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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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18. Potentially hazardous food(s) not being: [] reheated[] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. \$ DEMERTS.

19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] 7°F. Rule 2.3.C.3. \$ DEMERTS.

20. [] Frozen food not being kept at 0°F, or below. [] Improper thawing. The measured remperature was [] 7°F. Rule 2.3.C.4. \$ DEMERTS.

21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured remperature was [] 7°F. Rules 2.4.G.1., 24.H.1.a. \$ DEMERTS.

22. Potentially hazardous cold food(s) not being stored at 145°F or below. The measured remperature was [] 7°F. Rules 2.4.G.1., and 2.4.H.1.b. \$ DEMERTIS.

22. Potentially hazardous cold food(s) not being stored at 145°F or below. The measured remperature was [] 7°F. Rules 2.4.G.1., and 2.4.H.1.b. \$ DEMERTIS.

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

24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERTIT. LICENSE POSTED 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Fulle 5.1.A.3. 2 DEMERITS. [] Food (Ice) contact surfaces are improperly: [] designed. [] constructed. [] Installed [] Proof (Ice) contact surfaces are improperly: [] designed. [] constructed. [] Proof (Ice) contact and of [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B., 2 DEMERITS. [] maintained and/or [] located. Rules 2.2.A., 2.2.B., 2 DEMERITS. [] stored on floor. [] food containers in cold storage double stacked or nested. Stored on floor. [] food containers in cold storage double stacked or nested. Stored on floor. [] food containers in cold storage double stacked or nested. Stored on floor. [] food containers in cold storage double stacked or nested. Stored on floor. [] food containers in cold storage acceptance. [] food and/or [] perverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. [] D 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. S DEMERITS.

17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. <u>(7)</u> FOOD SUPPLY AND SOURCE

| Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.
| Speiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 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-mashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

Raw [] truits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.] Unlabeled, [] improperly labeled containers of food are being used and/or served. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. No centified food handler/manager. Rules 3.5.

Personnel with: [] communicable disease(s), [] bolls, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.4. 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 dishwashing areas. Rules 3.2.4. 3.2.B., and 3.4.4. 5 DEMERITS.

Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 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. ined goods found: [] leaking. [] with severe dents. [] in rusty condition, for [] swollen. Rule 21.A.1. 5 DEMERITS.
Shellfish not being kept in original container. [] seafood products misrepresented. es 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
es 2.1.B.2 and 2.1.B.3. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS

Food/non food contact surfaces of equipment [] in disrepair (cracks, chips, pits, searns), [] not easily cleanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

Single service ancides improperly: [] stored, [] dispensed, [] handled, [] re Rules 4.4.A. and 5.2.C. 2 DEMERITS.

Wiping cloths: [] dirty, [] not stored properly in santitzing solutions Rule 5.1.B. 1 DEMERIT. 70 JAL DISHWASHING:

ishes/utensits not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.

DEMERIT. imperature was [] 9: Rule 5.1.D.3.b. 4 DEMERITS.

Justained 165°F hot water dishwashing machine 9: Rule 5.1.D.3.a. 4 DEMERITS.

Justained 165°F hot water dishwashing machine 9: Rule 5.1.D.3.a. 4 DEMERITS.

Jernical sanitzers: The wash-water temperature was not at least 120°F. The measured amperature was [] 9: Rule 5.1.D.4.c.(1). 2 DEMERITS.

The chemicals sanitzing rinse water temperature was not at least 130°F. The measured amperature was [] 9: Rule 5.1.D.4.c.(3). 2 DEMERITS.

To chemical test kit provided. Rule 5.1.D.4.b.: 1 DEMERIT.

Jish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.

Jauges: [] not provided [] Inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. なべるが YES E ~ C 100 milk products, [] cracked eggs, [] ur served. Rules 2.1.8.4. 5 DENIERTIS. proved source on premises, being used 0, X 8 8 0 0 400 PERSONNEL Rules 3.5. <u>S</u> and in a detergent solution having a temperature of at ature was []F. Rule 5.1.5.2 DEMIERITS. Izad by immersion for 30 seconds in clean hot water F. The measured temperature was []F. SANI # DISHWASHING a 1 Š SEATS ucted, [] installed,
2 DEMERITS.
] food improperly O. U 0 ĕ Ö. 헍 87 DAY 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:

51. [] Hot sind [] cold water (under pressure) was not provided to the:

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. ~ TOXIC MATERIALS

TOXIC materials, [] personal medications and/or [] first-aid supplies were:
[] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS. TO. 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, [] lavatones, [] showers, were not: [] clean, [] in good repair. Rules 12.3 and 12.9D. 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, [] dothes dryers, [] four furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with an automatic control valve. Rule 12.10. 53. The subsurface disposal system was four 54. Wastewater was being improperly dischars [55] (Mobile food units): [7] waste water store Rule 8.1.C.2. 4 DEMERITS. PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER 56. (8) 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 clean [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. INSECT, RODENT & ANIMAL CONTROL

64. [] files. [] rodents. [] loaches, [] 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. 67. [8 LAKE TO Code Enfor 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 wastewater systems at the: [] faucet hose. [] hot water heater, [] water closets |] other. 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: nadequate number of pemale. Rule 6.5 1 DEMERIT.

[] male and [] female. Rule 6.5 1 DEMERIT.

[] had cleansing soap, [] senitary towel/hand drying devices not promaintained [] hand cleansing soap, [] senitary towel/hand drying devices not provided [] common towel. Rules 6.3, and 6.8, 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.
[] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
[] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventil hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
[] Premises littered, [] unnecessary equipment and articles present. Rule 7.11. 1 DEMERIT. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8800 X 8703 Explain: Rule 11.1. 5 DEMERITS. **0** ω 4 τὸ equate. [] fixture(s) not shielded. [] dirty ventilation [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. essary equipment and articles present. Rule 7.11.A.1. follow-up n to be conduc days day letter of cing. Rule 6.2.A. 4 DEMERITS.
ground. Rule 6.2.A. 4 DEMERITS.
not have adequate storage. Rule 7.11.B. 1 DEMERIT



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LICENSE POSTED 0 5 1 7 0 FOOD SUPPLY AND SOURCE

[] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.
5 DEMERTIS. FOOD PREPARATION AND PROTECTION

(ed and/or prepared foods are subjected to cross contamination, from [] raw foods (et and/or prepared foods are subjected to cross contamination, from [] raw foods (other sources of contamination, Rules 2.2.4.1. and 2.3.8.5. 2 DEMERITS)

(ing in between, Rules 2.2.4.1. and 2.3.8.5. 5 DEMERITS.

[] Inuits and/or [] vegetables are not washed before being used and/or served.

[2.4.8.1. 2 DEMERITS. heilitish not being kept in original co : 2.1.B.2 and 2.1.B.3. 1 DEMERITS and/or meat products not USDA ap asteurized milk. [] milk products. [] ora s being used and/or served. Rules 2.1.8.4. I floods from an unapproved source on pren I_A3_S DEMERITS. A2. 1 DEMERIT. enucic surfaces not [] washed, [] rinsed, and/or [] sanitized after each use wing any kind of operation when contamination may have occurred.
A.3. 2 DEMERITS. found: [] leaking. [] with severe dents. [] in rusty condition, lien, Rule 2:1.4.1. 5 DEMERITS.

1 being kept in original container. [] seafood products misrepresented. YES 0 0 0 0 3 SANI # proved Rule 2.1/A.2. 5 DEMERITS. 2 0 ROOMS cked eggs. | unpasteurized egg 5 DEMERITS. ises, being used and/or served. SEATS CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT ķ ĕ Ö DAY TOXIC MATERIALS

TOXIC MATERIALS

TOXIC materials. [] personal medications and/or [] litst-aid supplies were:

|] improperly stored. [] labeled. [] used in food. Rule 7.12. 5 DEMERITS. 53. The subsurface disposal system was found for the subsurface of the system was being improperly dische 55. (Mobile food units): [] waste water stored and system was system was subsurfaced and system was found for the system was for the system was found for the system was for t PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER [] 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 wastewater systems at the: [] faucet hose, [] hot water heater, [] water closets.

[] other: 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. free chlorine was less than 0.25 ppm. The measured chlorine residual was 1 ppm. Rule 6.1.A.2. 5 DEMERITS. dot and [] cold water (under pressure) was not provided to the:
inks, [] dishwashers, or [] lavatories, Rule 6.1.D.1. 5 DEMERITS.
ille food units) The water storage tank; [] does not have adequate storage, s not being properly cleaned and sanitized after each day's use.
8.1.C.1. 2 DEMERITS. R 2 \wp_{j} Carrier S ESTAB. TYPE WATER SUPPLY Reinspection within du-wollo surfacing. Rule 6.2.A. 4 DEMERITS.
othe ground. Rule 6.2.A. 4 DEMERITS.
does not have adequate storage. 1 PT DEMERITS

12.) Food (Ice) con 13. Foc nd/or [] potentially hazardous food products previously served to the greused. Rule 2.4.J.1. 5.DEMERITS.
being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 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 DEMERIT'S.

The number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.

The number of [] female toilets. The number of toilets are: [] male and [] female toilets. The number of toilets are: [] male and [] female toilets. The number of toilets are: [] male and [] female and [] female toilets. The number of toilets are: [] male and [] female toilets. The number of toilets are: [] female and [] female and [] female toilets. The number of toilets are: [] female and [] female and [] female toilets. The number of toilets are: [] female and [] female and [] female toilets. The number of toilets are: [] female and [] female toilets. The number of toilets are: [] female toilets. The number of

milally hazardous food(s) not being: [] reheated [] cooked long enough to be justely heated to all parts Rule 2.4.G.3. 5 DEMERTS.

gred potentially hazardous foods requiring refrigeration are not being rapidly cooled ared potentially hazardous foods requiring refrigeration are not being rapidly cooled specific to the proper thanking. The measured temperature was [] "F. Rule 23.C.4. 5 DEMERTS.

perature was [] "F. Rule 23.C.4. 5 DEMERTS.

perature was [] "F. Rules 24.G.1. 24.H.1.a. 5 DEMERTS.

perature was [] "F. Rules 24.G.1. 24.H.1.a. 5 DEMERTS.

perature was [] "F. Rules 24.G.1. 24.H.1.b. 5 DEMERTS.

perature was [] "F. Rules 24.G.1. 24.H.1.b. 5 DEMERTS.

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. rowded refrigeration: There is less than 1/4 cubic locu or let regulation for mount up to 1,1.2 DEMERITS.

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

No certified food handler/manager. Rules 3.5.

Personnel with:[| communicable disease(s), [|] bolis, [|] infected wound(s), [|] respiratory, or | | [quastrointestinal infection, are preparing and serving food. Rule 3.1.A. DEMERTIS. net: [] with dirty hands and/or [] smoking when preparing and serving food, noor hygienic practice; [] eating, drinking, in food preparation and/or dishgareas. Rules 3.2.4. 3.2.8. and 3.4.4. S DEMERITS.
straints not worn by food handlers. Rule 3.3.8. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS
surfaces of equipment: [] in disrepair (cracks, chips, pits, open cleanable: Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
improperly: [] stored. [] dispensed. [] handled. [] reused. 2 DEMERITS.

stored properly in sanitizing solutions Rule 5.1.B.

DISHWASHING

blution having a temperature of at F. Rule 5.1.C.5. 2 DEMERITS. or 30 seconds in clean hot water imperature was []F. preflushed. Rule 5.1.C.4.

ng santitzed by immersion for one minute in a clean chlorine chlorine minimum and at a temperature of at least 130°F.

[] ppm and the measured temperature was [] °F.

1 DEMERT

The wash-water temperature was not at least 140°F. The mea-

5.1.D.6. 1 DEMERIT 5.1.D.1. and 5.1.D.2

INSECT, RODENT & ANIMAL CONTROL

64. [] files, [] rodents, [] coaches, [] 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.

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

(66. Roors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] Y,dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.

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

68. [] Premises

| Premises more, 1.1
1 DEMERIT.
Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.

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 [] Tollets, [] I showers, were not [] clean, [] in good retailed 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4. 2 DEMERITS.

ain: 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

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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

LICENSE ISSUED 0 5 1 7 0 10. Raw [] fruits and/or [] vegetables are not washed before being used allow served.

10. Raw [] fruits and/or [] vegetables are not washed before being used allow served.

11. Food contact surfaces not [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred.

11. Food (loe) contact surfaces are improperly: [] designed, [] constructed, [] installed to the property of the pro 1 DEMERIT.
25. Accurate #h 12. Food (lce) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2A., 4.2B., 4.3A., 4.3B. 2 DEMERITS. [] maintained and/or [] located. Rules 4.2A., 4.2B., 4.3A., 4.3B. 2 DEMERITS. [] Food not protected outing storage/display; [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] stored on floor, [] food containers in cold storage double stacked or nested. [] sneeze guards absent. Rules 2.2.A.1., 2.4.7., 2 DEMERITS. [] sneeze guards absent. Rules 2.2.A.1., 2.4.7., 2 DEMERITS. [] sneeze guards absent. Rules 2.2.A.1., 2.4.7., 2 DEMERITS. [] schools: milk not tept. [] not dated. Rule 2.1.B.1. 2 DEMERITS. [] storage of [] food and/or [] beverages in toe or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. FOOD TEMPERATURES

18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be 18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be 18. Potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. S DEMERITS.

20. [] Frozen food not being kept at 0°F, or below: [] Improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. S 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. S DEMERITS.

22. Potentially hazardous cold food(s) not being stored at 4.5°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. S DEMERITS.

23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Dishes/utensils not being [4. Dishes/utensils arr least 120er FOOD PREPARATION AND PROTECTION

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

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

washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERTS.

Raw [] fruits and/or [] vogetables are not washed before being used and/or served.

Rule 2.4.B.1.2 DEMERTS. Personnel with: | communicable disease(s), | bolls, | j infected wound(s), | respiratory or | gastrointestinal infection, are preparing and serving food. | Rule 3.1.4. * DEMERTS.

Personnel: | l with discounts and serving food. ned goods found: [] leaking, [] with severe dents. [] in rusty condition, with severe dents. [] in rusty condition, shells, and the severe dents. [] seafood products misrepresented. S.2.1.B.2 and 2.1.B.3. 1 DEMERITS. S.2.1.B.2 and 2.1.B.3. 1 DEMERITS. S.2.1.B.2 and 2.1.B.3. 1 DEMERITS. urate thermometers not available or used to evaluate hot holding, cooking, reheating, refrigerated storage temperatures. Fules 2.3.C.1. and 2.3.D.2. 1 DEMERT. asteurized milk. [] milk products, [] crabing used and/or served. Ruies 2.1.8.4. foods from an unapproved source on pren A.3. 5 DEMERITS. onnel: [] with dirty hands and/or [] smoking when preparing and serving food, with poor hygienic practice. [] eating, drinking, in food preparation and/or dishing areas. Rules 3.2A., 3.2.B., and 3.4.A. 5 DEMERITS.

restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. ped and/or [] potentially hazardous food products previously served to the being reused. Rule 2.4.J.1. 5 DEMERITS.
were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. \[\frac{\lambda}{\lambda} \] sils are not being washed in a detergent solution in the measured temperature was [_____] °F. Rule YES OF YES SE D FOOD EQUIPMENT AND UTENSILS
surfaces of equipment [] in disrepair (cracks, chips, pits, open cleanable, Rules 4.1 A.4 4.2 A., and 4.2 B. 2 DEMERITS.
improperly: [] stored.[] dispensed.[] handled.[] reused.
2 DEMERITS. NO D 0 8 g sanitized by immersion for one minute in a clean chlorine chorine minimum and at a temperature of at least 130°F.

[] ppm and the measured temperature was [] °F. ng food are inadequate. Rules 2.4.L.1., and 9.1.A. DISHWASHING SANI # 6, | cracked eggs.[] unpasteurized egg B.4. 'S DEMERITS. premises, being used and/or comerature was not at lea (1). 2 DEMERITS. ensed. Rule 5.1 D.4.0 ROOMS sanitizing solutions Rule 5.1.B.] preflushed. Rule 5.1.C.4. not at least 140°F. The mea-MERITS. least 180°F. The measured 1 DEMERIT. and 5.1.D.2. 1 DEMERIT. n having a temperature of at le 5.1.C.5: 2 DEMERITS. seconds in clean hot water attre was []°F. 0110605 ₹ Ş βĄ WATER SUPPLY

48. [] A copy of the current water analysis was not available at the facility.

48. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERTIS.

49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTIS.

50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERTIS.

51. [] Hot and [] Cold water (under pressure) was not provided to the: 51. [] Hot and [] Cold water (under pressure) was not provided to the: 51. [] sinks; [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERTIS.

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 DEMERTIS. TOXIC MATERIALS

TOXIC MATERIALS CUUGING

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

71. The [] Tollets, [] 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 DEMERITS.

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 automatic pilots, [] equipped with automatic control valve. Rule 12.10. 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. PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER TOILET AND HANDWASH FACILITIES

8. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] properly vented. [] Issue provided. [] covered waste receptacle (ladies). Across, [] properly vented. [] Issue provided. [] covered waste receptacle (ladies). The number of toilets are: [] male number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT. [] accessible. [] fixtures for maintained. [] Islanday, [] saintay, towel/hand drying devices not provided [] common towel. Rules 6.3, and 6.8 4 DEMERITS. INSECT, RODENT & ANIMAL CONTROL

4. [] files, [] rodents, [] loaches, [] live animals (other than security or guide dogs)
were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.

5. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. | | 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 wastewater systems at the: [] faucet hose; [] hot water heater, Rule 6.4.C. 5 DEMERITS. [] other. [] 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. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8 CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

Jrs., 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 ds, [] duckwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. storage of [] cleaning equipment, [] linens. Reinspection to be conducted within _____ days letter of Rule 7.11.B. 1 DEMERIT. DEMERITS
5 PT
4 PT
2 PT
1 PT

MECHANICAL DISHVIASHING: 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 168°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.(2). 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. 46. Gauges: [] not provided [] inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	set, [] dispense perly in sanitizing perly in sanitizing [] soaked, [] pulletrgent solution [] F. Aumersion for 30 heasured temper mand at a temper mand at a temper differ measured the measured services [] differ measured the measured for the measured services [] differ measured the measured services [] differ measured services [] differ measured services [] dispense [] differ measured services [] dispense [] dispense [] per [] dispense [] per	22. Potentially hazardous cold tood(s) not being stored at 45°F or below. The measured temperature was [] "F. Rules 2.4.G.T., and 2.4H.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.T., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [] communicable disease(s); [] boils. [] infected wound(s). [] respiratory or [] 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, washing areas. Rules 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 30. Food/non food contact surfaces of equipment [] in disrepair (cracks, chips, pits. open of the propersor of the prope	8. Cooked and/or prepared toods are subjected to cross contamination, from fraw roots or other sources of contamination, Rules 2.2.4.1 and 2.3.B.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough hand- 9. Employees handle raw and cooked or prepared food products without thorough hand- 9. Employees handle raw and cooked or prepared food products without thorough hand- 9. Employees handle raw and cooked or prepared food products without thorough hand- 9. Employees handle raw and cooked or prepared food products without thorough hand- 9. Employees handle raw and cooked or prepared food products under each use and following any kind of operation when contamination may have occurred. 10. Raw [] It intitional protected during storage/display: [] designed. [] constructed. [] installed. And L.2.B. 4.3.A. 4.3.B. 2 DEMERITS. 12. Food (loe) contact surfaces are improperly: [] designed. [] constructed. [] food improperly 1.5 Food not protected during storage/display: [] food left uncovered. [] food improperly 1.5 Food not protected during storage/display: [] food left uncovered. [] food improperly 1.5 Food not protected during storage/display: [] food left uncovered. [] food improperly 1.5 Food not protected during storage/display: [] food left uncovered. [] food improperly 1.5 Food not protected during storage/display: [] food left uncovered. [] food improperly: [] storage of [] lood contaminers in cold storage double stacked or nested. 1.5 Food not protected during storage/display: [] food left uncovered. [] food improperly: [] food installed. 1.5 Food not protected during storage/display: [] food left uncovered. [] food improperly: [] food left uncovered. [] food improperly: [] food installed. 1.5 Food left not storage/display: [] food installed. 1.5 Food left not storage/display: [] food installed. 1.5 Food left not storage/display: [] food installed. 1.5 Food left not storage/display: [] food installed.		CITY OF PORTU- FOOD SERVIV INSPECTION INSPECTION Establishme DATE SEATS VR. MO.
	[] Undersized: [] inadequately ventilated, unclean, [] in disrepair, [] undersized: [] inadequately ventilated, unclean, [] in disrepair, [] undersized: [] inadequately ventilated, unclean, [] in disrepair, [] undersized: [] lavatories. [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 71. The [] Toliets. [] lavatories. [] showers, were not: [] clean, [] in good repair. Rules 12.4. 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 DEMERITS. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. [Gas Appliances: [] thot water heaters. [] refrigerators. [] clothes dryers. [] floor functions in sleeping rooms were not: [] adequately vented. [] peuipped with automatic pilots. [] equipped with an automatic control valve. Rule 12.10. 76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS. 77. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.	refuse bin of questionable safety.	WASTEWATER DISPOSAL WASTEWATER DISPOSAL The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. A Vastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. Knobile food units; [] waste water storage tank does not have adequate storage. Knobile food units; [] waste water storage tank does not have adequate storage. Knobile food units; [] waste water storage tank does not have adequate storage. Knobile food units; [] waste water storage tank does not have adequate storage. Knobile food units; [] waste water storage tank does not have adequate storage. Knobile food units; [] willing sink. [] grease trap. [] drain. [] plumbing is improperly listed. [] grease trap. [] drain. [] plumbing is improperly listed. Rules 6.4.C. Something and the waster systems at the: [] faucet hose. [] hot water heater; [] water closets. Water systems at the: [] faucet hose. [] hot water heater; [] water closets. Water systems at the: [] faucet hose. [] hot water heater; [] water closets. Water systems at the: [] faucet hose. [] hot water heater; [] water closets. Foliate rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting does. [] properly vented. [] itssue provided. [] covered waste receptacle (ladies). Handwash lavatories: [] dean. [] adequate number; [] accessible. [] fixtures. Males 6.5. 6.5. and 6.7. 2 DEMERITS. Handwash lavatories: [] dean. [] adequate number; [] accessible. [] fixtures. Males 6.5. Lavate waster and favored and favored devices not promaintained. [] inadequate. [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. Fig. [] inadequate. [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.	47. Toxic materials, Personal medications and/or Inst-ad supplies were. WATER SUPPLY WATER SUPPLY WATER SUPPLY WATER SUPPLY WATER SUPPLY WATER SUPPLY 48. A copy of the current water analysis was not available at the facility. 48. A copy of the current water analysis was not available at the facility. 49. 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 Cool water (under pressure) was not provided to the: 52. (Mobile food units) The water storage tank: A does not have adequate storage. 52. (Mobile food units) The water storage tank: A does not have adequate storage. 53. The free chlorine water storage tank: A does not have adequate storage. 54. The free chlorine water storage tank: A does not have adequate storage. 55. The free chlorine water storage tank: A does not have adequate storage. 56. The free chlorine water storage tank: A does not have adequate storage. 57. The free chlorine water storage tank: A does not have adequate storage. 58. The free chlorine water storage tank: A does not have adequate storage. 59. The free chlorine water storage tank: A does not have adequate storage. 50. The free chlorine water storage tank: A does not have adequate storage. 51. The free chlorine water storage tank: A does not have adequate storage. 52. The free chlorine water storage tank: A does not have adequate storage. 53. The free chlorine water storage tank: A does not have adequate storage. 54. The free chlorine water storage tank: A does not have adequate storage. 55. The free chlorine water storage tank: A does not have adequate storage. 56. The free chlorine water storage tank: A does not have adequate storage.	AND PART STAB. TYPE PROMPLANTON 4 NEW/OTHER 5 1000 NEW/OT



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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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LICENSE POSTED ICENSE ISSUED 13) Food I 12. Food ((ce) 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. [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. [] food left uncovered, 4.760d improperly stored on floor, [] food containers in cold storage double stacked or nested, stored on floor, [] food senteness in cold storage double stacked or nested. [] sneeze guards absent. Rules 2.2.A.1., 2.4.F., 2 DEMERITS. [] food senteness. Provided Rule 10.2. [] 1.2 print milk not 14. Institutions: Ghost tray(s) [] 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. 7 0 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 [] rF. Rule 2.3.C.3. 5 DEMERITS.

20. [] Frozen food not being kept at 0°F, or below. [] improper thawing. The measured temperature was [] rF. Rule 2.3.C.4. 5 DEMERITS.

21. Potentially hazardous not food(s) not being stored at 140°F or above. The measured temperature was [] rF. Rules 2.4.G.1.2.4.H.1.a. 5 DEMERITS.

22. Potentially hazardous oold food(s) not being stored at 45°F or below. The measured temperature was [] rF. Rules 2.4.G.1.2.4.H.1.b. 5 DEMERITS.

23. Growded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.

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

10 DEMERITS. FOOD SUPPLY AND SOURCE

Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.
5 DEMERITS. FOOD EQUIPMENT AND UTENSILS FOOD 2 & COUPE TOO FOOD TO THE STATE OF TH [] Shelfish not being kept in original container [] . Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. Meat and/or meat products not USDA approved. Rule Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. S DEMERTS.

Canned toods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. S DEMERTIS. 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 DEMIERITS.

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 PREPARATION AND PROTECTION

Cooked and/or prepared foods are subjected to cross contamination, from [] raw food or] other sources of contamination, Rules 2.2.A.1. and 2.3.8.5. 2 DEMERITS or [] other shandle raw and cooked or prepared food products without thorough hand-mashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

Raw [] funits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. | Unlabeled, [] improperly labeled containers of food are being used and/or le 2.1.A.2. 1 DEMERIT.
| Dement |] leaking, [] with severe dents, [] in rusty condition, dor [] swollen, Rule 2.1.A.1. 5 DEMERITS.
| Shellfish not being kept in common and in the condition of the c 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. Dishes/utensils not being: [] scraped, [] soaked, [] DEMERIT. to certified food handler/manager, Rules 3.5.

orsonnel with:

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respiratory ishes/utensits/are incompanies of point in the measured residual was [] ppm and the measured residual was not at least at the measured residual was not at least resi 120°F. The measured temperature was [] °F. Rule 5.1.C.S. 2 DEMERTI'S. esclutions are not being washed in a detergent solution having a temperature of at excitensis are not being sanitized by immersion for 30 seconds in clean hot water at temperature of at least 170°F. The measured temperature was [] °F. S.1.C.S.a. 4 DEMERTI'S. SEX O (J of Rule 2.4.J.1. 5 DEMERITS.

used improperty to store food. Rule 2.3.B.7. 1 DEMERIT. ry labelled containers of food are being used and/or served. 8 8 ig sanitized by immersion for one minute in a clean chlorine chlorine minimum and at a temperature of at least 130°F.

[] ppm and the measured temperature was [] °F. O O DISHWASHING <u>(%)</u> SANI # ntainer; [] seafood products misrepresented. ROOMS SITES 5.1.D.6. 1 DEMERIT. 5.1.D.1. and 5.1.D.2. 1 DEMERIT. 2.1.A.2. 5 DEMERITS.] preflushed. Rule 5.1.C.4. T O \bigcirc Ķ Ċ. OŠ Ō W DΑΥ 48. [] A copy of the current water analysis was not available at the facility.

[] Further testing may be required. Rule 6.1.2. 2 DEMIERITS.

49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMIERITS.

50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was former than 0.25 ppm. Rule 6.1.A.2. 5 DEMIERITS.

[] ppm. Rule 6.1.A.2. 5 DEMIERITS.

[] Hot and [] cold water (under pressure) was not provided to the plantage of the the p M ٠,, TOXIC MATERIALS

TOXIC MATERIALS

1 Toxic materials, [] personal medications and/or [] first-aid supplies were:

|] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS. 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 [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3 and 12.9.0. 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 theaters, [] fredfigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented. [] equipped with automatic plots, [] equipped with an automatic control valve. Rule 12.10.

76. [] Life safety code violations: (%) 57. 56 PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER 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.

The number of [] male, and/or [] female toilets. The number of toilets are: [] female and [] female self. [] accessible. [] fixtures [] male and [] female self. [] accessible. [] fixtures [] hand deansing soap [] sanitary towelhand drying devices not provided [] common towel. Rules 6.3, and 6.8. 4 DEMERITS. 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 vernin, [] easily clean [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepalr, [] dirly surfaces. Rules 7.1-7.6. 1 DEMERIT.

67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirly 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. WASTEWATER DISPOSAL

The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.

Vastewater 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. []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 wastewater systems at the: [] faucet hose, [] hot water heater, [] water closets, water systems at the: [] faucet hose, [] hot water heater, [Rule 6.4.C. 5 DEMERITS. [] other: INSECT, RODENT & ANIMAL CONTROL

[] files, [] rodents, [] loaches, [] 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. 1 Premises littered, 1 June 1 DEMERT. Improper storage of [] cleaning equipment, [] linens. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 Explain: Rule 11.1. 5 DEMERITS. ∇_{o_i} A $^{\circ}$ 3 4040 11 ESTAB. TY C3... WATER SUPPLY 3 こう within _____ days day letter of conducted Rule 7.11.B. 1 DEMERIT. easily cleaned,



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PORTLAND, MAINE SERVICE HEALTH SCTION REPORT
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		3 3 	4 PT	4	DEMERITS				

1 x

sured temperature was [] *F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] *F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine* *F. Rule 5.1.D.3.a. 4 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] *F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] *F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 44. No chemical 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.	seams), [] not easily cleanable. Rules 4.1A., 4.2A., Single service articles improperty; [] stored, [] dist, Rules 4.4A, and 5.2C.; 2 DEMERTS. Wiping cloths: [] dirty, [] not stored property in san 1 DEMERIT. DISHWASHING: 1 DEMERIT. DISHES/utensils are not being washed in a detergent so least 120°F. The measured temperature was [] o' least 120°F. The measured temperature was [] o' least 120°F. The measured temperature was [] o' least 120°F. The measured temperature was [] o' least 120°F. The measured temperature was [] o' least 120°F. The measured temperature was [] o' least 120°F. The measured to jummersion to with at temperature o' at least 170°F. The measured to Rule 5.1C.5.a. 4 DEMERITS. Dishes/utensils are not being sanitized by immersion to solution containing 50 ppm chlorine minimum and at a The measured residual was [] ppm and the meas Rule 5.1C.5.b. 4 DEMERITS. Hot water sanitization: The wash-water temperature we het water sanitization: The wash-water temperature we	24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: communicable disease(s), j boils. j infected wound(s), respiratory or j gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 28. Personnel: with dirty hands and/or j sending, when preparing and serving food, 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: j in disrepair (cracks, chips, pits, open	to store food. Rule 2.3.5 MPERATURES [] reheated [] cook G.3. 5 DEMERTS. Quinting reinforation are guinting reinforation are probelow [] improper to probelow [] improper to probelow [] improper to graph and 2.4.H.1.a. 5 DEM G.1. 2.4 H.1.a. 5 DEM G.1. 2.4.H.1.b. 5 OEM G.1. 2.4.H.1.	mploy washing washing washing washing Raw [] can do line and followed (] marked (] ma	FOOD SUPPLY AND SO INDICATE OF THE PROPERTY AND SO INDICATE OF THE PROPERTY AND SOURCE OF THE ACT OF THE PROPERTY OF THE PROPE	Address MCD# ESTAB # SANI # ROOMS SEATS VES D. NO D LICENSE ISSUED VES D. NO D LICENSE POSTED LICENSE POSTED VES D. NO D
Code Enforcement Officer	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 12.9 and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Dinking glasses not suitably sanitized and packaged. Rule 12.5. 2 DEMERIT. 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. 76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS. 76. [] Life safety shade and packaged are shaded at the safety shade and packaged are shaded at the safety shaded with an automatic control valve. Rule 12.10. 76. [] Life safety shade a packaged and packaged are shaded at the safety shaded with an automatic control valve. Rule 12.10. 76. [] Life safety shaded a packaged and packaged are shaded at the shaded and packaged are shaded as a shaded and packaged. Rule 12.9. 2 DEMERITS. 77. The carpeting is not: [] floor shaded and packaged and packaged are shaded as a shaded and packaged. Rule 12.9. 2 DEMERITS. 77. The carpeting is not: [] to shaded and packaged. Rule 12.9. 2 DEMERITS. 78. [] Life safety code violations: [] refrigerations, [] jetingerations, [] floor shaded and packaged. Rule 12.9. 2 DEMERITS. 79. Gas Appliances: [] howers and packaged. Rule 12.9. 2 DEMERITS. 79. [] Life safety code violations: [] refrigerations, [] jetingerations, [] floor shaded and packaged. Rule 12.9. 2 DEMERITS. 79. [] Life safety code violations: [] refrigerations, [] jetingerations, [] jetingerat	INSECT, RODENT & ANIMAL CONTROL 64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.5. 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 shelded, [] dirty ventilation hoods, [] dirctwork, [] filters, [] exhaust tans. 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.	doors. [] properly verified, [] tissue provided, [] covered waste receptacie (ladies), doors. [] properly verified, [] tissue provided, [] covered waste receptacie (ladies), foliates 6.5, 6.6, and 6.7, 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female tollets. The number of tollets are: [] male and [] female. Rule 6.5, 1 DEMERIT. 60. Handwash lavatories: [] clean, [] Jadequate number, [] saccessible, [] fixtures maintained, [] hand cleansing soap, []] sanitary towel/finand drying devices not promaintained, [] hand cleansing soap, []] sanitary towel/finand drying devices not promaintained, [] common towel, Rules 6.3, and 6.8, 4 DEMERITS. 61. [] inadequate, [] uncovered containers were being used. Rule 6.9, 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9, 8.4, 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.	WASTEWATER DISPOSAL 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. Kinoble food units]: [] waste water storage tank does not have adequate storage. PLUMBING	TOXIC MATERIALS TOXIC MATERIALS TOXIC materials. [] personal medications and/or [] first-aid supplies were: WATER SUPPLY W	ARION PURPOSE POLLONUP 2 ESTAB. TYPE FOLLONUP 3 INVESTIGATION 4.4 NEW/OTHER 5.5



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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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MANUAL DISHVASHING: A. 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 DEMERTI'S. Joshes/utensils are not being sanitized by immersion for 30 seconds in clean thot water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. 4 DEMERTI'S. MECHANICAL DISHVASHING: to 45° or below. The measured temperature was 1 Frozen food not being kept at 0°F, robelow. 1 Innoroper thawing. The measured temperature was 2 F. Rule 2.3.C.4. 5 DEMERITS. 1 Innoroper thawing. The measured 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured 21. Potentially hazardous hot food(s) not being stored at 45°F or below. The measured 22. Potentially hazardous old food(s) not being stored at 45°F or below. The measured 22. Potentially hazardous old food(s) not being stored at 45°F or below. The measured 22. Potentially hazardous old food(s) not being stored at 45°F or below. The measured 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. A personnel with: 1 communicable disease(s). 1 being 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food handler/manager. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 27. Personnel with: 1 communicable disease(s). 1 boils. 1 infected wound(s). 1 personnel. 1 pastrointestinal infection, are preparing and serving food. 1 personnel. 2 personnel. 3 personnel.	ROOD PREPARATION AND PROTECTION FOOD PREPARATION AND PROTECTION R. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination, Fluise 2.2.A.1. and 2.3.B.5. 2 DEMERITS. Benployees handle raw and cooked or prepared food products without thorough hand-gently in between: Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. Hand following any kind of operation when contamination may have occurred. Rule 2.4.B.1. 2 DEMERITS. H. Food contact surfaces not [] washed, [] tinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. Rule 5.1.A.3. 2 DEMERITS. Rule 5.1.A.3. 2 DEMERITS. [] maintained and/or [] located. Rules 4.2.A. 4.2.B., 4.3.A. 4.3.B. 2 DEMERITS. [] Innantained and/or [] located. Rules 4.2.A. 4.2.B., 4.3.A. 4.3.B. 2 DEMERITS. [] Innexical subsent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] Innexical subsent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] Innexical subsent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 16. [] Unwrapped and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 18. Potentially hazardous food(s) not being; [] preheated [] cooked long enough to be adequately heated to all parts Rule 2.4.6.3. 5 DEMERITS. 19. Demeration benefits of the parts Rule 2.4.6.3. 5 DEMERITS.	Address Camed foods from an unapproved source on premises, being used and/or served. Founds Fou	
72. [] Hand cleansers, [] towels, were: [] not tound, [] madequate. Pulle 12.5 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, [] dothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic control valve. Rule 12.10. 76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS. 78. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 Code Enforcement Officer	RUBBISH 61. [] Inadequate [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter. Rule 6.9.8.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessible to vermin. [] easily cleaned. 63. Storage areas are not constructed to be: [] inaccessible to vermin. [] easily cleaned. 64. [] files. [] reduce bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 64. [] files. [] rodents, [] toaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.6. 4 DEMERITS. 65. Food service facilities. The outer [] doors. [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. 66. Elboas	WASTEWATER DISPOSAL Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. Wastewater was being improperly discharged and one ground. Rule 6.2.A. 4 DEMERITS. Kindolle food units): [] waste water storage tank does not have adequate storage. FLUMBING PLUMBING PLUMBING FLUMBING FL	PURPOSE REGULAR