representative

[illegible]

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Spoke w/ Rev Wahlstrom by phone  
Establishment Representative  
ON 6/8/98  
& discussed this report (2)