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ucts being used and/or sed foods from an unapp 2.1.A.3. 5 DEMERITS.

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Canned goods foundt [] leaking, [] with severe dents. [] in rusty conditionardor [] swollen. Rule 2.1.4.1. S DEMERITS.

ACM Shellfish not being kept in original container; [] seafood products misrey Rules 2.1.8.2 and 2.1.8.3. 1 DEMERITS.

Meat and/or meat products not USDA approved. Rule 2.1.4.2. 5 DEMERITS. urate thermometers not available or used to evaluate hot holding, cooking, reheatl refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. not protected during storage/display: [] food left uncovered. [] food improperly of on floor, [] tood containers in cold storage double stacked storage duble stacked are not being washed in a detergent solution having a temperature of a 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. Sutensils are not being sanitized by immersion for 30 seconds in clean hot water temperature of at least 170°F. The measured temperature was [] °F. 1.C.5.a. 4 DEMERITS. ad 165°F hot water dishwashing machin al sanitizers: The wash-water temperati ture was [] °F. Rule 5.1.D.4.c.(1). itact surfaces not [] washed, [] rinsed, and/or [] sanitized after each use wing any kind of operation when contamination may have occurred.

A.3. 2 DEMERITS. FOOD TEMPERATURES

azzardous food(s) not being: [] reheated [] cooked long enough to be heated to all parts Rule 2.4.G.3. 5 DEMERITS. Sils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. rzed milk. |] milk products. |] cracked eggs.[|] unpasteurized eg j used and/or served. Rules 2.1.8.4. S. DEMERITS. Trom an unapproved source on premises, being used and/or served. not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
zing rinse water temperature was not at least 130°F. The measured
] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS. FOOD PREPARATION AND PROTECTION red foods are subjected to cross contamina of contamination Bules 2.2 A.1 and 2.3 B. The wash-water temperature was not at least 140°F. The mea-[] °F. Rule 5.1.D.3.b. 2 DEMERITS. 15e water temperature was not at least 180°F. The measured ded. Rule 5.1.D.4.b. food(s) not being stored at 140°F or above. The measured of Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
ditood(s) not being stored at 45°F or below. The measured of Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
here is less than 1/4 cubic foot of refrigeration per meal.) potentially hazardous food products previously served to the Rule 2.4.1.1. 5 DEMERITS.

ed improperly to store food. Rule 2.3.B.7. 1 DEMERIT. unicable disease(s), [] boils, [] infected wound(s), trointestinal infection, are preparing and serving food rrly labeled containers of food are being used and/or served. improperty: [] designed, [] construted. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 0 0 0 0 tized by immersion for one minute in a clean chlorine to minimum and at a temperature of at least 130°F.

I ppm and the measured temperature was [] °F. for [] smoking when preparing and serving food, eating, drinking, in food preparation and/or dishand 3.4A, 5DEMERITS.
diers. Rule 3.3.B. 1 DEMERITS. i^{cl} SANI # ine______%F. Rule 5.1.D.3.a. '4 DEMERITS.

ture was not at least 120°F. The measured

). 2 DEMERITS.

ed. Rule 5.1.D.4.c.(2). 2 DEMERITS. isrepair (cracks, chips, pits, open and 4.2.B. 2 DEMERITS, pensed, [] handled, [] reused. 1 DEMERIT. and 5.1.D.2. 1 DEMERIT.] in rusty condition, nation, from [] raw foods B.5. 2 DEMERITS without thorough hand-SEATS tructed, [] installed, B. 2 BEMERITS. 0 8 (f ĐΑΥ 59. |5 68 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERTS.
62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERTS.
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 DEMERTS. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 Life safety code viola Explain:
Rule 11.1. S DEMERITS. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [A] 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. Toxic mater] improperly INSECT, RODENT & ANIMAL CONTROL

[I] Todents, [] Todents, [] Ilive animals (other than security or guide dogs)

were found on the premises: Rule 6.10, and 7.12.0. 4 DEMERTIS.

Food service facilities: The outer Carl Coars, [47] windows, [] skylights, [] transoms

were not adequately screened. Rule 6.10.0. To DEMERTIS. sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. [] linguistic plantage of the spacing of the state of the space AINT MINT CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES walls, ceilings, [] not smooth, [] properly constructed, [] find disrapally surfaces. Fules 7.1-76. 1 DEMERIT.

Thing [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventile by of the current water analysis was not available at the facility. ner testing may be required. Rule 6.1.E.3. 2 DEMERITS. It tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. chlorine was less than 0.25 ppm. The measured chlorine residual was pm. Rule 6.1.A.2. 5 DEMERITS. TOXIC MATERIALS

rials, [] personal medications and/or [] first-aid supplies were stored, [] labeled, [] used in food, Rule 7.12. S DEMERITS.] cleaning equipment, [] linens. 0 4 0 [] adequate number, [] accessible, [] fixtures soap. [] sanitary towel/hand drying devices not pro-6.3, and 6.8 - 4 DEMERITS. 600 Idrain, [] plumbing: is improperly 3.4.F. and 7.8. 2 DEMERITS. s between the drinking and the wasteer heater, [] water closets. Fluie 6.4.C. 5 DEMERITS. Rule 7.11.B. ciothes dryers, [] finted, [] equipped to Rule 12.10. 2 DEMERITS 1 DEMERIT. dirty ventilauv かった大学 5 PT 2 PT 1 PT 1 PT 1

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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

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White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy	MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped. [] soaked. [] preflushed. Rule 5.1.C.4. 1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water mule 5.1.C.5.a. 1 DEMERITS. 35. 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 was [] °F. Rule 5.1.C.5.b. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitizers: The wash-water temperature was not at least 100°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 155°F hot water dishwashing machine "F. Rule 5.1.D.3.a. 4. DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2), 2 DEMERITS. 43. The chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1), 2 DEMERITS. 44. 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.6. 1 DEMERIT.	PERSONNEL 26. No certified food handler/manager, Rules 3.5. 27. Personnel with:[] communicable disease(s),[] boils,[] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.4. S DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] sealing, drinking, in food preparation and/or dishwashing 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. 30. Food/non food contact surfaces of equipment. [] in disrepair (cracks, chips, pits, open searns), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	Image: Post	ESTAB # SANI # ROOMS SEATS VR. MO. YES D NO D SANI # ROOMS SEATS VR. MO.
Ficta Nichard	Rules 12.3 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. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERIT. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] informatics plicts, [] equipped with an automatic place. Rule 12.10. 76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS. 76. TTEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	were not adequately screened: #ule 6:10 Were not adequately screened: #ule 6:10 CONSTRUCTION OR MAINTEN 66-Elous valls, ceilings. [] not smooth. [] diny surfaces. Rules 7:1-7.6. 1 DEME 67. [] Lighting [] ventilation inadequate. [] hoods. [] diuctwork. [] filters. [] exhautions are storage of [] cleaning equipme 68. [] Premises littered. [] unnecessary ec 1 DEMERIT. 69. Improper storage of [] cleaning equipme 10. The sleeping room(s) are: [] inadequately indersized; [] inadequately indersized; [] inadespacing 70. The sleeping room(s) are: [] inadespacing	TOXIC MATERIALS TOXIC MATERIALS TOXIC MATERIALS TOXIC MATERIALS Toxic materials, [] personal medications and/or [] first-aid supplies were materials, [] personal medications and/or [] first-aid supplies were materials, [] personal medications and/or [] first-aid supplies were materials. A copy of the current water analysis was not available at the facility. I purple testing may be required. Rule 6.1 E.3. 2 DEMERTS. The face chlorine was less than 0.25 ppm. The measured chlorine residual were compared to the material of the measured chlorine residual were compared to the measured compared commanded to the penies. I proceed to the compared commanded to the penies of the penies of the penies of the penies of the penies. The process of the penies country tower to the compared to the compared commanded to the penies. The process of the penies of the penies. The process of the penies of the penies. The process of the penies of the penies of the penies. The process of the penies of the penies of the penies. The process of the penies of the pen	ment Name Location

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DISHWASHING: 3. Dishes/utensils not being: [] scraped. [] soaked. [] preflushed. Rule 5.1.C.4. 3. 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. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] "PF. Rule 5.1.C.5.a. 4 DEMERITS. 35. Dishes/utensils are not being santized by immersion for one minute in a clean chlorine with at temperature of at least 130°F. The measured residual was [] "PF. Rule 5.1.C.5.b. 4 DEMERITS. 36. Dishes/utensils are not being santized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [] "PF. Rule 5.1.C.5.b. 4 DEMERITS. 36. Dishes/utensils are not being santized by immersion for one minute in a clean chlorine measured temperature was [] "PF. Rule 5.1.D.4.b. 1 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS. 38. Hot water santitization: The wash-water temperature was not at least 140°F. The measured temperature was [] [PF. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final santitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] [PF. Rule 5.1.D.4.c.(1), 2 DEMERITS. 40. Sustained 165°F hot water dishwashing machine "PF. Rule 5.1.D.4.c.(2), 2 DEMERITS. 41. Chemical santitizing rinse water temperature was not at least 130°F. The measured temperature was [] PF. Rule 5.1.D.4.c.(3), 2 DEMERITS. 42. Santitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2), 2 DEMERITS. 43. The chemical test kit provided. Rule 5.1.D.4.c.(3), 2 DEMERITS. 44. No chemical test kit provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.4. DEMERIT. 46. Gauges: [] Inc. provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERITS.	F. Ruies 2.4.G.T., 2.4.H.1.a. 5 DEMERTS. disod(s) not being stored at 4.5°F or below. The of clode(s) not being stored at 4.5°F or below. The of clode(s) not being stored at 4.5°F or below. The office of the store of the store of the store of the store of refrigeration pesporting food are inadequate. Ruies 2.4.L.1., and cavallable or used to evaluate hot holding, cool temperatures. Ruies 2.3.C.1. and 2.3.D.2. 1 DEM PERSONNEL PERSONNEL PERS	9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.4.1. and 2.3.5.5. 5 DEMERITS. 10. Raw [] finits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.4.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, Rule 5.1.4.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, Rule 5.2.4.2.4.2.8.4.3.4.4.3.8. 2.DEMERITS. 13. Food not floor, [] food containers in cold storage double stacked strested by stored on floor, [] food containers in cold storage double stacked strested by stored on floor, [] food containers in cold storage double stacked strested by stored on floor, [] food containers in cold storage double stacked strested by stored on floor, [] food containers in cold storage double stacked strested by stored on floor, [] food containers in cold storage double stacked strested by stored to the passent. Rules 2.2.A.1. 2.2.A.1. 2.2.A.1. 2.DEMERITS. 14. Institutions, Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not relatined, [] strested by stre	Address Address MCD# ESTAB# SANI # ROOMS SEATS VR. MO. D. LICENSE ISSUED LICENSE ISSUED LICENSE POSTED VES D NO D FOOD SUPPLY AND SOURCE FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS Take 2.1.B.3 1 DEMERITS. FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers. [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS. 73. The carpeting is not [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes drivers, [] informatic structure in selepting rooms were not [] adequately vented, [] equipped with automatic pilots, [] equipped with a furnation of the safety code violations: 76. [] Life safety code violations: Rule 11: 1. 5 DEMERITS. 77. Rule 11: 1. 5 DEMERITS. TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTHEY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 Code Enforcement Office. Establishment Representative Establishment Representative	52. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4.2 DEMERITS. 53. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rule 6.9 and 6.10. 2 DEMERITS. 54. [] Irefuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. INSECT, RODENT & ANIMAL CONTROL INSECT, ROD	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. PLUMBING PLUMBING FLUMBING FLUMB	Location DAY PULPONE PURPOSE REGULAR PURPOSE ATT ATTEMPTION ATTEMP

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Establishment Name.	17.00	INSPECTION REPORT	FOOD SERVICE HEALTH	CITY OF PORTLAND, MAINE	

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30/Food/non food contact surfaces of equipm seams). [I not easily cleanable. Rules 4 2 31 Single service articles improperly: [I st Rules 4.4 A. and 5.2 C. 2 DEMERITS. 32) Wiping cloths: [37] dirty. [I not stored p 12) Food (los) contact surfaces are improperly: (designed, [] constructed, [] installed.

(13) Food not protected during storage/display: () food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent Rules 2.2.4.1, 2.4.7.7 2 DEMERTS.

14. Institutions: Ghost tray(s) [] not kept, [] not dated, Rule 2.1.8.1. 2 DEMERTS.

15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 1. [] Spoiled and/or [] adulterated foods are being used and/or servied. Rule 2.1.A.1.

5 DEMERTS.
2. [] Unpasteurized milk [] milk products, [] cracked eggs, [] unpasteurized egg
products being used and/or served. Rules 2.1.B.4. 5 DEMERTS.
3. Canned foods from an unapproved source on premises, being used and/or served.
Rule 2.1.A.2. 5 DEMERTS.
4. [] Unlabeled, [] Improperly labeled containers of food are being used and/or served.
Rule 2.1.A.2. 1 DEMERTI.
5. Canned goods found: [] leaking, [] with severe dents, [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERTIS.
6. [] Shelfish not being kept in original container; [] seafood products misrepresented.
Rules 2.1.B.2 and 2.1.B.3. 1 DEMERTIS. | FOOD TEMPERATURES | 1 | Cooked long enough to be adequately heated to all parts Rule 2.4.G.3. S DEMERITS. | 19. Prepared potentially hazardous foods requiring reinferential are not being rapidly cooled to 45° or below. The measured temperature was | 19°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 | 19°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 | 19°F. Rule 2.3.C.4. S DEMERITS. | 21. Potentially hazardous cold food(s) not being stored at 140°F or above. The measured temperature was | 19°F. Rules 2.4.G.1. 2.4.H.1.a. S DEMERITS. | 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was | 19°F. Rules 2.4.G.1. and 2.4.H.1.b. S DEMERITS. | 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was | 19°F. Rules 2.4.G.1. and 2.4.H.1.b. S DEMERITS. | 23. Crowded reingeration. There is less than 1/4 cubic foot of refrigeration per meal. | 24. Rule 10.1. 2 DEMERITS. | 25. Rule 10.1. 2 DEMERITS. | 26. Rule 10.1. 2 DEMERITS. | 26. Rule 10.1. 2 DEMERITS. | 27. Rule 10.1. 2 DEMERITS. | 27. Rule 10.1. 2 DEMERITS. | 28. Rule 10.1. 2 DEMERITS. | 28 PERSONNEL

PISCONNEL

POST Personnel with: | communicable disease(s), |] boils, |] infected wound(s), | Rule 31.4, 5 DEMERITS.

Rule 31.4, 5 DEMERITS.

28. Personnel: |] with dirty hands and/or (] smoking when preparing and serving food | | with poor ingleinic practice, |] seating, drinking, in food preparation and/or distriction and 3. 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.

3. 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.

3. Sustained 165°F hot water dishwashing machine vas not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.

3. Sustained 165°F hot water dishwashing machine vas not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.

4. Demerical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was not at least 130°F. The measured temperature was Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.0.5. 2 DEMERITS. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.0.5.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 [] °F. Rule 5.1.0.5.b. 4 DEMERITS.

No chemical test kit provided. Rule 5.1.D.4.b. 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. FOOD PREPARATION AND PROTECTION

FOOD PREPARATION AND PROTECTION

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

loyees handle raw and cooked or prepared food products without thorough handing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

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

[] 2.4.B.1. 2 DEMERITS. contact surfaces not: [/] washed. [] rinsed, and/or [] sanitized after each use following any kind of operation when contamination may have occurred. 5.1.A.3. 2 DEMERITS. igeration: There is less than 1/4 cubic foot of retrigeration per mean DEMERITS.

rs used transporting food are inadequate. Rules 2.4.1.1., and 9.1.A. act surfaces of equipment [7] in disrepair (cracks, chips, pits, open sily cleanable, Rules, 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

Sily properly. [7] stored, [7] dispensed, [7] handled, [7] reused.

2.C. 2 DEMERITS.

On [7] continued to the stored properly in sanitizing solutions Rule 5.1.B.

diry. [7] not stored properly in sanitizing solutions Rule 5.1.B. FOOD SUPPLY AND SOURCE

] adulterated foods are being used and/or served. Rule 2.1.4.1. ESTAB # potentially hazardous food products previously served to the Rule 2.4.J.1. 5 DEMERITS.

ad improperly to store food. Rule 2.3.B.7. 1 DEMERIT. [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. ૢૺૼ૾ૢૢૼ 0 0 DISHWASHING or [] smoking when preparing and serving food, eating, drinking, in food preparation and/or dishand 3.4.A. S DEMERITS. SANI # SEATS Q. ~II-ico_{ke} 0 0 (A ĕ (DE) er tran Tother AMALINASH FACILITIES

TOILET AND HANDWASH FACILITIES

Toiles rooms: [] Completely enclosed, [-/ Tequipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies).

Rules 6.5, 6.6, and 6.7. 2 DEMERTIS.

Rules 6.5, 6.6, and 6.7. 2 DEMERTIS.

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

U (50) Handwash lavatories: [] clean, [] adequate number; [] accessible. [] fixtures maintained. [] thand clearsing soap; [] Sanitary towel/hand drying devices not provided [] common towel. Rules 6.3 and 6.8 4 DEMERTITS.

| Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. Rules 6.3 and 6.8 4 DEMERTITS. | Common towel. N DAY 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.

71. The [] Toilets, [] lavatories, [] showers, were not [] clean, [] in good repair.

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 DEMERITS.

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

75. Gas Appliances; [] hot water heaters; [] reinfigerators, [] clothes drivers, [] floor furnaces found in sleeping rooms were not [] Jaequately verted, [] equipped with a furnaces. I [] equipped with an automatic control valve. Rule 12.10. (X) SE MISSIM S 13-Food W CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILLINES

(66) Floors, walls, ceilings. [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. I DEMERI]

(67) [] Lighting [] ventilation_inadequate, [] fixure(s) not shielded, [] dirty ventilation_inadequate, [] fixure(s) research (] DEMERI]

(68) [] Premises [ittered, [] unnecessary equipment and articles present. Rule 7.11 WASTEWATER DISPOSAL

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

54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.

55. (Mobile food units); |] waste water storage tank does not have adequate storage.

Rule 8.1.C.2. 4 DEMERITS. 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 less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.

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

[] sinks, [] distinvashers, or [] lavatonies. Rule 6.1.D.1. 5 DEMERITS.

52. [Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use.

Rule 8.1.C.1. 2 DEMERITS. TOXIC MATERIALS

47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
[] improperly stored, [] labeled, [] used in food, Rule 7.12. S 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 vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 POSIC IN Life safety code violations:) 4 o Kines n brushes, EXT. NSECT, RODENT & ANIMAL CONTROL

| roaches. [] live animals (other than security or guide dogs)
sises. Rule 6.10. and 7.12.6. 4 DEMERITS.

The outer [] doors. [] windows. [] skylights. [] transoms
reened. Rule 6.10.D. 4 DEMERITS. ESTAB. TYPE 0-TOON OF COURT HATES ON TECCHECK Reinspection to be conc within days day letter of follow-up was not provided to the:
Rule 6.1.D.1. 5 DEMERITS.

Rule 5.1.D.1. adequate storage, 「] accessible:[] fixtures hand drying devices not pro-ITS: C十 ベーンルぐハ ドエルぐ (A) ayman ico. elded. [] dirty ventilation 3, 7,9, 7,10, 1 DEMERIT. N C X WALCO. 100

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So. Foodmon food contact surfaces of equipment [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable, Rules 4.1.4.2.4. and 4.2.8. 2 DEMERITS. 31) Single service articles impropenty; [] stored, [] disrepair (cracks, chips, pits, open Rules 4.4.4. and 5.2.C. 2 DEMERITS. 32. Wilping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed, Rule 5.1.C.4. 32. 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. 34. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean role water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine from the sanitization. The wash-water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 37. No chemical test kit provided Rule 5.1.D.4.b. 1 DEMERITS. 38. The final sanitization rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 130°F. The measured 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 was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 44. No chemical test kit provided [] inoperative. Rules 5.1.D.1. and 5.1.D.2. 1	FOOD SUPPLY AND SOURCE FOOD PREFATTS. In macpored mile; Innik products, I canceled seggs, Junpasticurized egg gused and/or served. Rules 2.1.8.4.5 DEMERTS. FOOD PREPARATION AND PROTECTION FOOD PREPARATION FOOD PREPARATION AND PROTECTION FOOD PREPARATION AND PROTECTION FOOD PREPARATION AND PROTECTION FOOD PREPARATION AND PROTECTION FOOD TEMPERATURES FOOD TEMPER	Owner Name Address Address Address ACC # ESTAB # FOOMS SEATS YR. MO. ILLICENSE ISSUED YES D. NO. D. S. D. NO. D. T.
LODGING The sleeping room(s) are: [] inadequately ventilated, unchean, [] in disrepair, [] undersized: [] improper bed spacing. Rules 12.9 and 12.11, 1 DEMERIT. The [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. The I Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. The carpeting is not suitably sanitized and packaged. Rule 12.9.C. 1 DEMERIT. Sas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor automatic plots. [] equipped with a nautomatic control valve. Rule 12.10. The safety code violations: 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	TOXIC MATERIALS 47. [Toxic materials,] personal medications and/or [] first-aid supplies were: WATER SUPPLY WATER SUPPLY 48. [A copy of the current value analysis was not available at the facility. 49. [Water tested and found to be unsatisfactory. Rule 6.1.A.1.5 DEMERITS. 49. [Water tested and found to be unsatisfactory. Rule 6.1.A.1.5 DEMERITS. 50. The loss original was the train 0.25 ppm. The 6.1.E.2. 2 DEMERITS. 51. [Hot of 1.4.2.5 DEMERITS. 52. [Mobile food withs) The values storage such [] does not they a defound to the pmm. Rule 6.1.A.2.5 DEMERITS. 53. The substifface disposal system was found to be surfacing. Rule 6.2.A.4 DEMERITS. 54. Wassterdard values and sanitared after each day's use. Full Binds. [] defoundations. The large storage storage storage in a control of the surface of the surf	ent Name Location PURPOSE POLICY FOLLOW-UP COMPLAINT COMPLAINT NVESTIGATION NEW/OTHER DEMERITS DEMERITS POLICY Within days follow-up day letter of 1 PT 2 2

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MANUAL DISHWASHING: 33. Dishes/Itensils not being: [] scraped. [] soaked. [] preflushed. Rule 5.1.C.4. 1 DEMERT. 34. Dishes/Itensils 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 DEMERTS. 35. Dishes/Itensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERTS. 36. Dishes/Itensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERTS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS. 37. No chemical test kit provided. Rule 5.1.D.3.b. 2 DEMERTS. 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. 4 DEMERTS. 38. The final sanitization these water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERTS. 40. Sustained 165°F hot water dishwashing machine was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERTS. 41. Chemical sanitizing rinse water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERTS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS. 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERTT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERTT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	20. [] Frozen tood 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 140°F or above. The measured temperature was [] °F, Rules 2.4 G.1. 2.4 H.1.b. S.DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F, Rules 2.4 G.1. and 2.4 H.1.b. S.DEMERITS. 23. Crowded refrigerator. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4 L.1., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3 C.1. and 2.3 D.2. 1 DEMERIT. 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. Rules 3.1.A. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food. [] with poor hygienic practice, [] pasting, dinking, in food preparation and/or dishwashing 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. 30. Foodmon food contact surfaces of equipment [] in disrepair (cracks, chips, pits, open search), [], abot easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. A DEMERITS. 32. Wiping cloths: [] dirty, [] pict stored properly in sanitzing solutions Rule 5.1.B. 1 DEMERITS.	FOOD SUPPLY AND SOURCE profiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. MERITS. MERITS. Impasteurized milk, [.] Imilk products, [.] cracked eggs, [] unpasteurized egg Unbasteurized milk, [.] Imilk products, [.] cracked eggs, [] unpasteurized egg Unbasteurized milk, [.] Imilk products, [.] cracked eggs, [] unpasteurized egg Unbasteurized milk, [.] Imilk products, [.] cracked eggs, [] unsit condition, and tooks from an unapproved source on premises, being used and/or served. 2.1.A.2. 1 DEMERTIS. or [] jeaking, [] with severe dents, [] in asty condition, and goods found; [] leaking, [] with severe dents, [] in asty condition, or [] swoller, Rule 2.1.A.1. 5 DEMERTIS. or [] swoller, Rule 2.1.B.3. 1 DEMERTIS. FOOD PREPARATION AND PROTECTION FOOD TEMPERTIS. FOR THE PROPERTY AND PROTECTION FOOD TEMPERTIS. FOR THE PROTECTION FOOD TEMPERTIS. FOR THE PROTECTION FOOD TEMPERATURES FOR THE PROTECTION FOOD TEMPERATURES FOR THE PROTECTION FOOD TEMPERATURES FOR THE PROTECTION FOOD TEMPERTIS. FOR THE PROTECTION FOOD TEMPERATURES FOR THE PROTECTION FOOD TEMPERTIS. 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MANUAL DISHWASHING: 33. Dishes/utensits not being: [] scraped. [] soaked. [] preflushed. Rule 5.1.C.4. 4. Dishes/utensits 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. 34. Dishes/utensits are not being sanitized by immersion for 30 seconds in clean hot with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. 4 DEMERITS. 35. Dishes/utensits are not being sanitized by immersion for 30 seconds in clean hot water Rule 5.1.C.5.a. 4 DEMERITS. 36. Dishes/utensits are not being sanitized by immersion for one minute in a clean choirine with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT. 36. Dishes/utensits are not being sanitized by immersion for one minute in a clean choirine minimum and at a temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT. 36. Dishes/utensits are not being sanitized by immersion for one minute in a clean choirine measured temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS. 38. Hot water 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.(2). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 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.	meters not availal storage temperate storage temperate l'accordinate l'a	16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 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 retrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] ref. Rule 2.3.G.3. 5 DEMERITS. 20. [] Frozen food not being kept at 0°F, or below; [] improper thawing. The measured temperature was [] ref. Rule 2.3.G.4. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 1.40°F or above. The measured temperature was [] ref. Rules 2.4.G.1. 2.4.H.1.a. 5 DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 4.5°F or below. The measured temperature was [] ref. Rules 2.4.G.1. 3.4.H.1.b. 5 DEMERITS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.		FOOD St. rd/or [] adulterated it rized milk, [] milk pri gued and/or served; [] gued and/or served; [] from an unapproved it fom an unapproved it for man unappr	Owner Name Owner Name Owner Name Owner Name Owner Name Owner Name ESTAB # ESTAB # O 5 1 7 0 ESTAB # SANI # ROOMS SEATS YR. MO. LICENSE ISSUED YES NO 0
I not found. [] inadeq of repair. Rule 12.9.C. of packaged. Rule 12.6. if refirgerators. [] cicle to j adequately vente tomade control valve. P ent when Correct	were found on the premises. Fulle 6.10, and 7.12.G. 4 DEMERIT. 64. [] files. [] Indents. [] Iwe animals (other than security or guide dogs) were found on the premises. Fulle 6.10, and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors. [] windows. [] skylights. [] transoms were not adequately screened. Fulle 6.10.D. 4 DEMERITS. 66. Floors, walls, ceilings. [] Inot smooth. [] properly constructed. Facilities [66. Floors, walls, ceilings. [] Inot smooth. [] properly constructed. [] dirty vernitation inadequate. [] fixture(s) not shielded. [] dirty vernitation modes. [] ductwork. [] filters. [] exhaust fans. Rules 7.6, 7.9,770. 1 DEMERIT. 67. [] Premises littered. [] unnecessary equipment and articles present. Rule 7.11.4.1. 69. Improper storage of [] cleaning equipment. [] linens. Rule 7.11.B. 1 DEMERIT. 70. The sleeping room(s) are: [] inadequately vertiliated, unclean. [] in disrepair. 71. The [] Totiets. [] lavatories. [] showers, were not [] clean. [] in good repair.	TOILET AND HANDWASH FACILITIES 58. Tollets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] itsue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7, 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] lemale, Rule 6.5, 1 DEMERIT. 60. Handwash lavatories: [] olean, [] jadequate number; [] accessible, [] fixtures maintained, [] hand cleansing soap. [] sanitary towel/hand 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 constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10, 2 DEMERITS.	PLUMBING [] Is not being properly cleaned and sanitized after each day's use. **Rule 8.1.C.1. 2 DEMERTIS.** **WASTEWATER DISPOSAL** **S3. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERTIS.** 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERTIS.** 55. (Mobile food units): [] waste water storage tank does not have adequate storage. **Rule 8.1.C.2. 4 DEMERTIS.** **FLUMBING** 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTIS.** 57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose, [] hot water heater, [] water closels. [] other: Rule 6.4.C. 5 DEMERTIS.**	TOXIC MATERIALS 47. Toxic materials, [Location Location PURPOSE REGULAR POLLOW-UP SOMPIAINT NEW/OTHER S NEW/OTHER DAY Location DEMERITS PURPOSE RESTAB. TYPE Reinspection to be conducted days within days follow-up day letter of 1 PT



White-Licence Con. Ville.	39. The final sanitization inse 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	Ushes/utensis are not being sanitized by immersion for 30 seconds with at temperature of at least 170°F. The measured temperature was Rule 5.1.C.5.a. 4 DEMERITS. Dishes/utensis are not being sanitized by immersion for one minute is solution containing 50 ppm chlorine minimum and at a temperature of The measured residual was: Rule 5.1.C.5.b. 4 DEMERITS. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. CHANICAL DISHWASHING: Hot water sanitization: The wash-water temperature was not at least sured temperature was for the Bule 5.1.D.5 is a DEMERIT.	Rules 4.4.A and 5.2.C. 2 DEMERITS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. DISHWASHING: MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed, Rule 5.1.C.4. 1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.	and reingerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. T DEMERIT. PERSONNEL 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: communicable disease(s): Joolis: Inflected wound(s), Josephilosy or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 28. Personnel: with dirty hands and/or Jamoking when preparing and serving food, Josephilosy or Jo	to 45° or below. The measured temperature was [] Fr. Rule 23 [] Frozen food not being kept at 0°F, or below. [] improper hawin temperature was [] Fr. Rule 2.3 C.4. S DEMERITS. Potentially hazardous hot food(s) not being stored at 140°F or above temperature was [] Fr. Rules 2.4.6.1. 2.4.H.1.a. S DEMERIT Potentially hazardous cold food(s) not being stored at 45°F or below temperature was [] Fr. Rules 2.4.G.1. and 2.4.H.1.b. S DEMI Crowded refrigeration: There is less than 1/4 cubic foot of refrigerati Rule 10.1. 2 DEMERIT. The containers used transporting food are inadequate. Rules 2.4.L.1 1 DEMIERIT. Accurate thermometers not available or used to evaluate hot holding	toragedisplay. [] [] food left uncovered. [%] [] for the stacked or be fulles 2.2.4.1. 2.4.F.7. 2 DEMERITS. [] 17.2 Interest in cold storage double stacked or be fulles 2.2.4.1. 2.4.F.7. 2 DEMERITS. [] 17.2 Interest at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. [] beverages in ice or water is prohibited. Right at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. [] beverages in ice or water is prohibited. Right at 40°F, or below. Rule 2.3.B.7. 1 DEMERITS. [] beverages in ice or water is prohibited. Right at 40°F, or below. Rule 2.3.B.7. 1 DEMERITS. [] Tenheated [] cooked long et its Rule 2.4.G.3. 5 DEMERITS.	8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not [] washed. [] finsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. 12. Food (Ice) contact surfaces are improperly [] designed. [] constructed [] installed. [] Food (Ice) contact surfaces are improperly [] designed. [] constructed [] installed. []	FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 2. [] Unipasteurized milk; [] milk products; [] cracked eggs; [] unipasteurized egg products being used and/or served. Rule 2.1.B.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 4. [] Unipabeled [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERITS. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container: [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. FOOD PREPARATION AND PROTECTION	Address, MCD# ESTAB# ANII # ROOMS SEATS YR. MO. LICENSE POSTED YES D NO 69 ESTABH ANII # ROOMS SITES VR. MO. LICENSE POSTED YES D NO 69	POOD SERVINSPECTION OWNER Name
	Code Entoricomont Officer	unraces found in sleeping rooms were not. [] adequately vented. [] aquipped with a automatic control valve. Rule 12:10. 76. [] Life safety code violations: Explain:	Inis are: [] inadequation bed spanial plantage of the	were found on the premises. Rule 5.10. and 7.12.G. 4 DEMERITS. 687 Food service facilities: The outer M. I doors. [] windows. [] skylights. [] transoms were not adequately screened. Rule 5.10.D. 4 DEMERITS. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth. [] property constructed, [] dirry surfaces. Rules 7.1.7.6.1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded. [] dirry ventilation hoods. [] dictwork. [] filters, [] exhaust tans. Rules 7.6.7.9, 7.10. 1 DEMERIT. 68. [] Premises litered. [] unnecessary equipment and articles present. Rule 7.11.A.1. 69. Improper storage of [] cleaning equipment. [] linens. Rule 7.11.B. 1 DEMERIT.	ry Rules 6.3. and 8 RUBE Inncovered containers I free Incovered containers I free Incovered containers I free Incovered containers I free Insectionable safety. Rule INSECT, RODENT 2.	56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTS. 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] taucet hose, [] hot water heater, [] water closets. [] other: [] acceptable provided and [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptable (ladies), 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] clean, [] clean, [] accessible, [] fixtures maintained, [] clean, [] adequate number, [] accessible, [] fixtures.	WASTEWATE d system was found mproperly discharg waste water storag uTS.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid-supplies were:	ILOCATION LOCATION PURPOSE REGULAR FOLLOW-UP COMPLAIN: INVESTIGATION A TOILOW-UP NEW/OTHER S TYPE Reinspection to be conducted S PT Within days enter of 2 PT Toilow-up A PT Toilow-up A PT Toilow-up A PT Toilow-up	OOD SERVICE HEALTH INSPECTION REPORT LICENSPECTION REPORT



CUSTON A 001

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LICENSE POSTED ICENSE ISSUED 05170 22 22 28 28 28 Food (ice) contact surfaces are improperly: [] designed. [] constructed. [] installed. [] maintained and/or [] located. Rules 4.2.4., 4.2.B., 4.3.4., 4.3.B. 2 DEMERITS. Food not protected during storage/display: [X] food left uncovered. [] food improperly stored on floor. [] food containers in cold storage double stacked or nested. [] sneeze guards absent. Rules 2.2.4.1., 2.4.F., 2. DEMERITS. Institutions: Ghost tray(s) [] not kept. [] not dated. Rule 10.2 [] 1/2 plnt 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.I.2. 2 DEMERITS.] Spoiled and/or[] adu 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. ood contact surfaces not [4] washed. [] rinsed not following any kind of operation when contaminate 5.1,4.3. 2 DEMERITS. uuton containing 50 ppm chlorine minimum and at a temperature was []°F.
ie measured residual was [] ppm and the measured temperature was []°F.
ie 5.1.C...5b. 4 DEMERITS.] ppm and the measured temperature was []°F.
ic 5.1.C..5b. 4 DEMERITS.] ppm and the measured temperature was []°F.
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in S.1.C..5b. 4 DEMERITS.] ppm and the measured temperature was []°F.
in S.1.C..5b. 4 DEMERITS.] ed goods found: [] leaking, [] with severe dents. r [] swollen. Rule 2.1:A.1. 5 DEMERITS. ish not being kept in original container. [] seafood products misrel B.2 and 2.1.B.3. 1 DEMERITS. for meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. Trensitive of at the solution having a temperature of at the solution having a temperature of at the solution having a temperature of at the solution are not being sanitized by immersion for 30 seconds in clean hot water emperature of at least 170°F. The measured temperature was:

[PF. C.5.a. 4 DEMERITS. WASHING: | scraped. | soaked. | preflushed. Rule 5.1.C.4. 202 us tood(s) not being: [] reheated [] oc to all parts Rule 2.4.G.3. 5 DEMERITS. y hazardous foods requiring refrigeration a measured temperature was [] FF. If below local states of the control of the dirty hands and/or [] smoking when preparing and serving food, nic practice, [] eating, drinking, in food preparation and/or dishes 3.2.A., 3.2.B., and 3.4.A. S DEMERITS.

vom by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD PREPARATION AND PROTECTION 0 0 FOOD EQUIPMENT AND UTENSILS FOOD SUPPLY AND SOURCE Iterated foods are being used and/or unicable disease(s), [] bolls, [] infected wound(s), strointestinal infection, are preparing and serving food. T.Z. faces of equipment.[] in disrepair (cracks: chips, pits, open crackle, fluies 4.1.4., 4.2.4., and 4.2.8. 2 DEMERTS.
roperly: [] stored.[] dispensed.[] handled,[] reused.
DEMERTS.
] not stored properly in sanitizing solutions Rule 5.1.B. nlik products. [] cracked eggs.[] unpasteunized eg nved. Rules 2.1.B.4. 5 DEMERITS. oved source on premises, being used and/or served: labeled containers of food are being used and/or served. S S tially hazardous food products previously served 4.J.1. 5 DEMERITS. openly to store food. Rule 2.3.B.7. 1 DEMERIT. temperature was not at least 130°F. The measured 1.D.4.c.(3). 2 DEMERITS. Kiralina Kalif Kalif Kalif SANI# rature was not at leas g stored at 45°F or below. The measured 1., and 2.4.H.1.b. 5 DEMERITS. 1.5 (\$\frac{1}{2}\) 1 en... A ROOMS SITES [] in rusty condition, 1 DEMERIT. and 5.1.D.2. cooked long enough to be ation, from [] raw foods served. Rule 2.1.A.1. SEATS <u>O</u> nitized after each use occurred. used and/or served. 0 04/0 첫 NO. QDAY SC-CORM Q (2) 4 TOXIC MATERIALS

47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
[] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

(57) [X] Lighting-(] ventilation inadequate, [X] fixture(s) not shielded, [X] dirty ventilation inadequate. 59. ଥ 8 PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 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.

Valer tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.

Tree chlorine was less than 0.25 ppm. The measured chlorine residual was 1 ppm. Rule 6.1.A.2. 5 DEMERITS. プロオンなる J. 0.10 sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.] nection, without backflow device, exists between the drinking and the wasteneat the: [] faucet hose: [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERITS. thick = s not [] clean, [] in good repair.
es not suitably sanitized and package] male, and/or [] female toilets. The number of toilets are: | female. Rule 6.5 1 DEMERIT. | jeans, | j. | dean, [] adequate number. [] accessible, [] fixtures earsing soap. [] sanitary towel/hand drying devices not prost. Rules 6.3: and 6.8 4 DEMERITS. nn inadequate, 27 fixture(s) not shielded, [2] dirty ventilation filters, [] exhabst fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. unnecessary equipment and articles present. Rule 7.11.A.1. ESTAB. T (under pressure) was not provided to the:
or [] [avationes. Rule 6:1.D.1: 5 DEMERITS.
or [] [avationes. Rule 6:1.D.1: 5 DEMERITS.
and and sanitized after each day's use. r, RODENT & ANIMAL CONTROL

Aches, [] live animats (other than security or guide dogs

Rule 6.10, and 7.12.G. 4 DEMERITS

uter [] doors [] windows [] skylights [] transoms

d. Rule 6.10.D. 4 DEMERITS d containers were being used. Rule 6.9. 2 DEMERITS.
ean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
cted to be: [] inaccessible to vermin, [] easily cleaned safety. Rules 6.9 and 6.10. 2 DEMERITS. KESTOWN てもっそ [] not found, [] inadequate. Rule 12.4 BIRREA Reinspection to be within _______days ated, unclean, [\$ 12.9 and 12.11. e not: [] clean, [. Rule 12.9.C. 1 DEMERIT.
ged. Rule 12.6. 2 DEMERITS.
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ged. rule 12.6. 1 Jednes dryers. [] fi
dequately vented. [] equipped v
control valve. Rule 12.10. Rule 7.11.B. 1 DEMERIT] in disrepair,
. 1 DEMERIT.
[] In good repair. 1 2 PT

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CITY OF PORTLAND PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

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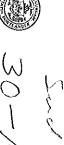
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FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SUPPLEMENTAL SHEET NO.

(3)

MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped. [] soaked. [] preflushed. Rule 5.1.C.4. 1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] 'F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] 'F. Rule 5.1.C.5.a. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a dear chlorine solution containing 50 ppm. chlorine minimum and at a temperature was [] 'F. Rule 5.1.C.5.b. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a dear chlorine solution containing 50 ppm. chlorine minimum and at a temperature was [] 'F. Rule 5.1.D.4.b. 1 DEMERIT. 36. Dishes/utensils are not being sanitized by immersion for one minute in a dear chlorine solution containing 50 ppm. chlorine minimum and at a temperature was [] 'F. Rule 5.1.D.4.b. 1 DEMERIT. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS. 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 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. 40. Sustained 165°F hot water dishwashing machine "F. Rule 5.1.D.4.c.(2), 2 DEMERITS. 41. 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. 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.c.(3), 2 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 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 3.1.4. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.4., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS 30, Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searns), [] not easily deanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	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° of below. The measured temperature was [] F. Rule 2.3.C.3. 5 DEMERITS. 20. [] Frozen food not being kept at 0°F, or below. [] limproper thawing. The measured temperature was [] P. Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] P. Rules 2.4.G.1., 2.4.H.1.3. 5 DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 44°F or below. The measured temperature was [] P. Rules 2.4.G.1., and 2.4.H.1.5. 5 DEMERITS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	8. Cooked and/or prepared house are surprised. 8. Cooked and/or prepared house and cooked or prepared food products without thorough handwashing in between, Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 9. 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 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.4.3. 2 DEMERITS. 12. Food (loc) contact surfaces are improperly: [] designed, [] constructed, [] installed. Rule 5.4.3. 2. DEMERITS. 13. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or resteed. Storage of loof, [] food storage double stacked or nesteed. I seneze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions: Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 10.8 [] 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. 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.		Owner Name Address Address MCD # ESTAB # ESTAB # ANII # ROOMS SEATS YR. MO. DAY LICENSE ISSUED YES & NO.D LOCATE STAB # LOCATE STAB # ANII # ROOMS SEATS YR. MO. DAY LICENSE ISSUED YES & NO.D ANII # ROOMS SEATS YR. MO. DAY
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 DEMERIT. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vended, [] adequately automatic pilots, [] equipped with a nutromatic control valve. Rule 12.10. 76. [] Life safety code violations: Explain: Rule 11:1. 5 DEMERITS. 1 ITEMS [IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	ON OR MAINTENA I not smooth, [s 7,1-7,6,1 DEME ion inadequate, [lifters, [lexhau] Inters, [lunnecessary eq cleaning equipmer cleaning equipmer toper bed spacing, roper bed spacing, roper bed spacing, space [locality is the space [localit	Ifemale. Rule 6.5 Ifemale. Rule 6.5 I Clean, [] adeq learning soap.[] Rules 6.3: and 6 Rules 6.3: and 6 Rules 6.3: and 6 Rules 6.10: a Rules 6.10: a Rule 6.10: a Ru	WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. 55. (Mobile food units): [] waste water storage tank does not have adequate storage. Flue 8.1.C.2. 4 DEMERITS. PLUMBING PLUMBING PLUMBING [] Strichen 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, water systems at the: [] faucet hose, [] hot water heater, [] water closets. TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [],Eqtipped with self-closing, tight fitting floors, [] properly vented, [] itssue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7, 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are:	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: WATER SUPPLY WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1: 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was port analysis was not provided to the sinks; [] dishwashers, or [] lavatories. Rule 6.1.D.1: 5 DEMERITS. 52. [Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Fulle 8.1.C.1. 2 DEMERITS.	PURPOSE PURPOSE FOLLOW-UP 2 ESTAB. TYPE COMPLAINT 3 INVESTIGATION 4 NEWOTHER 5





LICENSE POSTED 0 5 1 7 0 [] Unlabeled, [] improperly labeled containers of food are being used and/c Rule 2.1.A.2. 1 DEMERIT.

Canned goods found: [] leaking, [] with severe dents. [] in rusty conditio and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.

[] Shellish not being kept in original container; [] seafood products misrep 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 SUPPLY AND SOURCE

[] Spoiled and/or [] adultistrated foods are being used and/or somewhat. Rule 10.1, 2 DEMERITS.
The containers used transport 1 DEMERIT. Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized milk, [] milk products. [] cracked eggs, [] unpasteurized and/or served. Rules 2.1.B.4. 5 DEMERITS.

le 2.1.A.3. 5 DEMERITS.

luniabeled, [] improperly labeled containers of food are being use e 2.1.A.2. 1 DEMERIT. bioyees handle raw and cooked or prepared food products without thorough handhing in between: Rules 2.2.4.1. and 2.3.8.5. 5 DEMERTS.

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

[2.4.8.1. 2 DEMERTS.

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

[5.1.4.3. 2 DEMERITS. urate thermometers not available or used to evaluate hot holding, cooking, reheating, refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEMERT. not protected during storage/display: [] food left uncovered, [] installed on floor, [] food containers in cold storage double stacked or nested, neeze guards absent. Rules 2.2.A.1..2.4.F.7. 2 DEMERITS.

Indoors: [] food containers in cold storage double stacked or nested, neeze guards absent. Rules 2.2.A.1..2.4.F.7. 2 DEMERITS.

Indoors: [] food stray(s) [] not kept, [] not dated. Rule 10.2 [] 1/2. pint milk not help. [] port dated. Rule 2.1.B.1. 2 DEMERITS.

Ige of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. Inwrapped and/or [] 1 normal. temperature was []°F. Rule 2:3.C.3. 5 DEMERITS.

ture was []°F. Rule 2:3.C.3. 5 DEMERITS.

ture was []°F. Rule 2:3.C.4. 5 DEMERITS.

ly hazardous hot food(s) not being stored at 140°F or above. The measured ture was []°F. Rules 2.4.G.1., 24.H.1.a. 5 DEMERITS.

ly hazardous cold food(s) not being stored at 140°F or above. The measured ture was []°F. Rules 2.4.G.1., 24.H.1.a. 5 DEMERITS. erwith: | communicable disease(s). [] bolls, [] infected wound(s), iratory or [] gastrointestinal infection, are preparing and serving food. A. 5 DEMERITS.] with dirty hands and/or [] smoking when preparing thyglenic practice, [] eating, drinking, in food preparas. Rules 3.2.4. 3.2.8., and 3.4.4. 5 DEMERITS. The measured of the street is less than 1/4 cubic foot of refrigeration per meal. FOOD EQUIPMENT AND UTENSILS

match surfaces of equipment [] in disrepair (cracks, chips, pits, open pasily cleanable, Rules 4.1.A., 4.2.A.; and 4.2.B./2 DEMERITS, sits, open 5.2.C. 2 DEMERITS, listored, [] dispensed, [] handled, [] reused, [] dirty, [] not stored property in accurate. ΥES FOOD PREPARATION AND PROTECTION red foods are subjected to cross contamina The wash-water temperature was not at least 140°F. The mea-[] °F. Rule 5.1.D.3.b. 2 DEMERTS.

Nse water temperature was not at least 180°F. The measured
] °F. Rule 5.1.D.3.b. 4 DEMERTS.

ater dishwashing machine ____°F. Rule 5.1.D.3.a. 4 DEMERTI 0 erly labeled containers of food are being used and/or served. potentially hazardous food products previously served to the Rule 2.4.1.1. 5 DEMERITS.

ad improperty to store food. Rule 2.3.B.7. 1 DEMERIT. [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. ands and/or [] smoking when preparing and serving food, stice, [] eating, drinking, in food preparation and/or dish-\ 3.2.8., and 3.4.4. 5 DEMERITS. S S OOD TEMPERATURES

to being: [] reheated [] cooked long enough to be use 2.4.G.3. S DEMERITS.

to be considered the cooked long enough to be use 2.4.G.3. S DEMERITS.

temperature was [] °F. Rule 2.3.C.3. S DEMERITED the cooked long enough to be used. or prepared food products without thorough hand-and 2.3.8.5. 5 DEMERITS.
s are not washed before being used and/or served. PERSONNEI SANI# ensed. Pule 5....
rature was not at least 1
c.(3): 2 DEMERITS.
.b. 1 DEMERIT.
Rule 5.1.D.6. 1 DEME ere dents. [] in rusty condition, 0 ROOMS SITES .6. 1 DEMERIT. being used and/or served. \mathbb{C} 0 0 2.4.L.1., and 9.1.A. served. Rule 2.1.A.1. SEATS .(2). 2 DEMERITS. t 130°F. The measured 1 DEMERIT. 2020 Ĉ Ķ Š. DAY Vy 2 TOXIC MATERIALS

77. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:
[] Improperly stored, [] labeled; [] used in food, Rule 7.12. S DEMERITS. (8) (8) (8) (8) 59 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.D. 2 DEMERITS.
72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS. 8 8 3. The subsurface disposal system wa.
4. Wastewater was being improperly d.
5. (Mobile food units): [] waste wate Pule 8.1.C.2. 4 DEMERITS. PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED $\sim 874-8300~\chi\,g$ [] 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 clean [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 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

Tollets 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. nd [] cold water (under pressure) was not provided to the:
[] dishwashers, or [] lavationes. Rule 6.1.D.1. 5 DEMERITS.

od units) The water storage tank [] does not have adequate storage, being properly cleaned and sanitized after each day's use. storage of [] cleaning equipment, [] linens. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES alls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, surfaces: "bales 7.1-7,6. 1 DEMERIT. jinstalled nnection, with ms at the: [약 es than 0.25 ppm. ility sink. [] grease trap. [] drain. [] plumbing; is improperly and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. Hout backflow device, exists between the drinking and the waste-] faucet hose, [] hot water heater. [] water closes. Rule 6.4.C. 5 DEMERITS. water analysis was not available at the facility.
be required. Rule 6.1.E.3. 2 DEMERITS.
ind to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
is than 0.25 ppm. The measured chlorine residual was
in a new person. clean, [] in good repair. Rule 12.9.C. bly sanitized and packaged. Rule 12.6. water heaters. [] reingerators. [] clo VASTEWATER DISPOSAL WATER SUPP uate, [] fixture(s) not shielded. [] dirty ventilation] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. ssary equipment and articles present. Rule 7.11.A.1. of I female toilets. The number of toilets are: 3 within ____ W Rule 12.9.C. 1 DEMERIT.

Jed. Rule 12.6. 2 DEMERITS.

erators. [] clothes dryers. [] floor
dequately vented. [] equipped with
control valve. Rule 12.10. cing. Rule 6.2.A. 4 DEMERITS.
ground. Rule 6.2.A. 4 DEMERITS.
s not have adequate storage. days day letter Rule 7.11.B. 1 DEMERIT. 2 PT INTS



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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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ANNUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped. [] soaked. [] prefushed. Rule 5.1.C.4. 1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured impreciature was [] ?F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] ?F. Rule 5.1.C.5.4. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water Rule 5.1.C.5.4. 4 DEMERITS. 37. 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 was [] ?F. Rule 5.1.C.5.4. 4 DEMERITS. 38. 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 was [] ?F. Rule 5.1.C.5.b. 4 DEMERITS. 39. The measured residual was [] ppm and the measured temperature was [] ?F. Rule 5.1.D.4.b. 1 DEMERITS. 30. The chemical sanitization: The wash-water temperature was not at least 180°F. The measured temperature was [] ?F. Rule 5.1.D.3.b. 2 DEMERITS. 40. Sustained 165°F hot water dishwashing machine	28. No certified food handler/manager, Rules 3.5. 27. Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] questrointestinal infection, are preparing and serving food. Rule 3.1.4. [5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food. [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.4. 3.2.8. and 3.4.4. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.8. 1 DEMERITS. 30. Food/non food contact surfaces of equipment and uterspair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.4. 4.2.4., and 4.2.8. 2 DEMERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused, Rules 4.4.4. and 5.2.C. 2 DEMERITS. 32. Wilping cloths: [] fair, [] not stored properly in sanitizing solutions Rule 5.1.8.	public were being reused. Rule 2.4.11. 5 DEMERITS. Open cans were being used improperly to store food. Rule 2.3.8.7. 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. Popared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] Fr. Rule 2.3.C.4. 5 DEMERITS. Potentially hazardous hot food(s) not being stored at 147F or above. The measured temperature was [] Fr. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. Potentially hazardous hot food(s) not being stored at 147F or below. The measured temperature was [] Fr. 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. 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 hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERITS.	8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 22.A.1, and 2.3.B.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 22.A.1 and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not prepared food products without thorough handwashing any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. 12. Food (tce) contact surfaces are improperty: [] designed. [] constructed. [] installed. Rule 5.1.A.3. 4.B. 2 DEMERITS. 13. Food not protected during storage/display: [/ flood left uncovered. [] food improperty stored on floor. [] food containers in cold storage double stacked or nested. [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions: Ghost tray(s) [] not kept. [] not dated. Rule 10.2 [] 1/2 pint milk not retained. [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] bord and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.	FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 2. [] Unpasteurized milk [] milk products; [] cracked eggs. [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] Improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking, [] with severe dents, [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	ATE ATE
	ON OH MAIN ON OH MAIN That smooth is 7,1-76.1 [] Ifflers. [] Junnecessa Cleaning equivers bed sp roper bed sp	58. Tollets rooms-[] Completely enclosed. [—/ Equipped with self-closing, tight fitting closts. [—/ Fiproperly vented. [] itssue provided. [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] Imale, and/or [] female tollets. The number of tollets are: [] Imale and [] Jemale. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] cloean. [] Jadequate number. [] Jacoessible. [] fixtures maintained. [] Arthand cleansing soap. [] Saantary towel/hand drying devices not provided [] Jommon 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 constructed to be: [] inaccessible to vermin. [] easily cleaned. [] free of litter, Rule 6.9. 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. 64. [] files. [] rodents; [] roaches. [] five animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 55. Food service facilities: The outer [] doors. [] Purificials. [] Stylights. [] Itansoms	disposal being in being in test: [] In test: [] In test at the [] In the control of the control	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 5.1.2. 3. DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.4.1. 5. DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.4.2. 5. DEMERITS. 51. [] Hot and [] Josid water (under pressure) was not provided to the:	DAY FOLLOW-UP



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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment [] in disrepair (gracks, chips, pils, open seams), [] not easily cleanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A., and 5.2.C. 2 DEMERITS. 32. Wilping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed, Rule 5.1.C.4. 1 DEMERITS. 34. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water fulled by immersion for one minute in a clean oblidine solution containing 50 ppm choince minimum and at a temperature was [] *F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for one minute in a clean oblidine solution containing 50 ppm choince minimum and at a temperature was [] *F. Rule 5.1.C.5. 2 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean oblorine interested was [] *F. Rule 5.1.C.5. 2 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 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 inties water temperature was not at least 120°F. The measured temperature was [] *F. Rule 5.1.D.4.b. 1.DEMERITS. 40. Sustained 165°F hot water dishwashing machine was not at least 120°F. The measured temperature was [] *F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 41. No chemical test kit provided. Rule 5.1.D.4.b. 1.DEMERITS. 42. Sanitizing chemicals anitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] *F. Rule 5.1.D.4.b. 1.DEMERITS. 43. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1.DEMERIT. 44. Chemical test kit provided. Rule 5.1.D.4. 1.DEMERIT. 45. Dish racks not stored to a sanitary manner. Rule 5.1.D.6. 1.D.6. 1.D.6. 1.D.6. 1	## 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. S DEMERITS. 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] "F. Rule 2.3.C.3. 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.12.4.H.1.a. S DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 14.5°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. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food handler/manager. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 27. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, washing areas. Rules 3.2.A. 3.2.B., and 3.4. S DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, washing areas. Rules 3.2.A. 3.2.B., and 3.4. S DEMERITS.	ROOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Provided and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Provided and/or [] other sources of contamination. Provided and/or [] and 2.3.B.5. 5 DEMERITS. 10. Raw [] Itruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not [] washed. [] finsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. 12. Food (loc) contact surfaces are improperly; [] designed. [] constructed. [] installed. Rule 5.1.A.3. 2 DEMERITS. 12. Food not protected during 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. Stored on floor; [] food stainers in cold storage double stacked or nested. Stored on floor; [] food stainers in cold storage double stacked or nested. Stored on floor; [] food stainers in cold storage double stacked or nested. Stored on floor; [] stored containers in cold storage double stacked or nested. Stored on floor; [] stored containers in cold storage double stacked or nested. Stored on floor; [] stored containers in cold storage double stacked or nested. Stored on floor; [] stored containers in cold storage double stacked or nested. Stored on floor; [] food and/or [] stored on the floor. Rule 2.1.B.1. 2 DEMERITS. 13. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. 14. Institutions: Grow and for [] potentially hazardous food products previously served to the public were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	FOOD SUPPLY AND SOURCE FOOD SUPPLY AND SOURCE	VES TO YES
1 DEMERIT. 69. 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 [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. 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. Drinking glasses not suitably sanitized and packaged. Rule 12.9.C. 1 DEMERIT. 75. Gas Appliances; [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor automatic plots; [] equipped with an automatic control valve. Rule 12.10. 76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 **Con As POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: male and [] female. Rule 6.5 1 DEMERIT. male and [] female. Rule 6.5 1 DEMERIT. finale and [] female. Rule 6.5 1 DEMERITS. finale and [] female. Rule 6.5 1 DEMERITS. finalequate jean imperies to twell many devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS. finalequate jean imperies were being used. Rule 6.9. 2 DEMERITS. finalequate jean imperies were being used. Rule 6.9. 2 DEMERITS. finalequate jean imperies fine fine 6.9. 8.4. 2 DEMERITS. finalequate jean imperies fine fine 6.9. 8.4. 2 DEMERITS. fine jean imperies fine fine fine fine 6.9. 8.4. 2 DEMERITS. files jean imperies fine fine file 6.9. 8.4. 2 DEMERITS. files jean imperies files	[] is not being properly cleaned and sanitized after each day's use. [] is not being properly cleaned and sanitized after each day's use. WASTEWATER DISPOSAL	TOXIC MATERIALS Is, [] personal medications and/or [] first-aid supplies were: ored [] labeled; [] used in food. Rule 7.12. 5 DEMERITS. WATER SUPPLY WATER SUPPLY Current water analysis was not available at the facility. In the gradient of the substitution of the control of the contr	Name (2 T

Inspection Services
Michael J. Nugent
Manager



Department of Urban Development Joseph E. Gray, Jr. Director

CITY OF PORTLAND

December 19, 2000

Cogee Management & Ent., INC Port Hole Restaurant 20 Custom House Wharf Portland, ME 04101

RE: 20 Custom House Wharf

CBL: 030-A-001

Dear Sir/Madam:

A health inspection of your establishment was made on December 18, 2000.

Attached is a copy of the inspection report, if you have not already been provided with one, which indicated the sanitary condition of your establishment at the time of inspection was found to be unsatisfactory.

I require that all operational and maintenance practices comply with the standards set forth in Chapter 11 of the City's Ordinance. If, upon re-inspection your establishment is graded unsatisfactory, the matter will be referred to the City's Corporation Counsel for action or revocation and possible civil penalties pursuant to Section 1-15 pursuant to Section 15.8 of the License Ordinance. Action may include license suspension The next inspection of your establishment will be carried out within ten days, at which time

If you have any questions regarding this report, please do not hesitate to contact me at 874-8715.

Sincerely,

Darre

Jeanie Bourke Code Enforcement Officer

City Of Portland Inspection Services RETURN OF SERVICE