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	(Que.)
	Maria Sarjan Sarah

	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 [] 4.7 °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 [] 4.7 °F. Rule 5.1.C.5. 2 DEMERITS. 36. 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 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.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.3.b. 2 DEMERITS. 37. No chemical test kit provided [] Ppm and the measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 38. The final sanitization. The wash-water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 40. Sustained 165°F hot water dishwashing machine	PERSONNEL 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] prespiratory or [] quarterintestinal infection; are preparing and serving food. Rule 3.1.4. SDEMERITS. 28. Personnel: [*] with goor hygienic practice, [] eating, dinking, when preparing and serving food. [] with poor hygienic practice, [] eating, dinking, in food preparation and/or dishwashing areas. Rules 3.2.4., 3.2.B., and 3.4.4. S 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 generaticles improperly; [] stored, [] dispensed, [] handled, [] reused. [] Rules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Wiping cloths: [] dirty, [] for stored properly in sanitizing solutions; Rule 5.1.B.	ood not protected during storage/display: [] food left uncover on floor, [] food containers in cold storage double star proper of the first absent. Rules 2.2.4.1. 2.4.F.7. 2 DEMERITS. The stained, [] schools: milk not kept at 40°F, or below. Rule 2.1 torage of [] food and/or [] beverages in ice or water is properly to store being reused. Rule 2.4.1. 5 DEMERITS. The stained is properly to store food. Rule 2.3 ppen cans were being reused. Rule 2.4.1. 5 DEMERITS. The stained is properly to store food. Rule 2.3 ppen cans were being used improperly to store food. Rule 2.3 ppen cans were being reused. Rule 2.4.1. 5 DEMERITS. The stained is parts Rule 2.4.6.3. 5 DEMERITS. The stained is parts at 0°F, or below. The measured temperature was: [] F.F. Rule 2.3.4.5. 5 DEMERITS. The stained is stored at 140°F or emperature was: [] F.F. Rules 2.4.6.1. 2.4.H.1.5. 5 DEMERITS. The stained is represented to a start of toods at 140°F or emperature was: [] F.F. Rules 2.4.G.1. 2.4.H.1.5. 5 DEMERITS. The stained is stored at 43°F or below. There is less than 1/4 cubic foot of refit is parts at 0°F. Rules 2.4.G.1. and 2.4.H.1.5. 5 DEMERITS. The stained is stored at 43°F or below. There is less than 1/4 cubic foot of refit is parts at 140°F or emperature was: [] F.F. Rules 2.4.G.1. and 2.4.H.1.5. 5 DEMERITS. The stained at 43°F or below. There is less than 1/4 cubic foot of refit is parts at 140°F or one of the stained at 43°F or the stained at	r[] adulterated foods are being used and/or milk, [] milk products. [] cracked eggs. [] ad and/or served. Rules 2.1.8.4. 5 DEMERIT an an unapproved source on premises, being emerit. [] Improperly labeled containers of food are be emerit. [] Indie 2.1.1.5 DEMERIT. [] Indie 2.1.4.1.5 DEMERIT. [] Iseating. [] with severe dents. [] lie emerit. [] Iseationd p. 2.1.8.3. 1 DEMERITS. [] Indie 2.1.8.3. 1 DEMERITS. [] Indie 2.1.4.2.	
Code Enforcement Officer	72. [] Hand cleansers, [] towels, were: 2 DEMERTIS. 73. The carpeting is not: [] clean, [] in g 74. Drinking glasses not suitably samitized a 75. Gas Appliances; [] hot water heaters, furnaces found in sleeping rooms were automatic pilots, [] equipped with an a 10 DEMERTIS. 76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERTIS. • ITEMS IN GRAY SHADED AREAS ARE a SOON AS POSSIBLE; NOTIFY DEPART	were not adequately screened. Rule 6.101. CONSTRUCTION OR MAINTENA CONSTRUCTION OR MAINTENA Floors, walls, ceilings, [] not smooth, [] Floors, walls, ceilings, [] not smooth, [] Floods, [] ductwork, [] filters, [] exhau 1 Premises littered, [] unnecessary equ 1 DEMERIT. 69. Improper storage of [] cleaning equipmen 69. Improper storage of [] inadequately, [] undersized; [] inproper bed spacing, 71. The [] Tollets, [] lavatories, [] shower	56. [Kitchen sink, [] utility sink, [] grease trap. [] braining, its imporperly [] sized, [] installed and/or maintained. And 58. 2 DEMERTS. 57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] taucet hose. [] hot water heater. [] water closests. water systems at the: [] taucet hose. [] hot water heater. [] water closests. water systems at the: [] taucet hose. [] hot water heater. [] water closests. Tollets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] properly verited. [] tissue provided. [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7, 2 DEMERITS. 58. Inadequate number of [] male, and/or [] female tollets. The number of tollets are: [] female and [] female. Rule 6.5 1 DEMERIT. 60] Handwash lavatories: [//Clean. [// adequate number, [] accessible, [] fixtures maintained. [] hand cleansing soap. [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3 and 6.8 4 DEMERITS. 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. 64. [] Tiles, [] Todents, [] Todents, [] Itologous [] todents	WATER SI [1] Improperly stored, [2] labeled, [3] used WATER SI 48. [3] A copy of the current water analysis was [48. [4] Further testing may be required. Pulle 6. 49. [49. [40] Water tested and found to be unsatisfact [50] The free chlorine was less than 0.25 ppm. The free chlorine was found to be unsatisfact [51. [4] Hot and [51. [5] old water storage tank; [5] Is not being properly cleaned and sanital Physics of the subsurface disposal system was found 54. Wasstewater was being improperly discharge 55. [Mobile food units); [5] waste water storage Rule 8.1.C.2. 4 DEMERITS: PLUME PLUME	SRTLAND, MAINE RVICE HEALTH TION REPORT shment Name Location PURPOSE FEGULAR FOLLOW-UP FOLLOW-UP FOLLOW-UP SINGRITION NEW/OTHER TOXIC MA TOXIC MA TOXIC MA



CITY OF PORTLAND PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

SUPPLEMENTAL SHEET No. FOOD SERVICE ESTABLISHMENT INSPECTION REPORT Date Sanitarian () BONG N 000

DA Test Et for bar glass wash I wash out bar basily cleanable in customica es direty not easily cleanable in customica es directions and bar directions with in acousticans.	Establishment Name Establishment Name Establishment Name Commercial St. Colors Commercial St. of sideboard outh side cuthon Stored on Floor, dishes Stored on dirty ice marking in the Commercial Stored on Floor, dishes Stored on dirty ice marking in the Commercial St. of sideboard outh side cuthon Stored on Floor, dishes Stored on dirty ice marking in the Commercial Stored on Floor, dishes Stored on dirty ice marking in the Commercial Stored on Floor, dishes Stored on dirty ice marking in the Commercial Stored on direct the Commercial Stored on dirty ice marking in the Commercial Stored on direct the Commercial Stored o
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38. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped. [] scaked. [] 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. 4. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C.5.5. 4 DEMERITS. 37. No chemical test ist 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.	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 hyglenic practice, [] earing, crinking, in food preparation and/or dishwashing areas. Rules 3.2.4. 3.2.B.; and 3.4.4. S 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 seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: [] stored, [] Jefspansed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Whining cloths: [] dirty, [-] first 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 2.4G.3. 5 DEMERITS. 19. Prepared potentially hazardous toods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was []°F. Rule 2.3C.4. 5 DEMERITS. 20. [] Frozen food not being kept at 0°F, or below. [] improper thawing. The measured temperature was []°F. Rule 2.3C.4. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was []°F. Rule 2.3C.4. 5 DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was []°F. Rules 2.4.G.1. 2.4H.1.a. 5 DEMERITS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL	ared food products without thorough I gas. 5 DEMERITS. B.S. 5 DEMERITS. I massed and/or [] sanitized after e ontamination may have occurred. [] Jesigned, F.J. 1 Constructed. [] Jesigned, F.J. 20. 4.3.A. 4.3.B. 2 DEMERITS. [[] Jesigned, F.J. 1 Constructed. [] Tood im storage double stacked or nested. 2.4.F.7. 2 DEMERITS. [] not dated, Rule 10.2 [] 1/2 pint mill not dated, Rule 2.1.B.1. 2 DEMERIT in ice or water is prohibited. Rule 2.4.F.7. ardous food products previously server beautiful storage food. Rule 2.3.B.7. 1 DEMERITS. Store food. Rule 2.3.B.7. 1 DEMERITS.	served uning codu	Owner Name Address MCD# ESTAB# ESTAB# ANII # ROOMS SEATS VR. MO. D LICENSE ISSUED VES D NO D CITY OF PORTI FOOD SERVIII INSPECTION ESTABUISTNEE ANII # ROOMS SEATS VR. MO. D LICENSE ISSUED VES D NO D CITY OF PORTI INSPECTION ESTABUISTNEE ANII # ROOMS SEATS VR. MO. D LICENSE POSTED VES D NO D CITY OF PORTI
Code Enforcement Officer	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate, Rule 12.4 22. [] Part Comparity 2.4 23. The carpeting is not [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators: [] clothes dryers, [] floor furnaces found in sleeping rooms were not [] adequately vented; [] equipped with automatic points. [] equipped with automatic points. [] equipped with an automatic control valve. Rule 12.10. 76. [] Life safety code violations: Rule 11.1. 5 DEMERITS. 77. TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	CONSTRUCTION OR MAINTE Floors, walls, ceilings. [] not smooth, [] Holly Surfaces. Rules 7.1-7.6. 1 DEN [] Lighting [] ventilation ingadequate, hoods, [] Jufffers, [] ext [] Premises littered, [] Jufffers, [] ext [] Premises littered, [] Jefffers, [] ext [] Premises littered, [] Jefffers, [] exp [] Indement. [] Jeaning equipm [] Indersized, [] Improper bed spacing [] Jundersized, [] Jenvatories, [] show Rules 12.3. and 12.9.D. 2 DEMERITS.	vatories: [] clean. [] adeq [] hand cleansing soap. [] and formon towel. Rules 6.3. and formon towel. Rules 6.3. and formon towel. Rules for the premises. Rule 6.10. and facilities: The outer [] door guatably screened. Rule 6.10. and facilities: The outer [] door guatably screened. Rule 6.10.	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. 66. [] Kitchen sink, [] utility sink, []	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were:	LOCATION PURPOSE REGULAR POLLOW-UP COMPLAINT COMPL



MECHANICAL DISHVASHING:

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was:

39. The final sanitization mas water temperature was not at least 180°F. The measured temperature was:

40. Sustained 165°F hot water dishwashing machine

41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was:

42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2): 2 DEMERITS.

43. The chemicals sanitizing finse water temperature was not at least 130°F. The measured temperature was:

45. Chemicals sanitizing finse water temperature was not at least 130°F. The measured temperature was:

46. Chemicals sanitizing finse water temperature was not at least 130°F. The measured temperature was:

47. The chemicals sanitizing finse water temperature was not at least 130°F. The measured temperature was:

48. Chemicals sanitizing finse water temperature was not at least 130°F. The measured temperature was:

49. Finule 5.1.D.4.c.(3): 2 DEMERITS.

40. Chemicals sanitizing finse water temperature was not at least 130°F. The measured temperature was:

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

45. Dish racks not stored in a sanitary manner. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. ECODD 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 DEMERTS

8. Employees handle raw and cooked or prepared food products without thorough hand
9. Employees handle raw and cooked or prepared food products without thorough hand
9. Washing in between: Rules 2.2.A.1. and 2.3.B.5. 5 DEMERTS.

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

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

12. Food (los) contact surfaces are improperly: [] designed, [] constructed, [] installed, Rule 5.1.A.3. 2 DEMERTIS.

12. Food not protected during storage/display: [] food improperly storage of thoor. [] food containers in cold storage double stacked or nested, stored on floor. [] food containers in cold storage double stacked or nested, retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERTIS.

13. Food services absent Rules 2.2.A.1., 2.4.F.7. 2 DEMERTIS.

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 DEMERTIS.

15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.

2 DEMERTIS. 2. [] Unipasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg. products being used and/or served. Rules 21.B.4. 5 DEMERITS.
3. Canned foods from an unapproved source on premises, being used and/or served. Rule 21.A.3. 5 DEMERITS.
4. [] Uniabeled, [] improperly labeled containers of food are being used and/or served.
5. Canned goods found; [] leaking, [] with severe dents, [] in rusty condition, and/or [] swollen. Rule 21.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. LICENSE POSTED 0 5 1 7 0 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 santized 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 santized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS.

37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MANUAL DISHWASHING:
33. Dishes/utensils not being:
1 DEMERIT. [] Spoiled and/or [] adulter 5 DEMERITS. Potentially hazardous food(s) not being: [] Ineheated [] looked long enough to be adequately heated to all parts Rule 2.4.G.3. \$ DEMERITS.

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

[] FFoozen food not being kept at 0°F, or below. [A improper thawing. The measured temperature was [] PF. Rule 2.3.C.4. \$ DEMERITS.

[] Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] PF. Rules 2.4.G.1. 24.H.1.a. \$ DEMERITS.

Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] PF. Rules 2.4.G.1. and 2.4.H.1.b. \$ DEMERITS.

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

Rule 10.1. 2 DEMERITS. Accurate thermometers not available or used to evaluate hot holding, cooking, reheatir and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERT. No certified food handler/manager. Rules 3.5.

Personnel with:[] communicable disease(s), [] boils; [] infected wound(s), [] respiratory or [] gastroinestinal infection, are preparing and serving food. Rule 3.1.A. S DEMERITS.

Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. S DEMERITS. nwrapped and/or [] potentially hazardous food products previously served to the were being reused. Rule 2.4.J.1: 5 DEMERITS.

cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. YES 🗆 FOOD EQUIPMENT AND UTENSILS

Isurfaces of equipment [] in disrepair (cracks, chips, pits, open cleanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS, improperly: [] stored, [,] dispensed, [] handled, [] reused. 2 DEMERITS. FOOD SUPPLY AND SOURCE
Illerated foods are being used and/or served. Rule 2.1.A.1. not stored properly in sanitizing solutions Rule 5.1.B. 1010 [] scraped, [] soaked, [] preflushed. Š D 0 0 DISHWASHING n frague N N are inadequate. Rules 2.4.L.1., and 9.1.A. 1 ROOMS SITES 709903 Rule 5.1.C.4. DAY 48. [] A copy of the current water analysis was not available at the facility.
[] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
51. [] Hot and [] cold water (under pressure) was not provided to the:
[] Isinks, [] Jdishwashers, or [] Jeautories. 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.
[] Is not being properly cleaned and sanitized after each day's use. 00 TOXIC MATERIALS

TOXIC 53. The subsurface disposal system was fou 54. Wastewater was being improperly discha 55. (Mobile food units): [] waste water stor Rule 8.1.C.2. 4 DEMERITS: 14.50 70. The sleeping I [] undersize 71. The [] Tollet Rules 12.3. ar PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
75. Gas Appliances: [] hot water heaters; [] refrigerators; [] clothes dryers; [] floor furnaces found in sleeping rooms were not: [] adequately vented; [] equipped with automatic pilots. [] equipped with an automatic control valve. Rule 12:10.

76. [] Life safety code violations: INSECT, RODENT & ANIMAL CONTROL

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

65. Food service facilities: The outer [] doors, [] windows; [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. 67 66. PLUMBING

PLUMBING

PLUMBING

| | Kitchen sink, [| utility sink, [|] grease trap, [|] drain, [|] plumbing; is improperly [|] sized, [|] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.

A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [|] faucet hose, [|] hot water heater, [|] water closets, water systems at the: [|] faucet hose, [|] hot water heater, [|] water closets. TOILET AND HANDWASH FACILITIES

Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors. [] properly vented. [] tissue provided. [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.

Radequate number of [] male, and/or [] female toilets. The number of toilets are: [] plemale and [] female. Rule 6.5 1 DEMERIT. [] accessible, [] fixtures maintained. [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 RUBBISH

[] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.

Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.

Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned.

[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. (1) CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES properly constructed. [] in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. eeping room(s) are: [] inadequately ventilated, unclean, [] ridersized: [] improper bed spacing. Rules 12.9 and 12.11.] Tollets, [] lavatories, [] showers, were not: [] clean, [12.3, and 12.9.D. 2 DEMERITS. and cleansers, [] towels, were: [] not found, [] inadequaters storage of [] cleaning 2 (y) 4 w 10 3 ESTAB. TYPE 8 equipment, [] linens. [] not found, [] inadequate. Reinspection to be conducted within _____ days day letter of 30/10 2 2 cing. Rule 6.2.A. 4 DEMERITS.
ground. Rule 6.2.A. 4 DEMERITS.
not have adequate storage.] in disrepair,
i. 1 DEMERIT.
i, [] in good rep 55 PT 4 PT 4 PT 1 PT

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Establishment Representative

White - Licensee Capy



Rule 5.1 C.5.a. 4 DEMERITS. 36. Dishes/utensils are not being sanitzed 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 [25. No certified food handler/manager. Rules 3.5. 27. Personnel with: communicable disease(s): jboils; jinfected wound(s): jespiratory or jastrointestinal infection, are preparing and serving food. Rule 3.1.4. S DEMERITS. 28. Personnel: jwith dirty hands and/or jamoking when preparing and serving food. jwith poor hygienic practice. jeating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A.; 3.2.B., and 3.4.A. S DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 29. FOOD EQUIPMENT AND UTENSILS. 20. FOOD EQUIPMENT AND UTENSILS. 20. FOOD EQUIPMENT AND UTENSILS. 21. Single service articles improperty: j stored, j in disrepair (oracks, chips, pits, open seams). j not easily cleanable. Rules 4.1.A. 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperty: j stored, j dispensed, j handled, j reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Wiping cloths: j dirty, j not stored property in sanitizing solutions Rule 5.1.B. 1 DEMERIT. 33. Dishes/utensils not being: j scraped, j soaked, j 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 j ref. 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 j ref. Rule 5.1.C.5. 2 DEMERITS.	stored on floor, [] food contrainers in cold storage double street [] sneezze guards absent. Rules 2.2.A.1 2.4.F.? 2 DEMERI [] sneezze guards absent. Rules 2.2.A.1 2.4.F.? 2 DEMERI Institutions: Ghost tray(s) [] not kept at 40°F, or below. Rule 2. Storage of [] food and/or [] beverages in ice or water is p 2 DEMERITS. [] Umwrapped and/or [] beverages in ice or water is p 2 DEMERITS. [] Umwrapped and/or [] beverages in ice or water is p 2 DEMERITS. [] Umwrapped and/or [] beverages in ice or water is p 2 DEMERITS. [] Umwrapped and/or [] beverages in ice or water is p 2 DEMERITS. [] Propared being used improperly to store food. Rule 2. Demerity. [] Prepared potentially hazzardous foods requiring refrigeration to 45° or below. The measured temperature was [] Fr. Rule 2.3.C.4. S DEMERITS. Potentially hazzardous hot loeing kept at 0°F, or below. [] improperature was [] Fr. Rules 2.4.G.1. and 2.4.H.1.a. S DEMERITS. Potentially hazzardous hot food(s) not being stored at 140°F or temperature was [] Fr. Rules 2.4.G.1. and 2.4.H.1.b. Crowded refrigeration: There is less than 1/4 cubic foot of reflection and refrigerated storage temperatures. Rules 2.3.C.1. and 2.4.H.1.b. Crowded refrigeration: There is less than 1/4 cubic foot of reflection and refrigerated storage temperatures. Rules 2.3.C.1. and 2.4.H.1.a. and 2.4.H.1.b. Crowded refrigeration are transporting food are inadequate. Rules 1 DEMERITS. The containers used transporting food are inadequate. Rules and refrigerated storage temperatures. Rules 2.3.C.1. and 2.4.H.1.b. and 2.4	adulterated foods are being did served. Rules 21.8.4. Inapproved source on premares of the products. [1] crawdors served. Rules 21.8.4. Imapproved source on premares of the products on premares of the products of the produ	
76. Jure safety code violations: Explain: Rule 11.1. 5 DEMERITS • ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS • CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED • 874-8300 X 8703 Code Extorement Officer	Juna Sandia Juna S		WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Alue 6.1E.3. 2 DEMERITS. 49. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Alue 6.1E.3. 2 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1A.1. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the: [] ppm. Rule 6.1A.2. 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. 53. The subsurface disposal system was found to be surfacing. Rule 6.2A. 4 DEMERITS. 54. (Wastewater was being improperly discharged onto the ground. Rule 6.2A. 4 DEMERITS. 55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS. 56. [] (Ritchen sink. [] utility sink. [] grease trap. [] drain, [] plumbing: is improperly sink. [] grease trap. [] properly is improperly and but a facility is ink. [] grease trap. [] plumbing: is improperly sink. [] grease trap. [] plumbing: is improperly sink. [] grease trap. [] plumbing: is improperly sink. [] grease trap. [] plumbing: is improperly sink. [] grease trap. [] plumbing: is improperly sink. [] grease trap. [] plumbing: is improperly sink. [] grease trap. [] plumbing: is improperly sink. [] grease trap. [] plumbing: is improperly sink. [] grease trap. [] drain. [] plumbing: is improperly sink. [] grease trap. [] drain. [] plumbing: is improperly sink. [] grease trap. [] drain. [] plumbing: is improperly sink. [] grease trap. [] drain. [] plumbing: is improperly sink. [] grease trap. [] drain. [] plumbing: is improperly sink. [] grease trap. [] drain. [] plumbing: is improperly sink. [] grease trap. [] drain. [] plumbing: is improperly sink. [] grease trap. [] drain. [] grease trap. [] drain. [] greas	AND, MAINE E HEALTH I REPORT I Rame PURPOSE POLLOW-UP POLLOW-UP COMPLAINT NEWOTHER S NEW





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Personnel with: [] communicable disease(s), [] Ibolis, [] 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 hyglenic practice, [] leating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.4. 3.2.B. and 3.4.4. S DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 20. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.4.4., 4.2.A., and 4.2.B. 2 DEMERITS. 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.4.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly; [4] 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. DISHWASHING:	18. Potentially hazardous food(s) not being: [] reheated [] loooked long enough to be adequately heated to all parts Rule 2.4.6.3. 5 DEMERTIS. 19. Propared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] P.F. Rule 2.3.C.4. 5 DEMERTIS. 20. [] Frozen food not being kept at 0°F, or below. [] F. Rule 2.3.C.3. 5 DEMERTIS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] P.F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERTIS. 22. Potentially hazardous cold food(s) not being stored at 140°F or below. The measured temperature was [] P.F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERTIS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTIS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERTI. 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 DEMERTI. PERSONNEL	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 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. I maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. 12. Food (ice) contact surfaces are improperly: [] designed, [] constructed, [] installed. I] Installed on floor, [] food containers in cold storage double stacked or nested. [] sneed on floor, [] food containers in cold storage double stacked or nested. [] sneed a sbesnt. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 13. Food in the protected during storage/display; [] food left uncovered. [] food improperly stored on floor, [] schools: milk not kept, [] not dated. Rule 10.2 [] 1/2 pint milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. 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. 1.2 DEMERITS.	FCOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMIERTS. 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 DEMERITS. 5. Canned goods foundt [] 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.	Owner Name Address Address MCD # ESTAB # SANI # ROOMS SEATS YR. MO. D/ LICENSE ISSUED YES J. NO. D. SITES LICENSE POSTED YES J. NO. D. SITES LICENSE POSTED YES J. NO. D. SITES LICENSE POSTED YES J. NO. D. SITES ESTABBIShment Zap Code DATE SANI # ROOMS SEATS YR. MO. D/ LICENSE POSTED YES J. NO. D. SITES LICENSE POSTED YES J. NO. D. SITES AND SITES SEATS YR. MO. D/ LICENSE POSTED YES J. NO. D. SITES SEATS YR. MO. 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73. The carpeting is not [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters. [] refrigerators. [] clothes dryers. [] floor furnaces found in sleeping rooms were not [] adequately vented, [] equipped with automatic plots; [] equipped with a automatic control valve. Rule 12.10. 76. [] Life safety code violations: Rule 11.1. S DEMERITS. 17 ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 63. Floors, wallsceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] Ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filipers, [] sexhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT. 68. [] Premises littered, [] dinnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. 69. Improper storage of [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] lavatories, [] showers, were not [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate, Rule 12.4	male and 1 female. Rule 6.5 1 DEMERT. male and 1 female. Rule 6.5 1 DEMERT. male and 1 female. Rules 6.5 1 DEMERT. male and 1 female. Rules not provided 1 common towel. Rules 6.3. and 6.8 4 DEMERTS. male fill common towel. Rules 6.3. and 6.8 4 DEMERTS. male fill common towel. Rules 6.3. and 6.8 4 DEMERTS. male fill common towel. Rules 6.3. and 6.8 4 DEMERTS. male fill common towel. Rules 6.3. and 6.8 4 DEMERTS. male fill common towel. Rules 6.3. and 6.8 4 DEMERTS. male fill common towel. Rules 6.3. and 6.8 4 DEMERTS. male fill common towel. Rules 6.3 and 6.8 4 DEMERTS. male fill common towel. Rules 6.9 and 6.10. 2 DEMERTS. male fill common towel. Rules 6.9 and 6.10. 2 DEMERTS. male fill common towel. Rules 6.9 and 6.10. 2 DEMERTS. male fill common towel. Rules 6.9 and 6.10. 2 DEMERTS. male fill common towel. Rules 6.10. and 7.12.G. 4 DEMERTS. male fill common towel. Rules 6.10.D. 4 DEMERTS. male fill common towel. R	WASTEWA Deal system was foliated was foliate	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: WATER SUPPLY	Location PURPOSE PURPOSE POLLOW-UP COMPLIAINT COMPLIAINT NEW/OTHER TO TOLLOW-UP A TOLLOW-UP TOLLOW-UP TOLLOW-UP TOLLOW-UP TO TOLLOW-UP

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ANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 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 santitzed by immersion for 30 seconds in clean hor water at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.2. 4 DEMERITS. 36. Dishes/utensils are not being santitzed by immersion for 30 seconds in clean hor water Rule 5.1.C.5.3. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 38. Hot water santitzation. The wash-water temperature was not at least 130°F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final santitzen in less water temperature was not at least 180°F. The measured 165°F hot water dishwashing machine. °F. Rule 5.1.D.3.b. 2 DEMERITS. 41. Chemical santitzens: The wash-water temperature was not at least 120°F. The measured 165°F hot water dishwashing machine. °F. Rule 5.1.D.3.b. 2 DEMERITS. 42. Santitzing 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. Rule 5.1.D.4.b. 1 DEMERITS. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.5. 1 DEMERITS. 46. Gauges: [] not provided. [] inoperative, Rule 5.1.D.5. 1 DEMERITS. 47. Demeritative was [] PF. Rule 5.1.D.4.c.(3). 2 DEMERITS. 48. Gauges: [] not provided. Rule 5.1.D.4.b. 1 DEMERITS. 49. Dish racks not stored in a sanitary manner. Rule 5.1.D.5. 1 DEMERITS. 49. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERITS. 40. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERITS. 41. Demeritative was [] PF. Rule 5.1.D.4.c.(3). 2 DEMERITS. 42. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERITS.	A Convided reingeration: Inere is less than 1/4 cubic toot of reingeration per meal. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.T., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [] communicable disease(s), [] bolls, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food. [] with poor hygienic practice; [] earing, 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 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. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	washingly eigh exhancer washingly eigh exhancer and following any kin Roule 2.4.B.1. 2 DEM Food (loe) contact surface and following any kin Roule 5.1.A.3. 2 DEM Food (loe) contact surface and following any kin Food (loe) contact surface on floor; [] to stored on floor; [] to shoots transitutions; Ghost	FOOD SUPPLY AND SOURCE Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. Speward	Dwner Name Comparison Comparison Establishing Comparison Co
Hules 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 DEMERIT. 75. Gas Appliances: [] hot water heaters: [] refrigerators: [] clothes dryers; [] floor automatic pilots: [] equipped with an automatic control valve. Rule 12.10. 76. [] I.He safety code violations: Explain: Rule 11.1 5 DEMERITS. 77. Rule 11.1 5 DEMERITS. 17. RULE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 87703 27. A SANDED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 87703 27. A SANDED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 87703	INSECT, RODI INSECT, RODI Jents, [] roaches, le premises. The outer [Ittely screened. Rule Illings, [] not smoo s. Rules 7.1-7.6. 11 ventilation inadeque vork, [] filters, [] ered. [] unnecoss of [] cleaning equ lavatories, [] inade [] lavatories, [] is	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 54. Wasstewater 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. 66. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly water systems at the: [] faucet hose, [] hot water heater, [] water closets. 77. A cross-connection, without backflow device, exists between the drinking and the waste water systems at the: [] faucet hose, [] hot water heater, [] water closets. 78. 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. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories; [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing seap. [] sanitary towel/hand drying devices not provided [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: 48. [] A copy of the current water analysis was not available at the facility. [Further testing may be required. Rule 6.1.2. 2 DEMIERITS. 48. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMIERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 2 DEMIERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the:	Hent Name PURPOSE PURPOSE REGULAR FOLLOW-UP COMPLAINT COMPLAINT NEW//OTHER NEW//OTHER SOLUTION NEW//OTHER SOLUTION NEW//OTHER SOLUTION TO Investing a conducted of a pit of tollow-up day letter of a pit of tollow-up da

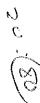
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44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racts not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1: and 5.1.D.2. 1 DEMERIT.	An Indian St. C.S. & A DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING: 38-Not water sanitization: The wash-water temperature was not at least 140°F. The measured sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization rinse water temperature was not at least 150°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine	MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DENERIT: 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°E. The measured temperature was [] °E. 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°E. The measured temperature was [] °E. Rule 5.1.C.5.a. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one-minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was 1.9E. The measured residual was [] ppm and the measured temperature was 1.9E.	30. Foodmon food contact surfaces of equipment [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31) Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 33. DEMERIT: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	26. No certified food handler/manager, Rules 3.5. 27. Personnel with: [communicable disease(s), [] bolls, [] infected wound(s), [] respiratory or [] gastrolinestinal infection, are preparing and serving food. Rule 3.1.4. S DEMERTS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food. [] with poor hygienic practice. [] eating, diribling, in food preparation and/or dishwashing areas. Rules 3.2.B., and 3.4.A. S DEMERTS. 29. Hair restraints not worm by food handlers. Rule 3.3.B. 1 DEMERTIS.	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.	FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3.5 DEMERITS. (19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below: The measured temperature was [] 7°F. Rule 2.3.C.3.5 DEMERITS. 20. [] Frozen food not being kept at 0°F, or below: [//] improper thawing. The measured temperature was [] 9°F. Rule 2.3.C.4.5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 1.40°F or above. The measured temperature was [] 9°F. Rules 2.4.6.1., 24.H.1.a. 5 DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 4.5°F or below. The measured temperature was [] 9°F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.	Tonstructed, [] installed,] constructed, [] installed,] condition of contact surfaces are improperly; [] designed, [] constructed, [] installed,] maintained and/or [] located Rules 4.2.4, 4.2.8, 4.3.4, 4.3.8, 2 DEMERTS.] maintained and/or [] located Rules 4.2.4, 4.2.4, 4.3.8, 2 DEMERTS.] food improperly; [] food old improperly; [] food on the case guards absent. Rules 2.2.4.1, 2.4.7, 2 DEMERTS.] food on the case guards absent. Rules 2.2.4.1, 2.4.7, 2 DEMERTS.] food on the case guards absent. Rule 2.4.1.2, 2.4.7, 2 DEMERTS.] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERTS.] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERTS.] food and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1: 5 DEMERTS.] food and/or [] f	8. Cooked and/or prepared toods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.8.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.8.5. 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.	2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.8.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. 3. Rule 2.1 A.3. 5 DEMERITS. 4. [] Unlabeled. [] improperly labeled containers of food are being used and/or served. 4. [] Unlabeled. [] improperly labeled containers of food are being used and/or served. 5. Canned goods found; [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellifsh 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.	ANCD # ESTAB # SANI # ROOMS SEATS YR. MO. DA SITES YR. MO. DA LICENSE ISSUED YES D NO D SUPPLY AND SOURCE FOOD SUPPLY AND SOURCE	where National Code Code Code Code Code Code Code Code
Code Ephysiament Officer MAN STA-8708	TIEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE, NOTIFY DEPARTMENT, WHEN CORRECTED - 874-8300 X 8703	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate, Rule 12.4 2 DEMERTS. 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: [] not water heaters. [] retrigerators, [] clothes dryers. [] floor funnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots. [] equipped with an automatic control valve. Rule 12.10. 76. [] Life safety code volations: [] Suitable 12.10. 77. Rule 11.1. S. DEMERITS.	ו הושבוו ו	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66 /Floors, walls, ceillings, // not smooth, [] properly constructed, [] in disrepair/, // Not surfaces. Rules 7.1-7.6. 1 DEMERIT. // Not shielded, [] dirty-ventilation inadequate, [] fixture(s) not shielded, [] dirty-ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.	INSECT, RODENT INSECT, RODENT INSECT, RODENT INSECT, RODENT I roaches, [] I I con the premises. Rule 6.16 con facilities: The outer [] I do dentitely screened.	59. Inadequate number of maile, and/or	PLUM Itility sink, [] greated and/or maintained inthout baskflow does [] faucet hose [] faucet hose [] TollET AND HAN impletely enclosed, [] tissue profiled, [] tissue pro	WASTEWATER DISPOSAL 33. 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.	WATER SUPPLY 48.] A copy of the current water analysis was not available at the facility. 49.] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49.] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS. 51.] Hot and [] cold water (under pressure) was not provided to the pressure) was not provided to the pressure). I sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. 52. [] Mobile food units] The water storage tank: [] does not have adequate storage, Rule 8.1.C.1. 2 DEMERITS.	PURPOSE POLLOWAP REGULANT	Location Collins Charles Touse

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	with at temperature of at least 170°F. The measured temperature was [175]. Rule 5.1.C.5.a. 4 DEMERTS. 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 [175]. The measured residual was [175] ppm and the measured temperature was [175]. The measured residual was [175] ppm and the measured temperature was [175]. The measured test kit provided, Rule 5.1.D.4.b. 1 DEMERIT. 37. No chemical test kit provided, Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHVASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [175] P. Rule 5.1.D.3.b. 2 DEMERITS. 38. The final sanitization rinse water temperature was not at least 130°F. The measured temperature was [175] P. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine P. Rule 5.1.D.4.c.(1). 2 DEMERITS. 41. Chemical sanitizing rinse water temperature was not at least 120°F. The measured temperature was [175] P. Rule 5.1.D.4.c.(1). 2 DEMERITS. 43. The chemicals not automatically disponsed. Rule 5.1.D.4.c.(2). 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: [1] not provided [1] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	moking when preparing infinding, in food preparation infinding, in food preparation in the preparation of the state of the	20. Frozen tood not ceing kept at 0°, or below. Historical Procession of the pro	and following any kind of operation when commanded the problem of	[] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. [] Unpasteurized milk. [] milk products. [] cracked eggs. [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.2. 5 DEMERITS. [] Unpasteurized milk. [] leaking, [] with severe dents. [] in rusty condition, Rule 2.1.A.2. 1 DEMERITS. [] Unpasteurized milk. [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. [] Shellfish not being kept in original containination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS. [] 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. 5 DEMERITS. [] Cooked and/or prepared food products without thorough handware products and cooked or prepared food products without thorough handware products and cooked or prepared food products without thorough handware products and cooked or prepared food products without thorough handware products and cooked or prepared food products without thorough handware products and cooked or prepared food products without thorough handware products and cooked or prepared food products without thorough handware products and cooked or products without products and cooked or products without products and cooked or products without pro	ddress MCD # ESTAB # SANI # ROOMS SEATS YR. MO. DAY ICENSE POSTED YES D NO D LOCAL DESTRIBUTION OF THE STEES OF THE STEED OF THE STEES OF THE STEED OF THE STE
Code Enforcement Officer	SARE 4 DEPARTIN	[] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Uighting [] ventiliation inadequate. [] fixture(s) not shielded, [] dirty ventilation hoods. [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 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 bad 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. 75. Gas Appliances; [] hot water heaters, [] refrigerators, [] Jecthes dryers, [] floor furnaces found in sleeping rooms were not; [] adequately vented, [] equipped with	RUBBISH 61. [] inadequate, [] uncovered containers were being used, Rule 6.9. 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.8.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. INSECT, RODENT & ANIMAL CONTROL 64. [] files, [] rodents, [] loaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES	PLUMBING Structure PLUMBING Structure PLUMBING Structure Structu	47. [] Toxic materials. [] personal medications and/or [] first-aid supplies were: **A7. [] Toxic materials. [] personal medications and/or [] first-aid supplies were: **WATER SUPPLY** **A8. [] A copy of the current water analysis was not available at the facility. 48. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks. [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. 52. [Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS. 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. 55. [Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.	PURPOSE POLLOW-UP POLLOW-UP POLLOW-UP POLLOW-UP SOMPLAINT NIVESTIGATION NEW/OTHER POLLOW-UP SOMPLAINT NIVESTIGATION S NEW/OTHER S TOXIC MATTER





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. 2 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.C.5. 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: [] ppm and the measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 38. Hot water sanitization: The wash-water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization rinse water temperature was not at least 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. (1): 2 DEMERITS. 41. Chemical sanitizing not automatically dispensed. Rule 5.1.D.4.c.(2): 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.6. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. 46. Dish racks not stored in a sanitary manner. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	22. Potentially hazardous coid food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating. And refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), and refrigerated storage temperatures. Rules 3.5. 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] pastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 28. Personnel: [] with dirry hands and/or [] smoking when preparing and serving food, washing areas: Rules 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 30. Food/non food, contagt surfaces of equipment [] in disrepair (cracks, chips, per 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. Wipling cloths: [] alifty, [] not stored properly in sanitizing solutions Rule 5.1.B.	INTERNATION OF CONTROL	ESTAB # ESTAB # SANI # ROOM FOOD SUPPLY AND SOURCE FOOD PREPARATION AND PROTEC FOOD PREPARATION AND PROTECT FOOD P
	62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. INSECT, RODENT & ANIMAL CONTROL 64. [] files, [] rodenes, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights., [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights., [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. 66. Floors, walls, cellings, [] not smooth [] properly constructed. [] in disrepair, [] refullation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] Affers, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 67. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. 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 disrepair.	WASTEW 53. The subsurface disposal system was for 54. Wastewater was being improperly discided. 55. (Mobile food units): [] waste water stands food units [] waste water stands for particular and/or [] completely enclose doors. [] properly vented. [] issue pulse 65. 66. and 6.7. 2 DEMERTITS. 59. Inadequate number of [] male, and/or [] male and/or [] hand cleansing soap, vided [] common towel. Rules 6.3. [] inadequate, [] in	DAY PURPOSE REGULAR MATERIALS AND Investing may be required. Rule 6.1.A.1. 5 DEMERITS. [1] Hot and [1] Sold water (under pressure) was not provided to the: [2] Sinks, [3] Idiswashers, or [3] lavatories. Rule 6.1.D.1. 5 DEMERITS. [3] Investing from water storage tank. [4] does not have adequate storage, Rule 8.1.C.1. 2 DEMERITS. [5] Is not being properly cleaned and sanitized after each day's use. [5] Rule 8.1.C.1. 2 DEMERITS. [6] Is not being properly cleaned and sanitized after each day's use.



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. 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. 2 DEMERITS.
10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, Rule 5.1.A.3. 2 DEMERITS.
13. Food not protected during storage/display: [] food left uncovered, [] food improperly storage/display: [] food left uncovered, [] food improperly storage/display: [] food left uncovered, [] food improperly storage/display: [] food left uncovered, [] food improperly storage/display: [] food left uncovered, [] food mproperly storage/display: [] food left uncovered, [] food mproperly storage/display: [] food left uncovered, [] food mproperly stored on floor, [] food containers in cold storage double stacked or nested, [] schools: mlik not kept at 40°F, or below, Rule 2.1.B.1. 2 DEMERITS.
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. LICENSE ISSUED LICENSE POSTED 0 6 MANUAL DISHWASHING:
33. Dishes/utensils not being:
1 DEMERIT. 30./Foo 35. Dishes/utensis are not being sanitized by immersion, we with at temperature of at least 170°F. The measured temperature uses 1.0.5.a. 4 DEMERITS.

36. Dishes/utensis are not being sanitized by immersion for one in solution containing 50 ppm chlorine minimum and at a temperature measured residual was [] ppm and the measured termester of the measured residual was [] ppm and the measured termester of t (J) Spoiled and/or [[_] Unwrapped and/or [_] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.

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

In final sanitization inise water temperature was not at least 180°F. The measured imperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.

In the measured material sanitizers: The wash-water temperature was not at least 120°F. The measured miperature was [] °F. Rule 5.1.D.4.c.(1), 2 DEMERITS.

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In the chemical sanitizing rinse water temperature was not at least 130°F. The measured miperature was [] °F. Rule 5.1.D.4.c.(3), 2 DEMERITS.

In the sanitizing rinse water temperature was not at least 130°F. The measured miperature was [] °F. Rule 5.1.D.4.c.(3), 2 DEMERIT.

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Is tracks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. resumed tood handler/manager. Rules 3.5.

rsonnel with: [_communicable disease(s), [__] bolls, [__] intected wound(s), [_espiratory or ___] gastrointestinal infection, are preparing and serving food. le 3.1.4. S DEMERITS. urate thermometers not available or used to evaluate hot holding, cooking, reheatir refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. I DEMERIT. 70 In pars rious food(s) not being: [] reheated [] locoked long enough to be left heated to all parts Rule 2.4.G.3. 5 DEMERITS.

If potentially hazardous foods requiring refrigeration are not being rapidly cooled of potentially hazardous foods requiring refrigeration are not being rapidly cooled rebow. The measured temperature was: [] F. Rule 2.3.C.4. 5 DEMERITS.

If the was [] F. Rule 2.3.C.4. 5 DEMERITS.

If the was [] F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.

If the was [] F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.

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If the refrigeration is less than 1/4 cubic foot of refrigeration per meal.

If the refrigeration is less than 1/4 cubic foot of refrigeration per meal.

If the refrigeration is less than 1/4 cubic foot of refrigeration per meal. A2. 1 DEMERIT.

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[] adulterated foods are being used and/or served. Rule 2.1.A.1. Lan. 7 [] scraped, [] soaked, [sanitzed by immersion for one minute in a clean chlorine liorine minimum and at a temperature of at least 130°F.

j ppm and the measured temperature was [] °F. ŏ o NO II 190 Jor |] smoking when preparing and serving food,] eating, dinking, in food preparation and/or dish-, and 3.4. A. S DEMERTIS. 7 15 SANI # . [] cracked eggs. [] unpasteurized egg 2.1.B.4. 5 DEMERITS. on premises, being used and/or served. 0 disrepair (cracks, chips, pits, open, and 4.2.B. 2 DEMERITS. pensed. [] handled, [] reused.] preflushed. Rule 5.1.C.4. non having a temperature of at Rule 5.1.C.5. 2 DEMERITS.
30 seconds in clean hot water erature was []°F. SEATS 0 utions Rule 5.1.B. 3 1 DEMERIT. 0 . 4 DEMERITS. The measured 0 Š ¢... WATER SUPPLY

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

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

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

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

51. [] Hot and [] Joold water (under pressure) was not provided to the [] shifts, [] distinwashiers, or [] javatories. 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 santized after each day's use. Rule 8.1.C.1. 2 DEMERITS. DAY TOXIC MATERIALS

47. | Toxic materials, [] personal medications and/or [] first-aid supplies were [] improperly stored. [] labeled. [] used in food. Rule 7.12. 5 DEMERITS. TOILET AND HANDWASH FACILITIES

58. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] properly vented. [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.

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

60. Handwash lavatories: [] clean, [] adequate number [] accessible; [] fixtures maintained, [] hand cleansing soap. [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS. 73. The carpeting is not: [] clean; [] in good repair. Rule 12.9.C. 1 DEMERIT.
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots. [] equipped with an automatic control valve. Rule 12.10.
76. [] Life safety code violations: CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation. State of the construction of the construc 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. • DEMERIT.

71. The [] Tollets, [] lavatonies, [] 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 PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SCON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 [] 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. Incoas, I jumper storage of [] cleaning equipment and articles processed to the storage of [] cleaning equipment and articles processed to the storage of [] cleaning equipment at Incoas. Rule 7.11.B. 1 DEMERIT. PLUMBING

Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. and the waste-oress-connection, without backflow device, exists between the dinking and the waste-or systems at the: [] faucet hose, [] hot water heater. [] water closest, other. INSECT, RODENT & ANIMAL CONTROL

[iles, [] Todents, [] Toeches, [] live animals (other than security or guide dogs)

re found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.

d service facilities: The outer [] doors. [] windows. [] skylights. [] transoms

re not adequately screened. Rule 6.10.D. 4 DEMERITS. in: 11.1. 5 DEMERITS 0 1. Reinspection within



temperature was []°F. Rule 5.† D.3.b. 4 DEMERITS. 40. Sistained 165% hot water dishwashing machine	MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped. [] scaked. [] 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 santitzed 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 santitzed 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. The measured temperature was [] °F. Rule 5.1.C.5b. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING: 38. Hot water sanitzation: The wash-water temperature was not at least 140°F. The measured sund temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitzation thise water temperature was not at least 180°F. The measured sanitzation thise water temperature was not at least 180°F. The measured sanitzation thise water temperature was not at least 180°F. The measured sanitzation thise water temperature was not at least 180°F. The measured sanitzation thise water temperature was not at least 180°F. The measured sanitzation thise water temperature was not at least 180°F. The measured sanitzation this water temperature was not at least 180°F. The measured sanitzation this water temperature was not at least 180°F. The measured sanitzation this water temperature was not at least 180°F. The measured sanitzation this water temperature was not at least 180°F. The measured sanitzation this water temperature was not at least 180°F. The measured sanitzation this water temperature was not at least 180°F. The measured sanitzation this water temperature was not at least 180°F. The measured sanitzation this water sanitzation this water sanitzation this water sanitzation this water s	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 clirty hands and/or] smoking when preparing and serving food [] with poor hygienic practice, [] eating, dirinking, 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: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.3. (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. Wiping cloths: [] dirty: [] not stored properly in sanitizing solutions Rule 5.1.8. DEMERITS.	2.4. 5 DEMERITS. Ding stored at 140°F or Q.11. 2.4.H.1.a. 5 DEM paing stored at 45°F or Q.11. 2.4.H.1.b. 5 Q.11. and 2.4.H.1.b. 5 an 1/4 cubic foot of refr are inadequate. Rules 2 are inadequate hot h Rules 2.3.C.1. and 2.3. RSONNEL	12. Food (ice) contact surfaces are improperly: [] designed. [] constructed. [] Installed. [] Inminitarined and/or [] located. Rules 4.2.A., 4.3.A., 4.3.B., 2.5. DEMERITS. [] Inminitarined and/or [] located. Rules 4.2.A., 4.3.A., 4.3.B., 2.5. DEMERITS. [] Incorporate the filter of floor. [] food containers in cold storage double stacked or nested. [] stroad on floor. [] food containers in cold storage double stacked or nested. [] stroad storage double stacked or nested. [] stroad storage storage floor. [] located. Rules 10.2. [] 1/12 pint milk not retained. [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. [] Located. Rules 2.1.B.1. 2 DEMERITS. [] Storage of [] flood and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1: 5 DEMERITS. [] Unwrapped and/or [] potentially hazardous food. Rule 2.3.B.7. 1 DEMERIT. [] Demertially hazardous foods) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. [] Propared potentially hazardous foods requiring refrigerable are not being rapidly cooled to 45° or below. The measured temperature was [] F. Rule 2.3.G.3. 5 DEMERITS. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured	4. [] Unlabeled [] improperly labeled containers of food are being used and/or served. Rule 2.1,2.2. 1 DEMERIT. 5. Canned goods found: [] leaking. [] with severe dents. [] in rustly condition, and/or [] swellen. Rule 2.1,2.1.5 DEMERITS. 6. [] Shelifish not being kept in original container; [] seafood products misrepresented. Rules 2.1,8.2 and 2.1,8.3.1 DEMERITS. 7. Meat and/or meat products not USDA approved. Rule 2.1,2.5 DEMERITS. 7. Meat and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2,4.1. and 2.3,8.5.2 DEMERITS. 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2,4.1. and 2.3,8.5.5 DEMERITS. 10. Faw [] Inuits and/or [] vegetables are not washed before being used and/or served. Rule 2.4,8.1.2 DEMERITS. 11. Food contact surfaces not: [] washed, [] ninsed, and/or [] santized after each use and following any kind of operation when contamination may have occurred. Rule 5.1,4.3.2 DEMERITS.		BSTAB#
	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: [] hor water heaters, [] refrigerators, [] clothes dryers, [] floor turnaces found in sleeping rooms were not: [] adequately verted. [] equipped with a permerit suitably verted. [] equipped with a permerit stately code violations: [] Life safety code violations: [Explain: Rule 11.1. S 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	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.17.8, 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 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; [] invatories, [] showers, were not [] clean, [] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.	RUBBISH 61. [] inadequate. [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. [] fless [] rodents [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.	PLUMBING PLUMBING	Journet usuity hay be required. The continuence of the continuence o	NEW/OTHER	ame Cation PURPOSE REGULAR FOLLOW-UP COMPLAINT S WITH



SETS # SEE

TY OF PORTLAND, MAIN -OOD SERVICE HEALTH INSPECTION REPORT

20-11-1

MANUAL DISHWASHING: 3. Dishes/utensils not being: [] scraped. [] soaked. [] preflushed. Rule 5.1.C.4. 1. DEMERIT. 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. 3. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean first water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 3. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine with a temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS. 3. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine with a temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT. 3. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine with a temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT. 3. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine with a temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT. 3. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS. 4. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 4. Dish racks not stored in a sanitizary manner. Rule 5.1.D.4.c.(2). 2 DEMERITS. 4. Dish racks not stored in a sanitizary manner. Rule 5.1.D.4.c. 1 DEMERIT. 4. Dish racks not stored in a sanitary manner. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT. 4. Gauges: [] not provided [] inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	24. The containers used transporting food are inadequate. Rules 2.4.L.1. and 9.1.A. 1 DEMERT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: communicable disease(s), j.bolis; j.infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 28. Personnel: with dirty, hands and/or j.smoking when preparing and serving food, washing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 30. Food/non food contact surfaces of equipment j.in disrepair (cracks, chips, pits, open seams), j not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly; j stored, j dispensed, j handled, j reused. 32. Wiping cloths: j dirty, j not stored properly in sanitizing solutions Rule 5.1.B. 1 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 (Ice) contact surfaces are improperly: [] designed. [] constructed. [] installed. Rule 5.1.4.3. 2 DEMERITS. 13. Food not protected during storage/display: [] food left uncovered. [] food improperly stored on floor. [] food containers in cold storage double stacked ornered. [] food improperly stored on floor. [] food containers in cold storage double stacked ornered. [] food improperly stored on floor. [] food containers in cold storage double stacked ornered. [] food improperly stored on floor. [] food containers in cold storage double stacked ornered. [] food improperly stored on floor. [] food containers in cold storage double stacked ornered. [] food and/or [] potentially hazardous. Rule 2.4.1. 2.4.7. 2 DEMERITS. 14. Institutions: Ghost tray(s) [] not kept. [] not dated. Rule 10.2 [] Tit/2 pint milk not retained. [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ide or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. 16. [] Unwrapped and/or [] beverages in ide or water is prohibited. Rule 2.4.1.2. 2 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.C.1. 3 DEMERITS. 21. Forentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] F. Rules 2.3.C.1. 5 DEMERITS. 22. Crewded refrequency. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.	Rule 2: Fulle 2: Fulle 2: Fulle 3: Fulle 4: Fulle 3: Fulle 4: Fulle 4: Fulle 4: Fulle 5: Full
Price an among a service of the serv	INSECT, RODENT & ANIMAL CONTROL Files	55. [Mobile food units]: [] Iwaste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS. PLUMBING Fixed press tank [] utility sink [] grease trap. [] drain, [] plumbing; is improperly large trap. [] Iristalled and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. TOILET AND HANDWASH FACILITIES TOILET AND HANDWASH FACILITIES Rule 6.4.C. 5 DEMERITS. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] lissue provided, [] loovered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS. Toilet AND HANDWASH FACILITIES 8. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] lissue provided, [] loovered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] Ifemale toilets. The number of toilets are: [] male and []] learn [] leasing soap. [] sanitary towellhand drying devices not provided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS. 60. Handwash lavatories: [] clean, [] Jadequate number, []] accessible, [] fixtures maintained. [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas are not constructed to be; [] Jinaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.	PURPOSE REGULAR



LICENSE POSTED 05170 [] Spoiled and/or [5 DEMERITS. Ishes/utensis are not being sanitized by immersion for 30 seconds in clean hot water iff at temperature of at least 170°F. The measured temperature was []°F. Rule 5.1.C.5. 2 DEMERITS.

It at temperature of at least 170°F. The measured temperature was []°F. water iff at temperature was []°F. water iff at least 170°F. The measured temperature of at least 130°F. Is the substitute of the measured temperature of at least 130°F. In measured residual was [] ppm and the measured temperature of at least 130°F. In measured temperature of the measured temperature urate thermometers not available or used to evaluate hot holding, cooking, reheated storage temperatures. Fulles 2.3.C.1. and 2.3.D.2. T DEMERIT. onnet with:[...] communicable disease(s), [...] boils, [...] infected wound(s), respiratory or [...] gastrointestinal infection, are preparing and serving food, 3.1.A. 5 DEMERITS. Illish not being kept in original container. [] seafood products misre 1.B.2 and 2.1.B.3. 1 DEMERITS.

No/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. usurfaces not [] washed, [] rinsed, and/or [] sanitized after each use g any kind of operation when contamination may have occurred.

3. 2 DEMERITS.

contact surfaces are improperly: [] therefore being used and/or [] location. orected during storage/display: [] food left uncovered. [] food improperly or. [] food containers in cold storage double stacked or nested, out at severe the stacked or nested. [] food storage stacked or nested, guards absent. Rules 2.2.A.1.. 2.4.F.7. 2 DEMERITS. [] foot tray(s) [] not kept. [] not dated. Rule 10.2 [] 1/12 pint milk not schools; milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. centrally hazardous foods requiring refrigeration are not being rapidly cooled low. The measured temperature was:

| "F. Rule 2.3.C.3.5 DEMERTS. | "F. Rule 2.3.C.3.5 DEMERTS. | The measured swas | F. Rule 2.3.C.4.5 DEMERTS. | The measured swas | F. Rule 2.3.C.4.5 DEMERTS. | The measured swas | F. Rule 2.4.C.4.5 DEMERTS. | The measured swas | F. Rules 2.4.C.1.2.4.H.1.a.5 DEMERTS. | The measured swas | F. Rules 2.4.C.1.3.24.H.1.a.5 DEMERTS. | F. Rules 2.4.C.1.3.34.C.4.H.1.b.5 DEMERTS. | F. Rules 2.4.C.1.3.34.H.1.b.5 DEMERTS. | F. Rules 2.4.C.1.3.34.C.4.H.1.b.5 DEMERTS. | F. Rules 2.4.C.1.34.C.4.H.1.b.5 DEMERTS. | F. Rules 2.4.C.1.34.C.4.H.1.b.5 DEMERTS. | F. Rules 2.4.C.1.34.C.4.H.1.b.5 DEMERTS. | F. Rules 2.4.C.4.H.1.b.5 DEMERTS. | F. Rules 2.4.C.1.34.C.4.H.1.b.5 DEMERTS. | F. Rules 2.4.C.4.H.1.b.5 DEMERTS. | F. Rules 2. [] with dify hands and/or [] smoking when preparing and serving food, or hygienic practice, [] eating, drinking, in food preparation and/or dishass, Rules 3:2.A., 3:2.B., and 3.4.A. S DEMERITS. prepared toods are subjected to cross contamination, from [] raw foocurces of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERTS

dile raw and cooked or prepared food products without thorough handween. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

profor [] vegetables are not washed before being used and/or served. FOOD TEMPERATURES robust food(s) not being: [] reheated [] cooked long enough to be ed to all parts Rule 2.4.G.3.5 DEMERITS.

tially hazardous foods requiring refrigeration are not being rapidly cooking hazardous foods requiring refrigeration are not being rapidly cooking hazardous foods requiring refrigeration. The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3.5 DEMERIT The measured temperature was [] *F. Rule 2.3.C.3. FOOD SUPPLY AND SOURCE
] adulterated foods are being used and/or served. Rule 2.1.A.1. FOOD PREPARATION AND PROTECTION ared foods are subjected to cross contamina `Q FOOD EQUIPMENT AND UTENSILS

surfaces of equipment: [] in disrepair (cracks, chips, pits, open leanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

property: [] stored. [] dispensed. [] handled. [] reused.

2 DEMERITS. w.J] milk products, [] cracked eggs. |] served. Rules 2.1.B.4. S DEMERITS. proved source on premises, being use rly labeled containers of food are being used and/or served [] scraped, [] soaked, [] preflushed, Rule 5.1.C.4 king, [] with severe dents. [] in rusty condition. ··· () o o O D entially hazardous food products previously served to the 2.4.J.1. 5 DEMERITS.

properly to store food. Rule 2.3.B.7. 1 DEMERIT. stored properly in sanitizing solutions Rule 5.1.B. DISHWASHING PERSONNEL perly: [] designed, [] constructed, [] installed, les 42.A., 42.B., 43.A., 43.B. 2 DEMERITS. SANI # 1 DEMERIT. 6 5.1.D.6. 1 DEMERIT. 95 5.1.D.1. and 5.1.D.2. \mathcal{C} 6 SEATS <u>5</u> Zlp Co misrepresented. and 9.1.A. ⋨ San Commen Š . 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 insatisfactory. Rule 6.1.A.1. 5 DEMERITS.

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

51. [] Hot and [] cold water (under pressure) was not provided a significant of the street of DAY T. Son 59. Inadequate number of [] male and [] [] male and [] 60. Handwash lavatories: [] hand of vided [] common tower (খ (8) 67. PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER The subsurface disposal syst
 Wastewater was being improjourned.
 (Mobile food units): [] wasterned.
 Pule 8.1.C.2. 4 DEMERITS. TOXIC MATERIALS

[] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS. Storage areas were not c. Storage areas are not c. Storage areas are not c. Storage areas are not c. TOILET AND HANDWASH FACILITIES

Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] properly vented. [] tissue provided. [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7, 2 DEMERITS.

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

Handwash lavatories: [] clean; [] adequate number, [] accessible, [] fixtures maintained. [] hand cleansing soap, [] senitary towerhand drying devices not provided [] common towel; Rules 6.3, and 6.8, 4 DEMERITS. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 Hand cleansers, 2 DEMERITS. were found on the prem Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. cross-connection, without backflow device, exists between the dinking and the waste ber systems at the: [] faucet hose, [] hot water heater. [] water closets, or systems at the: [] faucet hose, [] hot water heater. Fulle 6.4.C. 5 DEMERITS of the control of th CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES alls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, surfaces, Rules 7.1-7.6, 1 DEMERIT. age of [129.D. 2 es. Rules [] clean, [] in good r suitably sanitized and p ncovered containers were being used. Rule 6.9.

It [] clean. [] free of litter, Rule 6.9.B.4. 2 DEI
constructed to be: [] inaccessible to vermin. [
tionable safety. Rules 6.9 and 6.10. 2 DEMERIT] roaches, [] live ani ises. Rule 6.10. and 7.1 ESTAB. TYPE CT, RODENT & ANIMAL CONTROL

roaches, [] live animals (other than security or guide dogs)
s. Rule 6.10. and 7.12.G. 4 DEMERITS.

outer[] doors, [] windows, [] skylights, [] transoms
red. Rule 6.10.D. 4 DEMERITS. nder pressure) was not provided to the IT | Javatories. Rule 6:1.0.1. S DEMERITS. IT | Joses not have adequate storage tank: | Joses not have adequate storage. not and sanitized after each day's use. quate, [] fixture(s) not s] exhaust fans. Rules 7 ssary equipment and arti [] not found, [] inade Reinspection within Rule 12.9.C. 1 DEMERIT. t, unclean, [] in disrepair, 9 and 12.11. 1 DEMERIT. t [] clean, [] in good rej Rule 7.11.B. elded, [] dirty ventilation ; 7.9, 7.10. 1 DEMERIT. s present. Rule 7.11.A.1. clothes dryers, [] floor nted, [] equipped with Rule 12.10. ate. Rule 12.4 2 DEMERITS. 5 PT DEMERITS. the waste E

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Inspections Copy



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1 Dishes/urensis for being. [] Science, [] Science, [] Prefluence, Auto-Science, [] Prefluence, Auto-Science, [] Prefluence, Auto-Science, [] Prefluence, Auto-Science, Auto-Scien	ndler/manager, Rules 3.5. communicable disease(s), [] boils, [] infected approximation of the preparing and ser exists. gastrointestinal infection, are preparing and ser exists. I gastrointestinal infection, are preparing and ser exists. I gastrointestinal infection, are preparing and ser exists. I gastrointestinal infection, are preparing and ser exists. FOOD EQUIPMENT AND UTENSILES and 3.2.A., 3.2.B., and 3.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.B., 2.0. 2.0 to silv cleanable. Rules 4.1,A., 4.2.A., and 4.2.	18. Potentially hazardous food(s) not being:] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. S DEMERTIS. 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was []3F-Rule 2.3.C.3. S DEMERTIS. 20. [] Frozen food not being kept at 0°F, or below: [47 improper thawing. The measured temperature was []9F. Rule 2.3.C.4. S DEMERTIS. 21. Potentially hazardous not food(s) not being stored at 140°F, or above. The measured temperature was []9F. Rules 2.4.G.1. 2.4.H.1.a. S DEMERTIS. 22. Potentially hazardous cold food(s) not being stored at 140°F, or below. The measured temperature was []9F. Rules 2.4.G.1. and 2.4.H.1.b. S DEMERTIS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTIS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 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 DEMERTI. PERSONNEL	gemployees handle raw and cooked or prepared food products without thorough handwashing in between: Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS. washing in between: Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. washing in between: Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food ontact surfaces not [] washed, [] tinsed, and/or [] santized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. 12. Food (ice) contact surfaces are improperly: [] designed, [] constructed, [] installed. Rule 5.1.A.3. 2 DEMERITS. [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.B., 2 DEMERITS. 13. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, stored on floor, [] food containers in cold storage double stacked or nested, stored on floor, [] food containers in cold storage double stacked or nested, storage of [] shocks; milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS. 16. [] "Uniwrapped and/or [] potentially hazzardous food products previously served to the public were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	D SOURCE boing used and/ors	Owner Name Address Address MCD # ESTAB # SANI # ROOMS SEATS YR. MO. D. LICENSE ISSUED YES D NO D S NO D
74. In expeting is not: [] clean, [] in good repair, Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not sulfably sanitized and spackaged. Rule 12.5. 2 DEMERITS. 75. Gas Appliances; [] hot water heaters, [] refrigerators, [] Jothes dryers, [] Thore furnaces found in sleeping rooms were not: [] adequately vented, [] iffor automatic pilots, [] equipped with a function of the property of the	ICTION OR MAINTE Is. [] not smooth. [Aules 7.1-7.6.1 DEK Aules 7.1-7.6.1 DEK Aules 7.1-7.6.1 DEK I [] filters. [] jext d. [&]-armrecessary []] cleaning equipn []] cleaning equipn LC LC LC LC Buratories. [] inadequal improper bed spacil lavatories. [] show J.D. 2 DEMERITS. []] towels, were: []	59. Inadequate number of [] male, and/or [] temale tollets, the number or tollets are: [[] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number: [] accessible, [] fixtures maintained. [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3, and 6.8 4 DEMERITS. RUBBISH 61. [] inadequate, [] uncovered containers were being used. Rule 6.9, 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9. B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned. [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 64. [] flies, [] rodents, [] mosches, [] flive animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.02. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] stylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.	WASTEW The subsurface disposal system was fo Wastewater was being improperly disch (Mobile food units): [] waste water ste Rule 8.1.C.2. 4 DEMERITS. PL [] Kitchen sink, [] utility sink, [] g [] sized, [] installed and/or maintain A cross-connection, without backflow, water systems at the: [] faucet hose, [] other: TOILET AND H. "TOILET AND H. "Tollets rooms. [] Completely enclose Bules 6.5, 6.6, and 6.7. 2 DEMERITS.	TOXIC MATERIALS Jook Town	Location PURPOSE POLLOW-UP COMPLAINT NIEW/OTHER STAB. TYPE POLLOW-UP STRATION Adays Toliow-up April Toliow-up