

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



*Send to State*

*429-A-30*

*93*

Owner Name <i>Nicholas Poulos</i>		Establishment Name <i>Espan's Quick Lunch</i>	
Address <i>5 Vermont St.</i>		Zip Code <i>04103</i>	Location <i>Portland</i>

MCD # <b>05170</b>	ESTAB # <b>06063</b>	SANI #	ROOMS SITES	SEATS	DATE YR. MO. DAY			PURPOSE REGULAR ..... 1 FOLLOW-UP ..... 2 COMPLAINT ..... 3 INVESTIGATION ..... 4 NEW/OTHER ..... 5		ESTAB. TYPE <b>01</b>	Reinspection to be conducted within _____ days day letter of follow-up	DEMERITS 5 PT _____ 4 PT _____ 2 PT <u>4</u> 1 PT <u>3</u>
LICENSE ISSUED	YES <input type="checkbox"/> NO <input type="checkbox"/>											
LICENSE POSTED	YES <input type="checkbox"/> NO <input type="checkbox"/>											

**FOOD SUPPLY AND SOURCE**

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

**FOOD PREPARATION AND PROTECTION**

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

**FOOD TEMPERATURES**

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

**PERSONNEL**

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

**FOOD EQUIPMENT AND UTENSILS**

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

**DISHWASHING**

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

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

**TOXIC MATERIALS**

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

**WATER SUPPLY**

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

**WASTEWATER DISPOSAL**

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

**PLUMBING**

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

**TOILET AND HANDWASH FACILITIES**

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

**RUBBISH**

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

**INSECT, RODENT & ANIMAL CONTROL**

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

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

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

**LODGING**

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

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

*13 keep potatoes 6" off floor*  
*30 clean can opener or replace blade*  
*66 Repair front or ceiling*  
*67 clean fan guard*  
*Marking wing*

Code Enforcement Officer \_\_\_\_\_  
Establishment Representative \_\_\_\_\_