



*EMERIC APP 11/26/08*  
*STATE LIC NOT VALID*

50- H001 City Lic #  
 CITY OF PORTLAND, MAINE  
 FOOD SERVICE HEALTH  
 INSPECTION REPORT

*EMERIC APP 11/26/08*  
*STATE LIC APPS/26106*

Owner Name: THE PORTLAND HOTEL Establishment Name: THE PORTLAND HOTEL  
 Address: 70 Weston House Way Zip Code: 04101  
 Location: PORTLAND  
 MCD #: 05170 ESTAB #: 0411  
 License Issued: YES  NO  License Posted: YES  NO   
 License Issued Date: 05/28/08 License Expire Date: 05/27/09

ROOMS	SEATS	DATE	PURPOSE	REGULAR FOLLOW-UP	COMPLAINT INVESTIGATION	NEW/OTHER	DEMERTS
		11/26/08	1	1	3	5	5 PT
							4 PT
							2 PT
							1 PT

**FOOD SUPPLY AND SOURCE**

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

**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 DEMERTS.
- Employers 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 DEMERTS.
- Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTS.
- Food contact surfaces not [ ] washed, [ ] mopped, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERTS.

**FOOD TEMPERATURES**

- Potentially hazardous food(s) not being [ ] reheated, [ ] cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERTS.
- 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 DEMERTS.
- Frozen food not being kept at 0°F or below, [ ] improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERTS.
- Potentially hazardous hot food(s) not being stored at 140° or above. The measured temperature was [ ] °F. Rules 2.4.G.1, 2.4.H.1. 5 DEMERTS.
- Potentially hazardous cold food(s) not being stored at 45° or below. The measured temperature was [ ] °F. Rules 2.4.G.1, and 2.4.H.1. 5 DEMERTS.
- Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTS.
- The containers used transporting food are inadequate. Rules 2.4.L.1, and 9.1.A. 1 DEMERT.

**PERSONNEL**

- No certified food handler/manager. Rules 3.5.
- Personnel with [ ] communicable disease(s), [ ] boils, [ ] infected wounds(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERTS.
- 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 DEMERTS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERTS.

**FOOD EQUIPMENT AND UTENSILS**

- Food/iron 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 DEMERTS.
- Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A and 5.2.C. 2 DEMERTS.
- Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERT.

**DISHWASHING**

- Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflashed. Rule 5.1.C.4. 1 DEMERT.
- 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.3. 2 DEMERTS.
- 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.3.a. 4 DEMERTS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine maximum 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 DEMERTS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT.

**MECHANICAL DISHWASHING:**

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

**TOXIC MATERIALS**

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

**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 DEMERTS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] ppm. Rule 6.1.A.2. 5 DEMERTS.
- Hot and [ ] cold water (under pressure) was not provided to the [ ] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERTS.
- (Mobile food units) The water storage tank: [ ] does not have adequate storage. Rule 8.1.C.1. 2 DEMERTS.

**WASTEWATER DISPOSAL**

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

**PLUMBING**

- Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing is improperly sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the [ ] faucet hose, [ ] hot water heater, [ ] water-closets, [ ] water, [ ] other. Rule 6.4.C. 5 DEMERTS.
- The hot water tank is not properly maintained. Rule 6.4.C. 5 DEMERTS.
- Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing tight fitting doors, [ ] properly vented, [ ] Issue provided, [ ] covered waste receptacle (ladders). Rules 6.5, 6.6, and 6.7. 2 DEMERTS.
- Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERT.
- 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 DEMERTS.

**TOILET AND HANDWASH FACILITIES**

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

**INSECT, RODENT & ANIMAL CONTROL**

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

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

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

**LODGING**

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

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

*Do not issue lic*

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



30-14-001 City Lic # 583 Exp 5/1/16  
 CITY OF PORTLAND, MAINE  
 FOOD SERVICE HEALTH  
 INSPECTION REPORT  
 State Lic Exp

Owner Name: 20 Custom House Dining Establishment Name: The Port Hole  
 Address: 20 Custom House Dining Zip Code: 04104 Location: Portland  
 MOD #: 05170 ESTAB #: 04104 DATE: 09/10/2016  
 LICENSE ISSUED: YES  NO  YR. MO. DAY: 09 10 2016  
 LICENSE POSTED: YES  NO

**FOOD SUPPLY AND SOURCE**

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

**FOOD PREPARATION AND PROTECTION**

- Cooked and/or prepared foods are subjected to cross contamination, from  raw foods or  other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- Employee handles raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not  washed,  rinsed, and/or  sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly  designed  constructed  installed,  maintained and/or  located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B, 2 DEMERITS.
- Food not protected during storage/display:  food left uncovered,  food improperly stored on floor,  food containers in cold storage double stacked or nested,  sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions: Ghost tray(s)  not kept,  not dated. Rule 10.2.1. 1/2 pint milk not retained,  school: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

**FOOD TEMPERATURES**

- Potentially hazardous food(s) not being:  reheated,  cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was  °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F or below:  improper thawing. The measured temperature was  °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was  °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was  °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
- Cooled refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 3.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

**PERSONNEL**

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

**FOOD EQUIPMENT AND UTENSILS**

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

**DISHWASHING**

- Dishwasher(s) not being:  scraped,  soaked,  preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishwasher(s) 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.
- Dishwasher(s) 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.
- Dishwashers are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was  ppm and the measured temperature was  °F. Rule 5.1.C.5.b. 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

**MECHANICAL DISHWASHING:**

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

**TOXIC MATERIALS**

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

**WATER SUPPLY**

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

**WASTEWATER DISPOSAL**

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

**PLUMBING**

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

**TOILET AND HANDWASH FACILITIES**

- Toilets rooms:  Completely enclosed,  Equipped with self-closing, tight fitting doors,  properly vented,  tissue provided,  covered waste receptacle (ladies). Rules 6.5.6.6. and 6.7. 2 DEMERITS.
- Inadequate number of  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5. 1 DEMERIT.
- Handwash lavatories:  clean,  adequate number,  accessible,  fixtures maintained,  hand cleansing soap,  sanitary towel/hand drying devices not provided  common towel. Rules 6.3. and 6.8. 4 DEMERITS.

**RUBBISH**

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

**INSECT RODENT & ANIMAL CONTROL**

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

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

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

**LODGING**

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

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

Code Enforcement Officer: [Signature]  
 Establishment Representative: [Signature]  
 CR1-2071



30-A-1

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

73-87

Owner Name: Portland Community Center Establishment Name: Portland Community Center  
 Address: 1000 Commercial St Zip Code: 04103 Location: Portland, ME

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

LICENSE ISSUED YES  NO   
 LICENSE POSTED YES  NO

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
- Canned foods from an unapproved source on premises being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found leaking, with seaver dents, in rusty condition, and/or spoiled. 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
- Employee/s 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.
- Raw fruit and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (use) contact surfaces are improper, designed, constructed, installed, maintained and/or located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B, 2 DEMERITS.
- Food not protected during storage/display, food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested. [ ] sneeze guards absent. Rules 2.2.A.1, 2.4.F.7. 2 DEMERITS.
- Institutions: Snoot tray(s) not kept, not dated. Rule 10.2. [ ] 1/2 pint milk not retained, [ ] schools, milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 185°F hot water dishwashing machine. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: [ ] not provided [ ] inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

- Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing, is improperly sized, [ ] installed and/or malfunctioned. 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. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting [ ] ventilation inadequate, [ ] fixtures not shielded, [ ] dirty, ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

LODGING

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

ITEMS IN GRAY SHADED ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8800 X 8703

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



No State Lic.  
AUG 16 11 55 AM WSP

50-A-001  
CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

ADO WALK CITY  
RTC RUMBLE FOR 11550

Owner Name: Coppe Restaurant Inc Establishment Name: Peart Hole  
 Address: 30 Cuthbert House Street Zip Code: 04101 Location: Portland  
 MCD #: 05170 ESTAB #:          SANI # ROOMS SEATS DATE  
 SITES  
 LICENSE ISSUED YES  NO  YR. MO. DAY  
 LICENSE POSTED YES  NO  05 06 07

**FOOD SUPPLY AND SOURCE**

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

**FOOD PREPARATION AND PROTECTION**

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
- Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or piled, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
- Institutions: Ghost tray(s) not kept, not dated. Rule 10.2. 1/2 pint milk not retained, schools: milk not kept at 40°F or below. Rule 2.1.B.1. **2 DEMERITS.**
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. **5 DEMERITS.**
- Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

**FOOD TEMPERATURES**

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

**PERSONNEL**

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

**FOOD EQUIPMENT AND UTENSILS**

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

**DISHWASHING**

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

**MECHANICAL DISHWASHING:**

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

**TOXIC MATERIALS**

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.7.2. **5 DEMERITS.**

**WATER SUPPLY**

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

**WASTEWATER DISPOSAL**

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

**PLUMBING**

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

**TOILET AND HANDWASH FACILITIES**

- Toilets rooms: Completely enclosed, equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (bials). Rules 6.5, 6.6 and 6.7. **2 DEMERITS.**
- Inadequate number of male and/or female toilets. The number of toilets are: male and female. **1 DEMERIT.**

**RUBBISH**

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

**INSECT, RODENT & ANIMAL CONTROL**

- Flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

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

**LOADING**

- The sleeping room(s) are: inadequately ventilated, unclear, in disrepair, underventilated, improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3 and 12.9.D. **2 DEMERITS.**
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4 **2 DEMERITS.**
- The carpeting is not clean, in good repair. Rule 12.9.C. **1 DEMERIT.**

- Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**
- Life safety code violations: Explain: Rule 11.1. **5 DEMERITS.**

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

Food Enforcement Officer: [Signature]  
 Establishment Representative: [Signature]  
 Phone: 874-8300



30-9-001

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

5410 Br. Exp  
City Lic # 583  
Crosswalk

Owner Name: Copee Management Establishment Name: The Port Hole  
 Address: 5410 Br. Exp Location: Port Hole Zip Code: 04109  
 MCD #: 05170 ESTAB #: 583 SANI # ROOMS SEATS YR. MO. DAY DATE  
 LICENSE ISSUED YES  NO  583 19 11 19 11 19  
 LICENSE POSTED YES  NO  583 19 11 19 11 19

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with communicable diseases, boils, infected wounds, respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A, 5 DEMERITS.
- Personnel with dirty hands and/or smoking when preparing and serving food, washing hands, Rules 3.2.A, 3.2.B, and 3.4.A, 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B, 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4, 1 DEMERIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was: °F. Rule 5.1.C.3, 2 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was: °F. Rule 5.1.C.5.a, 4 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: ppm and the measured temperature was: °F. Rule 5.1.C.5.b, 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b, 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitizer: The wash-water temperature was not at least 140°F. The measured temperature was: °F. Rule 5.1.D.3.b, 2 DEMERITS.
- The final sanitizing rinse water temperature was not at least 180°F. The measured temperature was: °F. Rule 5.1.D.3.b, 4 DEMERITS.
- Sustained 185°F hot water/dishwashing machine. °F. Rule 5.1.D.3.a, 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was: °F. Rule 5.1.D.4.c.(1), 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2), 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was: °F. Rule 5.1.D.4.c.(3), 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b, 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6, 1 DEMERIT.
- Gauges: not provided, improper. Rules 5.1.D.1 and 5.1.D.2, 1 DEMERIT.

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1.7.6, 1 DEMERIT.
- Lighting, ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT.
- Premises infested, unnecessary equipment and articles present. Rule 7.11.A.1, 1 DEMERIT.
- Improper storage of: cleaning equipment, linens. Rule 7.11.B, 1 DEMERIT.

LODGING

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

ITEMS IN GRAY SHADED ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8800 X 8708

Code Enforcement Officer: [Signature]  
 Establishment Representative: [Signature]  
 708 1-555 Health