





CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

401 A001

99

Owner Name: KYANTO'S Establishment Name: JANE  
 Address: 1579 WASHINGTON AVE Location: PORTLAND  
 Zip Code: \_\_\_\_\_  
 MOD # 05170 ESTAB # 11896 SANI # \_\_\_\_\_ ROOMS \_\_\_\_\_ SEATS \_\_\_\_\_  
 DATE: YR. 04 MO. 08 DAY 05  
 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 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. *COPPER SINKS*
  - Food (ice) contact surfaces are improperly:  designed,  constructed,  installed,  maintained and/or  located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
  - Food not protected during storage/display;  food left uncovered,  food improperly stored on floor,  food containers in cold storage double stacked or piled,  sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. *POSSIBLY*
  - Institutions; Ghost tray(s)  not kept,  not dated. Rule 10.2.  1/2 pint milk not retained,  schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
  - Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
  - Unwashed and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.3.1. 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.
  - 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/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.
    - 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.
  - Mechanical Dishwashing:
    - Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was  °F. Rule 5.1.D.3.b. 2 DEMERITS.
    - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was  °F. Rule 5.1.D.3.b. 4 DEMERITS.
    - Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.
    - Chemical sanitizers: 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.
  - (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-systematic, 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 DEMERITS.

- TOILET AND HANDWASH FACILITIES**
- Toilets rooms:  Completely enclosed,  Equipped with self-closing, tight fitting doors,  properly vented,  tissue provided,  covered waste receptacle (addies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
  - Inadequate number of  male, and/or  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,  dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
  - Lighting  ventilation inadequate,  fixture(s) not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.5, 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.

- LOGGING**
- The sleeping room(s) are:  inadequately ventilated, unclear,  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 DEMERITS.
  - The carpeting is not:  clean,  in good repair. Rule 12.9.C.1 DEMERIT
  - Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
  - Gas Appliances:  hot water heaters,  refrigerators,  clothes dryers,  floor furnaces found in sleeping rooms were not:  adequately vented,  equipped with automatic pilots,  equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
  - Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.

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

1- GRAY OPENED SLICER  
 13- CHECK OLD PROTECT COVERS  
 25- MUST USE PLASTIC HEAVY BASKETS  
 27- CLEAN PAN COVERS - WALK IN

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



**CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT**

97  
901-A-001

Owner Name: ANNETS Establishment Name: SAME  
 Address: 1379 Washington Ave Location: FORTHMO  
 MCD #: 05170 ESTAB #: 11898 SANI #: 59 ROOMS: 1 SEATS: 1 ZIP CODE: 03003  
 License Issued: YES  NO  YR. MO. DATE: 03 00 03  
 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. 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., 4.3.C. 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. 2 DEMERITS.
- Institutions; Ghost tray(s)  not kept,  not dated. Rule 10.2  1/2 pint milk not retained,  schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

**FOOD TEMPERATURES**

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

**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: 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. 2 DEMERITS.
- Sustained 165°F hot water dishwashing machine  °F. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was  °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was  °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges:  not provided  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:  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 6.1.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 6.1.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**

- Toilet 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 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,  dirty surfaces. Rules 7.1.7.6. 1 DEMERIT.
- Lighting  ventilation inadequate,  fixture(s) not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.6.7.9. 7.10. 1 DEMERIT.
- Premises 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:  
Rule 11.1. 5 DEMERITS

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

13-Cover Sked-Feed  
67-Clean FANCEVER-WALK IN

*Annets*  
Code Enforcement Officer  
Establishment Representative





DO NOT SEND TO STATE  
CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

401-A-1  
90

Owner Name: Amato's Embroideries Establishment Name: Amato's Sandwich Shoppe  
 Address: 1379 Washington Ave Zip Code: 04103 Location: Portland  
 MCD #: 051170 ESTAB #: 1111 SANI # ROOMS SEATS  
 YES- NO- YES- NO- YES- NO-  
 LICENSE ISSUED: YES- NO- DATE: 010810 REGULAR FOLLOW-UP: 1  
 LICENSE POSTED: YES- NO- YR. MO. DAY INVESTIGATION: 3 REINSPECTION TO BE CONDUCTED WITHIN: 01 DAYS  
 NEW/OTHER: 5 FOLLOW-UP DAY LETTER OF: 2

- 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 (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,  schools: milk not kept at 40°F or below, Rule 2.1.B.1. 2 DEMERITS.
  - Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
  - 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.

- FOOD TEMPERATURES**
- Potentially hazardous food(s) not being:  reheated,  cooked long enough to be adequately heated to all parts Rule 2.4.C.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.
  - 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 8.5.
  - 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, 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.
  - Mopping cloths:  dirty,  not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

- 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: The wash-water temperature was not at least 140°F. The measured temperature was  °F. Rule 5.1.D.3.b. 2 DEMERITS.
  - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was  °F. Rule 5.1.D.3.b. 4 DEMERITS.
  - Sustained 165°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERITS.
  - Chemical sanitizers: 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.
  - (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,  other. Rule 6.4.C. 5 DEMERITS.

- TOILET AND HANDWASH FACILITIES**
- Toilets rooms:  Completely enclosed,  Equipped with self-closing, tight fitting doors,  properly vented,  Tissue provided,  covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
  - Inadequate number of:  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5. 1 DEMERIT.
  - Handwash lavatories:  clean,  adequate number,  accessible,  fixtures maintained,  hand cleansing soap,  sanitary towel/and 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:  accessible 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,  dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
  - Lighting  ventilation inadequate,  fixture(s) not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.6.7.9.10. 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.
  - 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:  Expired. Rule 11.1. 5 DEMERITS.

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

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



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

401-A-001

91

Owner Name: Smart's Establishment Name: SAIR  
 Address: 1379 Washington Ave Location: PORTLAND  
 MCD #: 051170 ESTAB #: 11896 Zip Code: \_\_\_\_\_  
 License Issued: YES  NO  SEATS: \_\_\_\_\_ ROOMS: \_\_\_\_\_ SITES: \_\_\_\_\_  
 License Posted: YES  NO  DAY: \_\_\_\_\_ MO: \_\_\_\_\_ YR: \_\_\_\_\_  
 REGULAR FOLLOW-UP: \_\_\_\_\_ PURPOSE: \_\_\_\_\_  
 COMPLAINT: \_\_\_\_\_ INVESTIGATION: \_\_\_\_\_  
 NEW/OTHER: \_\_\_\_\_

- 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  (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,  sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
  - Institutions: Ghost tray(s)  not kept,  not dated, Rule 10.2  1/2 pint milk not retained,  schools: milk not kept at 40°F or below, Rule 2.1.B.1. **2 DEMERITS.**
  - Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.I.2. **2 DEMERITS.**
  - 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.**

- 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 3.1.A. **1 DEMERIT.**
  - Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **1 DEMERIT.**

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

- FOOD EQUIPMENT AND UTENSILS**
- Food/non food contact surfaces of equipment:  in disrepair (cracks, chips, pits, open seams),  not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
  - Single service articles 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 120°F. The measured temperature was  °F. Rule 5.1.D.3.b. **2 DEMERITS.**
  - Sustained 185°F hot water dishwashing machine °F. Rule 5.1.D.3.a. **4 DEMERITS.**
  - Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was  °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
  - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
  - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was  °F. Rule 5.1.D.4.c.(3). **2 DEMERITS.**
  - No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
  - Dish racks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
  - Gauges:  not provided  inoperative, Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

- TOXIC MATERIALS**
- Toxic materials,  personal medications and/or  first-aid supplies were:  improperly stored,  labeled,  used in food. Rule 7.12. **5 DEMERITS.**
- WATER SUPPLY**
- A copy of the current water analysis was not available at the facility. Rule 6.1.E.3. **2 DEMERITS.**
  - Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
  - The free chlorine was less than 0.25 ppm. The measured chlorine residual was  ppm. Rule 6.1.A.2. **5 DEMERITS.**
  - Hot and  cold water (under pressure) was not provided to the:  sinks,  dishwashers, or  lavatories. Rule 6.1.D.1. **5 DEMERITS.**
  - (Mobile food units) The water storage tank  does not have adequate storage,  is not being properly cleaned and sanitized after each day's use. Rule 6.1.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 6.1.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, light fitting doors,  properly vented,  Tissue provided,  covered waste receptacle (ladies). Rules 6.5., 6.6. and 6.7. **2 DEMERITS.**
  - Inadequate number of  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5. **1 DEMERIT.**

- Handwash lavatories:  clean,  adequate number,  accessible,  fixtures maintained,  hand cleansing soap,  sanitary towel/hand drying devices not provided  common towel. Rules 6.3. and 6.8. **4 DEMERITS.**

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

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

- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**
- Floors, walls, ceilings,  not smooth,  properly constructed,  in disrepair,  dirty surfaces. Rules 7.1-7.6. **1 DEMERIT.**
  - Lighting  ventilation inadequate,  fixture(s) not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
  - Premises 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.**

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

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

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

1- CLEAN SLICES

13- KEEP OFF FLOOR - COUCH FLOUR

25- CHECK ALL COILERS

30- CAN NOT USE UNWRAPPED BUSHES

32- MUST BE KEPT IN BLEACH SOLUTION

37- WALK IN - CLEAN FAN COILERS

John Reed 874-8702  
Code Enforcement Officer  
Establishment Representative