

Inspection Services

Michael J. Nugent  
Manager

Department of Urban Development

Joseph E. Gray, Jr.  
Director



## CITY OF PORTLAND

December 12, 2000

Rev. Garvin Warden  
Chestnut Street United Methodist Church  
17 Chestnut Street  
Portland, ME 04101

RE: 17 Chestnut St.  
CBL: 027-C-010

Dear Reverend Warden:

This letter serves notice to the organization on 17 Chestnut Street regarding the Food Service functions provided at that location. Per Chapter 11 of the City of Portland Municipal Code, Food and Food Handlers, Section 11-28 requires the Cleaning of Premises. Specifically, Section 11-28(b) thru (f) states the acceptable methods of cleaning and sanitizing utensils, kitchenware, and food contact surfaces of equipment used in the preparation, service, display or storage of potentially hazardous food. In general, you need to provide one of two sanitizing methods: an approved bactericidal process using chemical solution or hot water (180), to be measured by a City Code Enforcement Officer.

Thank you for your attention to this matter. If you have any questions regarding this issue, please call me at 874-8715.

Sincerely,

A handwritten signature in cursive script, reading 'Jeanie Bourke', is written over a horizontal line.

Jeanie Bourke  
Code Enforcement Officer



27-C-10  
Sent to State

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

1-3-97

Owner Name: Christina's 57 Lunch Establishment Name: Christina's 57 Lunch  
 Address: 17 Chestnut St Zip Code: \_\_\_\_\_ Location: Portland, ME  
 MCD #: 05170 ESTAB #: \_\_\_\_\_ SANI # ROOMS SEATS  
 SITES \_\_\_\_\_ YR. MO. DAY  
 LICENSE ISSUED YES  NO  INVESTIGATION: 4 4 5  
 LICENSE POSTED YES  NO  5  
 DATE: \_\_\_\_\_

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination from:  raw foods or  other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
- Employee handles raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not:  washed,  rinsed, and/or  sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly:  designed,  constructed,  installed,  maintained and/or  located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display:  food left uncovered,  food improperly stored on floor,  food containers in cold storage double stacked or nested.  sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions:  Ghost trays,  not kept,  not dated. Rule 10.2.  1/2 pint milk not retained,  school; milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

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

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with:  communicable diseases,  boils,  infected wounds,  respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel:  with dirty hands and/or  sneezing when preparing and serving food,  with poor hygienic practices,  eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.8. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING

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

TOXIC MATERIALS

- Toxic materials:  personal medications and/or  first-aid supplies were:  improperly stored,  labeled,  used in food. Rule 7.1.2. 5 DEMERITS.

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, ROBERT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

Code Enforcement Officer: \_\_\_\_\_  
 Establishment Representative: Thompson, Nicholas



ADVISORY BOARD

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

27-0-10 94

Owner Name: Chas. St. John's Deli Establishment Name: Chas. St. John's Deli Zip Code: 04101 Location: Portland

Address: 170 Webster St

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE	YR.	MO.	DAY	PURPOSE	REGULAR FOLLOW-UP	ESTAB. TYPE	REINSPECTION TO BE CONDUCTED WITHIN	5 PT	4 PT	2 PT	1 PT
05170					03/21/16				1	1	Other	within				

License Issued: YES  NO  License Posted: YES  NO

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Gauges: not provided, inoperative. Rules 5.1.D.1 and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair. Dirty surfaces. Rules 7.7, 7.6. 1 DEMERIT.
- Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises filtered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, understated, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4.
- Drinking glasses not suitably sanitized and packaged. Rule 12.8. 2 DEMERITS.

- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations: Explain. Rule 11.1. 5 DEMERITS.

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*Thomas M. McElroy*  
Code Enforcement Officer  
Establishment Representative



SEND TO STATE  
NO STATE KITCHEN  
NO STATE OR FSE APPROVED

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

87-C-10  
City Lic EXPIRES 6/1/99

Owner Name: Michael St. United Methodist Church Establishment Name: United Methodist Church  
 Address: 170 Liberty ST Zip Code: 04101 Location: Portland  
 MCD #: 051170 ESTAB #:          SANI # ROOMS SEATS  
 LICENSE ISSUED: YES  NO  NO D. 52 YR. MO. DAY  
 LICENSE POSTED: YES  NO  NO D. 02/15/09

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
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- Frozen food not being kept at 0°F. or below. [ ] improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F. or above. The measured temperature was [ ] °F. Rules 2.4.G.1. 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F. or below. The measured temperature was [ ] °F. Rules 2.4.G.1. and 2.4.H.1.b. 5 DEMERITS.
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1. and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair. Rules 7.17.6. 1 DEMERIT.
- Lighting, ventilation inadequate, fixtures not shielded, dirty, ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT.
- Premises ill-fitted, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

LODGING

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

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

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X8703  
 \* The Repair To Toilet, Fire Dept.

Code Enforcement Officer: William O'Donnell 874-8708  
 Establishment Representative:





27-0-10

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

Shell City license

93

Owner Name: Chestnut Street Int'l of McDonald's Establishment Name: Same

Address: 17 Chestnut St Zip Code: 04101 Location: Portland

MCD #	ESTAB #	SANI #	ROOMS	SEATS	DATE			REGULAR FOLLOW-UP INVESTIGATION NEW/OTHER	ESTAB. TYPE	Inspection to be conducted within days of follow-up	DEMERTS
					YR.	MO.	DAY				
05170							5	51	5	1	
LICENSE ISSUED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>									
LICENSE POSTED	YES <input type="checkbox"/>	NO <input type="checkbox"/>									

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

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

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

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

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

- DISHWASHING**
- MANUAL DISHWASHING: WASHT SINK
- Dishes/utensils not being:  scraped,  soaked,  pre-rinsed. Rule 5.1.C.4. 1 DEMERT.
  - Dishes/utensils not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was  °F. Rule 5.1.C.5. 2 DEMERTS.
  - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was  °F. Rule 5.1.C.5.a. 4 DEMERTS.
  - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was  ppm and the measured temperature was  °F. Rule 5.1.C.5.b. 4 DEMERTS.
  - Sustained 165°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERTS.
  - Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was  °F. Rule 5.1.D.4.c.(1). 2 DEMERTS.
  - The final sanitization, rinse water temperature was not at least 180°F. The measured temperature was  °F. Rule 5.1.D.3.b. 4 DEMERTS. COOL WASHING
  - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT. CHLORINE TEST KIT
- MECHANICAL DISHWASHING:**
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was  °F. Rule 5.1.D.3.b. 2 DEMERTS.
  - The final sanitization, rinse water temperature was not at least 180°F. The measured temperature was  °F. Rule 5.1.D.3.b. 4 DEMERTS. COOL WASHING
  - Sustained 165°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERTS.
  - Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was  °F. Rule 5.1.D.4.c.(1). 2 DEMERTS.
  - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS.
  - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was  °F. Rule 5.1.D.4.c.(3). 2 DEMERTS.
  - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT.
  - Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERT.
  - Gauges:  not provided,  inoperative. Rules 5.1.D.1, and 5.1.D.2. 1 DEMERT.

- TOXIC MATERIALS**
- Toxic materials,  personal medications and/or  first-aid supplies were:  improperly stored,  labeled,  used in food. Rule 7.12. 5 DEMERTS.
- WATER SUPPLY**
- A copy of the current water analysis was not available at the facility.
  - Further testing may be required. Rule 6.1.E.3. 2 DEMERTS.
  - Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTS.
  - The free chlorine was less than 0.25 ppm. The measured chlorine residual was  ppm. Rule 6.1.A.2. 5 DEMERTS.
  - Hot and  cold water (under pressure) was not provided to the:  sinks,  dishwashers, or  lavatories. Rule 6.1.D.1. 5 DEMERTS.
  - (Mobile food units)  The water storage tank  does not have adequate storage.  is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERTS.

- WASTEWATER DISPOSAL**
- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERTS.
  - Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERTS.
  - (Mobile food units):  waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERTS.
- PLUMBING**
- Kitchen sink,  utility sink,  grease trap,  drain,  plumbing: is improperly sized,  installed and/or maintained. Rules 6.4.F, and 7.8. 2 DEMERTS.
  - A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the:  faucet nose,  hot water heater,  water closets,  other. Rule 6.4.C. 5 DEMERTS.

- TOILET AND HANDWASH FACILITIES**
- Toilets rooms:  Completely enclosed,  Equipped with self-closing, tight fitting doors,  properly vented,  tissues provided,  covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERTS.
  - Inadequate number of  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5. 1 DEMERT.
  - Handwash lavatories:  clean,  adequate number,  accessible,  fixtures maintained,  hand cleansing soap,  sanitary towel/hand drying devices not provided,  common towel. Rules 6.3, and 6.8. 4 DEMERTS.
- RUBBISH**
- Inadequate,  uncovered containers were being used. Rule 6.9. 2 DEMERTS.
  - Storage areas were not  clean,  free of litter. Rule 6.9.B.4. 2 DEMERTS.
  - Storage areas are not constructed to be:  inaccessible to vermin,  easily cleaned,  refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERTS.

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

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

- IMPROPER STORAGE OF  cleaning equipment,  linens. Rule 7.11.B. 1 DEMERT.**
- LODGING**
- The sleeping room(s) are:  inadequately ventilated, unclear,  in disrepair,  undensitized,  improper bed spacing. Rules 12.2 and 12.11. 1 DEMERT.
  - The  Toilets,  lavatories,  showers, were not  clean,  in good repair. Rules 12.3, and 12.9.D. 2 DEMERTS.
  - Hand cleansers,  towels, were:  not found,  inadequate. Rule 12.4. 2 DEMERTS.
  - The carpeting is not:  clean,  in good repair. Rule 12.9.C. 1 DEMERT.

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

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

Maana / sanitise in 3 bay sinks

using bleach at 500-100 ppm

use 1 teaspoon per gallon of water



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

27-C-10 / 500

Owner Name: Christina St. Charles Establishment Name: SAVUE  
 Address: 17 Chestnut St Zip Code: 04101 Location: Portland  
 MCD #: 05170 ESTAB #: 01000 SANI # ROOMS SEATS DATE  
 SITES 51000 YR. MO. DAY  
 LICENSE ISSUED YES  NO  9/6/21  
 LICENSE POSTED YES  NO

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from  raw foods or  other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not:  washed,  rinsed and/or  sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (top) contact surfaces are improperly:  designed,  constructed,  installed,  maintained and/or  located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display:  food left uncovered,  food improperly stored on floor,  food containers in cold storage double stacked or nested,  sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions: Ghost tray(s)  not kept,  not dated. Rule 10.1.2  1/2 pint milk not returned,  school's milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.I.1. 5 DEMERITS.
- Open carts were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

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

WATER SUPPLY

- A copy of the current water analysis was not available at the facility.  Further testing may be required. Rule 5.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was  ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and  cold water (under pressure) was not provided to the:  sinks,  dishwashers, or  lavatories. Rule 6.1.D.1. 5 DEMERITS.
- (Mobile food units) The water storage tank:  does not have adequate storage,  is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

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

PLUMBING

- Kitchen sink,  utility sink,  grease trap,  drain,  plumbing, is improperly:  sized,  installed and/or maintained. Rules 6.4.F. and 7.3. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the:  faucet hose,  hot water heater,  water closets,  other. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

- Gas Appliances:  hot water heaters,  refrigerators,  clothes dryers,  floor furnaces found in sleeping rooms were not:  adequately vented,  equipped with automatic pilots,  equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations: Explain. Rule 11.1. 5 DEMERITS.

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



27-C-11  
No City License current

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

88

Owner Name: Christy St. United Methodist Church Establishment Name: Portland  
Address: 17 Chestnut St Zip Code: 04101 Location: Portland

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

NO STATE LICENSE

WATER SUPPLY

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

- FOOD PREPARATION AND PROTECTION
- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERRITS.
  - Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERRITS.
  - Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERRITS.
  - 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 DEMERRITS.
  - Food (flee) contact surfaces are improperly designed, constructed, maintained, or located. Rules 4.2.A.4. 4.2.B. 4.3.A. 4.3.B. 1 DEMERRIT.
  - Food not protected during storage/display, food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1. 2.4.F.7. 5 DEMERRITS.
  - 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 DEMERRITS.
  - Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERRITS.
  - Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERRITS.
  - Open carts were being used improperly to store food. Rule 2.3.B.7. 1 DEMERRIT.

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

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

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

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

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

TOXIC MATERIALS

- Toxic materials: personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.1.2. 5 DEMERRITS.

- WATER SUPPLY
- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERRITS.
  - Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERRITS.
  - The free chlorine was less than 0.25 ppm. The measured chlorine residual was \_\_\_\_ ppm. Rule 6.1.A.2. 5 DEMERRITS.
  - Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERRITS.
  - 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 6.1.C.1. 2 DEMERRITS.

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

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

- TOILET AND HANDWASH FACILITIES
- Toilets rooms: Completely enclosed, equipped with self-closing, tight fitting doors, properly vented, issue provided, covered waste receptacle (ladies). Rules 6.5. 6.6. and 6.7. 2 DEMERRITS.
  - Inadequate number of male and/or female toilets. The number of toilets are: male \_\_\_\_ female \_\_\_\_.
  - Handwash facilities: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided, cotton towel. Rules 6.3. and 6.8. 4 DEMERRITS.

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

- INSECT, RODENT & ANIMAL CONTROL
- flies, rodents, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERRITS.
  - Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERRITS.

- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
- Floors, walls, ceilings, not smooth, properly constructed, in disrepair.
  - Lighting, ventilation inadequate, fixtures not shielded, dirty, ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERRIT.
  - Premises illitared, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERRIT.

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

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

1 - Condenser dirty 12 - DO NOT USE

SPONGES - ONLY WIPING CLOTHS IN BLEACH SOLUTION

1/2 FRIDGE 30-Storage tuble on shelves needs surface repair on shelf 60-Alped soap at handwash sink.

Denise Banks 874-8715

Code Enforcement Officer

Establishment Representative