

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

CITY OF PORTLAND

January 6, 1999

Sala Thai 1363 Washington Ave Portland ME 04103 RE: 1363 Washington Ave

CBL: 401-A-002

Dear Sir/Madam:

A health inspection of your establishment was made on January 05, 1999.

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

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

If you have any questions regarding this report, please do not hesitate to contact this office

Sincerely,

Fammy Munson

Code Enforcement Officer

389 Congress St Portland, Maine 04101 (207) 874-8700 FAX 874-8716 TTY 874-8936



CITY OF PORTLAND PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

Date

FOOD FOOD	SERVICE ESTABLISHMENT	
SUPPLEMENTAL SHEET NO.	Sanitarian	
Owner's Name	Establishment Name	
Establishment Address	Zalv (FA)	
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X01-A-2

Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 2. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. DISHWASHING: 33. Dishes/utensils are not being: [] scraped, [] scaked, [] preflushed. Rule 5.1.C.4. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a dean hot water solution containing 30 ppm choine minimum and at temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a dean chlorine solution containing 30 ppm choine minimum and at temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT. 36. Dishes/utensils are not being sanitized by immersion for one minute in a dean chlorine solution containing 30 ppm choine minimum and at temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS. 38. The final sanitization. The wash-water temperature was not at least 130°F. The measured sured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 39. The final sanitization into water temperature was not at least 120°F. The measured period of solution was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 40. Sustained 165°F hot water dishwashing machine temperature was 120°F. The measured lemperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 41. Chemical sanitization fines water temperature was not at least 120°F. The measured lemperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 42. Sanitizing fines water temperature was not at least 130°F. The measured lemperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT. 45. Closh Rule 5.1.D. 1 DEMERITS. 46. G	being kept at 0°F, or below: [] Improper thawing. The]°F. Rule 2.3.C.4. 5 DEMERITS. s hot food(s) not being stored at 140°F or above. The]°F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. s cold food(s) not being stored at 45°F or below. The []°F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. s cold food(s) not being stored at 45°F or below. The []°F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. s cold food(s) not being stored at 45°F or below. The []°F. Rules 2.4.G.1. and 2.4.H.1.b. 5 DEMERITS. There is less than 1/4 cubic foot of refrigeration parts. The []°F. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERITS. PERSONNEL volen/manager. Rules 3.5. personnel [] boils. [] infected wo. 1 gastrointestinal infection, are preparing and serving RITS. proportion [] smoking when preparing and ite practice [] embry. The personnel [] smoking when preparation is \$3.2.A. 3.2.B.; and 3.4.A. 5 DEMERITS. proportion food handlers. Rule 3.3.B. 1 DEMERITS. proportion food by food handlers. Rule 3.3.B. 1 DEMERITS. proportion food by food handlers. Rule 3.3.B. 1 DEMERITS. proportion food by food handlers. Rule 3.3.B. 1 DEMERITS. proportion food by food handlers. Rule 3.3.B. 1 DEMERITS. proportion food by food handlers. Rule 3.3.B. 1 DEMERITS. proportion food by food	unination incoked on incoked i	To odu service de la constantion de la constanti	Owner Name Address Address MCD # ESTAB # SANI # ROOMS SEATS VR. MO. DAY LICENSE ISSUED VES 2 NO 0 STES LOCATE AND STES LOCATE LO
70. The sleeping room(s) are: [] Inadequately ventilated, unclean, [] in disrepair, [] undersized: [] Improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] Javatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3 and 12.10. 2 DEMERIT. 72. The carpeting is not: [] clean, [] in good repair. Rule 12.9. C. 1 DEMERIT. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.6. 2 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERIT. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] stoor automatic pilots: [] equipped with a nutratic pilots: [] equipped with a nutratic pilots: [] equipped with a nutratic pilots: [] equipped with an automatic control valve. Rule 12.10. 76. [] Life safety code violations: Explain. Rule 11.1: 5 DEMERITS. **TEMS** IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS** CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - \$74.8300 X 8703 **SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - \$74.8300 X 8703 **Code Entorsement Officer	RUBBISH 61. [] Inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. 66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation nods, [] dirty centilation inadequate, [] windows, Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.	WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. 55. [Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS. 66. [] Kitchen sink, [] utility sink, [] grease trap, [] Jorain, [] plumbing is improperly installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 76. [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 77. A cross-connection, without backflow device, exists between the dinking and the wastewater systems at the: [] faucet hose, [] hot water heater, [-] water closets, water systems at the: [] faucet hose, [] hot water heater, [-] water closets. Tollets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] itssue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7, 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets: The number of toilets are: [] radea, Rules 6.5, and 6.8 4 DEMERITS. 50. Handwash lavatories: [] clean, [] jacnitary towel/hand drying devices not provided [] common towel. Rules 6.3, and 6.8 4 DEMERITS.	TOXIC MATERIALS Toxic materials. [] personal medications and/or [] first,aid supplies were: WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.16.3. 2 DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks. [] dishwashers. or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. 52. [Mobile food units) The water storage tank: [] does not have adequate storage. [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.	artion PURPOSE REGULAR FOLLOW-UP COMPLAINT INVESTIGATION 1 1 1 1 1 1 1 1 1 1 1 1 1



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37. No creative and a construction of the measured temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.

38. Hot water sentitization: The wash-water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.

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

40. Sustained 165°F-bot water dishwashing machine was not at least 120°F. The measured emperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.

41. Chemical sanitizing rinse water temperature was not at least 130°F. The measured emperature was [] °F. Rule 5.1.D.4.c.(2). 2 DEMERITS.

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

43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured provided. Rule 5.1.D.4.c.(3). 2 DEMERITS.

44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 32) Wiping cloths: 1 DEMERIT. 10. Raw [] truits and/or [] vegetables are not washed before being used and/or served.
Rule 2.4.B.1. 2 DEMERITS.

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

12. Food ((ce) contact surfaces are improperly. [] designed, [] constructed, [] installed, [] maintained and/or [] located, Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

13. Food not protected during storage/display-5.2 food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked by nested, [] stored on floor, [] food containers in cold storage double stacked by nested, [] stored on floor, [] foot teept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below, Rule 2.1.B.1. 2 DEMERITS.

15. Storage of [] food and/or [] beverages in fice or water is prohibited, Rule 2.4.1.2. least 120°F. He measured temperature of at least 170°F. The measured temperature of at least 130°F.

6. Dishes/utensils are not being sanitzed by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F.

6. Dishes/utensils are not being sanitzed by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F.

7. **TERTT.** LICENSE POSTED LICENSE ISSUED 05170 Maice - Licensce Copy [] Unlabeled, [] improperly labeled containers of food are being used and/Aule 2.1.A.2. 1 DEMERIT.

Canned goods found; [] leaking, [] with severe dents, [] in rusty condition and/or [] swellen, Rule 2.1.A.1. 5 DEMERITS.

[] Shellfish not being kept in original container; [] seafood products misrel 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. No certified tood handler/manager, Rules 3.5.

Personnel with: | communicable disease(s), | J bolls, | J infected wound(s), | J respiratory or | quarter of the serving food Rule 3.1.4. 5 DEMERITS.

Personnel: | with dirty hands and/or | J smoking, when preparing and serving | J with poor hypigeric practice | J eating, drinking, in food preparation and/or 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. 5 DEMERITS. UAL DISHVVASHING:)Ishes/utensiis not being: [] scraped; [] so DEMERIT. 363 urate thermometers not available or used to evaluate hot holding, cooking, reheating, refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1.DEMERIT. ned foods from an unapproved source on prem 2.1.A.3. 5 DEMERITS. nwrapped and/or [] potentially hazardous food products previously served to the were being reused. Rule 2.4.J.1. 5 DEMERITS. cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. en food not being kept at 0°F, or below.] | Improper thawing. The measure ure was | 9°F, Rule 2.3.C.4. S DEMERITS.

If Rule 2.4.C.4. S DEMERITS.

If Paragrous hot food(s) not being stored at 14.0°F or above. The measured ure was | 9°F, Rules 2.4.G.1. 2.4.H.1.a. S DEMERITS.

If hazardous cold food(s) not being stored at 45°F or below. The measured ure was | 9°F, Rules 2.4.G.1. and 2.4.H.1.b. S DEMERITS.

1 engeration: There is less than 1/4 cubic foot of refrigeration per meal. entially hazardous rows.
w. The measured tempera
word not being kept at 0°F, o
pas [] °F, Rule 2.3.0 FOOD PREPARATION AND PROTECTION

prepared foods are subjected to cross contamination, from [] raw for urces of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS and and cooked or prepared food products without thorough handween. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. used and/or served: Rules 2.1.B.4. S DEMERITS. FOOD EQUIPMENT AND UTENSILS intact surfaces of equipment [] in disrepail pasily cleanable. Rules 4.1.A., 4.2.A., and 4.7 icles improperly: [] stored. [] dispensed 5.2.6.3. ALEMEDITS YES 🚉 ESTAB #" erly labeled containers of food are being used and/or served. FOOD SUPPLY AND SOURCE Iterated foods are being used and/or served. Rule 2.1.A.1. 0 0 0 0 being: [] reheated [] cooked long enough to be le 2.4 G.3. 5 DEMERITS.

cods requiring refrigeration are not being rapidly cooled imperature was [] °F. Rule 2.3 C.3. 5 DEMERITS.

cod (September |] improper thawing. The measured DISHWASHING dor [] smoking when preparing and serving food, jesting, drinking in food preparation and/or dishand 3.4.A. 5 DEMERITS. State Copy S SANI # _() vere dents. [] in rusty condition contamination, from [] raw foods and 2.3.B.5. 2 DEMERITS Zig. 1 DEMERIT 1 DEMERIT preflushed. Rule 5.1.C.4. pair (cracks, chips, pits, open 14.2.8. 2 DEMERITS, sed, [] handled, [] reused. Inspections Opy SEATS O Q.-. 18 E ¥ ****() O W ĕ 67. | Lighting K. Tventilation
| Code, K. J. dictions, C. J. d 17- the teals in cases

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66- certain in in the teals in the te $\overline{\alpha}$ Tox AT Notic materials, [] personal medic [X] improperly stored, [] labeled, [X] DAY ويدس (1) 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair.
72. Rules 12.3 and 12.9.D. 2 DEMERITS.
72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

SEC Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,

CONTROL OF THE STATE OF THE STAT 2 51 8 WASTEWATER DISPOSAL

33. The subsurface disposal system was found to be surfacing.

44. Wastewater was being improperly discharged onto the ground to be surfacing.

55. (Mobile food units): [] waste water storage tank does not have such as the subsurface water storage tank does not have subsurfaced water storage. TOX TORIO N. Inadequate number of [] male, and/or [] feme N. Imale and [] female. Rule 6.5 1 DEN NO./Handwash lavatories: [] clean, [] adequate n maintained, [] hand cleansing soap, [] sanita vided [] common towel, Rules 6.3, and 6.8 4 [TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 8748300 X 8703 PURPOSE
REGULAR
FOLLOW-UP
INVESTIGATION
NEW/OTHER | Water tested and found to be unsatisfactory. 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 | 1 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 cold water storage testing is not being proposed. PLUMBING

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

A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose, [] hot water heater, [] water dosers, Rule 6.4.C. 5 DEMERITS. TOILET AND HANDWASH FACILITIES

Tollets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors. [] properly vented. [] tissue provided. [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7, 2 DEMERITS. Celling # なな 12 T. ECT, RODENT & ANIMAL CONTROL

Toaches. [] live animals (other than security or guide dogs) as: Rule 6.10. and 7.12.6. 4 DEMERITS.

a outer [] doors. [] windows. [] skylights, [] transoms and. Rule 6.10.D. 4 DEMERITS. plean, [] free of litter, Rule 6.9.8.4.2 DEMERITS.

Tructed to be: [] inaccessible to vermin. f \
be safety, Rules 6.9 and 6.10. inadequate, [] fixture(s) not shielded. [] dirty ventilation ters. [] exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT. necessary equipment and articles present. Rule 7.11.A.1 RECEEL Color hi Badamet un TOXIC MATERIALS issure) was not provided to the:
attories. Rule 6.1.D.1. **5 DEMERITS.**tank: [] does not have adequate storage,
santitized after each day's use. nr[] female toilets. The number of toilets are:
6.5 1 DEMERIT.
6.5 1 DEMERIT.
6.5 1 DEMERIT.
6.6 3 4 DEMERITS. Not. cations and/or [] first-eid supplies were: used in food. Rule 7.12. 5 DEMERITS. within days day le APPENDING acing. Rule 6.2.A. 4 DEMERITS.
ground. Rule 6.2.A. 4 DEMERITS.
s not have adequate storage. Rule 7.11.B. 1 DEMERIT. DXXX DXXX C. 1 DEMERIT. clothes dryers, [] finted, [] equipped of Rule 12.10. DEMERITS
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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

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				A >	Bland of the Control	
40. Sustained 165°F hot water dishwashing machine	Avibing cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 22. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT: DISHWASHING: 33. Dishes/utensils not being: [] scraped: [] soaked: [] preflushed: Rule 5.1.C.4. 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. 34. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water than a temperature of at least 170°F. The measured temperature was [] P. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [] P. Rule 5.1.C.5. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 4. DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 38. Hot water sanitization. The wash-water temperature was not at least 140°F. The measured temperature was [] P. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization rinse water temperature was not at least 130°F. The measured temperature was [] P. Rule 5.1.D.3.b. 4 DEMERITS.	25) Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Pulse 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: communicable disease(s).[boils. [] infected wound(s), I respiratory or 1 gastroimestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 28. Personnel: with dirty hands and/or [] smoking when preparing and serving food, Rule 3.1.A. 5 DEMERITS. 29. Hair pareas: Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 30. Food/non food contact surfaces of equipment: [A Tin disrepair (Cracks, chips, pits, open 3.1. Single service articles improperly [1 street [1 A Tin disrepair (Cracks, chips, pits, open 3.1. Single service articles improperly [1 street [1 A Tin disrepair (1 street	16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] F. Rule 2.3.C.4. 5 DEMERITS. 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous bot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.a. 5 DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. 23. Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.	8. Cooked and/or prepared foots are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 22.A.1. and 2.3.B.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] truits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed. [] rinsed, and/or [] santitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. 12. Food (ics) 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. 13. Food not protected during storage/display: (2-4760d left uncovered. [] 4-6760 information of nested. [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions: Ghost tray(s) [] not kept. [] not dated. Rule 10.2 [] 1/2 pint milk not retained. [] schools: milk not kept. [] not dated. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food annalor [] beverages in ice or water is prohibited. Rule 2.4.I.2.	FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 2. [] Unipasteurized milk, [] milk products, [] cracked eggs, [] unipasteurized egg products being used and/or served. Rules 2.1.B.4.5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3.5 DEMERITS. 4. [] _A-bnitabeled. [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2.1 DEMERITS. 5. Canned goods found: [] leaking, [] with severe dents, [] in rusty condition, and/or [] swollen. Rule 2.1.A.1.5 DEMERITS. 6. [] Shellfish not being kept in original container. [] seaffood products misrepresented. Rules 2.1.B.2 and 2.1.B.3.1 DEMERITS. 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2.5 DEMERITS.	Owner Name MCD # ESTAB # O 5 1 7 0 LICENSE ISSUED YES O NO D LICENSE POSTED YES O NO D INSPECTOR Establis Address SANII # ROOMS SEATS YR. MO. LICENSE POSTED YES O NO D INSPECTOR ESTAB # SANII # ROOMS SEATS YR. MO.
Code Enforcement Official Establishment, Paprosantative	Code Code	INSECT, RODENT & ANIMAL CONTROL 64. [] files. [] rodents, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10,D. 4 DEMERITS. 66) Floors, walls, coilings, [] not smooth, [] properly constructed, [] -indistrepair, [] Lighting [] ventilation inadequate [] Artifices, not shielded, [] dirty ventilation hoods, [] dirework, [] filters, [] othaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT, 1 DEMERIT. 69. Improper storage of [] clearing equipment, [] linens. Rule 7.11.B. 1 DEMERIT.	TOILET AND HANDWASH FACILITIES 58. Tollets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vended, [] tissue provided, [] covered waste receptacle (ladies). 59. Inadequate number of [] male, and/or [] female tollets. The number of tollets are: [] male and [] flemale, File 6.5 1 DEMERIT. 59. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3, and 6.3 4 DEMERITS. 61. [] inadequate, [] uncovered containers were being used. Rule 6.9, 2 DEMERITS. 62. Storage areas are not constructed to be: [] inaccessible to vermin, [] leasily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10, 2 DEMERITS.	WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. 55. (Mobile food units): [] waste water storage tank does not have adequate storage. PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly water systems at the: [] taucet hose, [] hot water heater, [] water closers, Rule 6.4.C. 5 DEMERITS.	TOXIC MATERIALS Toxic materials. personal medications and/or first-aid supplies were: Improperly stored. Jabeled. Jused in food. Rule 7.12. 5 DEMERITS. WATER SUPPLY 48. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.A.1. 5 DEMERITS. Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. John. Rule 6.1.A.2. 5 DEMERITS. John. 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. So. The free chlorine was less than 0.25 ppm. The measured chlorine residual was john. Rule 6.1.D.1. 5 DEMERITS. So. The free chlorine was less than 0.25 ppm. The measured color than the color of the color	Shmont Name Location Location PURPOSE PURPOSE POLLOW-UP COMPEXITY SINVESTIGATION NEW/OTHER STAB. TYPE FOLLOW-UP STAB. TYPE Reinspection to be conducted of a process within days follow-up day letter of 2 process follow-up



101-11-2

Solution containing 50 ppm chlorine minimum and at a temperature in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: PRUE 5.1.0.1.5. 4 DEMERITS.		2 DEMERITS. 2 DEMERITS. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. Chen cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. Propared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] Fr. Rule 2.3.C.4. 5 DEMERITS. [] Frozen food not being kept at 0°F, or below. [>-] Improper thawing. The measured temperature was [] Fr. Rule 2.3.C.4. 5 DEMERITS. [] Frozen food not being kept at 0°F, or below. [>-] Improper thawing. The measured temperature was [] Fr. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS. [] Frozen food not being stored at 40°F or above. The measured temperature was [] Fr. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS. [] Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] Fr. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS. [] Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] Fr. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS. [] Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] Fr. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS. [] Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] Fr. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS. [] Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] Fr. Rules 2.4.G.1.; and 2.4.L.1., and 9.1.A. [] DEMERITS. [] Potentially hazardous cold food(s) not being stored at 40°F or above. The measured temperature was [] Fr. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERITS. [] Potentially hazardous cold food(s) not being stored at 40°F or above. The measured temperature was [] Fr. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERITS.	Juniabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. Canned goods foundt [] leaking [] with severe dents. [] in rusty condition.	INSPECTION I IN
Rule 11.1. 5 DEMERITS. Rule 1	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITI 66) Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in decreases. Fulles 7:1-7.6. 1 DEMERIT. 67) J. Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] decreases. [] diuctwork, [] fixers, [] exhalst tans. Rules 7:6, 7:9, 7:10. 68. [] Perenisses littered, [] unnecessary equipment and articles present. [] DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7:11.B. 1.I DEMERITS. 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in dial proper bed spacing. Rules 12:9 and 12:11. 1 DEMERITS. 71. The [] Toilets, [] lavatories, [] showers, were not [] clean, [] in Rules 12:3. and 12:9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rules 12:9.C. 1 DEMERITS. 73. The carpeting is not: [] clean, [] in good repair. Rule 12:9.C. 1 DEMERITS. 74. Dinking glasses not suitably sanitized and packaged. Rule 12:9.C. 1 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dry lumaces found in sleeping rooms were not [] adequately vented, [] of automatic pilots, [] sequipped with an automatic control vaive. Rule 12:0. 76. [A DEMERITS.	TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors. [] properly vented. [] tissue provided. [] covered waste receptacle (ladies). Rules 6.5. [6.6, and 6.7. 2 DEMERITS. 59. inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] female. Rule 6.5. 1 DEMERITS. 50. Handwash lavatories: [] clean. [] adequate number. [] accessible. [] fixtures maintained. [] Anand cleansing soap. [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS. 61. [] inadequate. [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas are not constructed to be: [] inaccessible to vermin. [] easily cleaned, [] strange areas are not constructed to be: [] inaccessible to vermin. [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessible to vermin. [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 64. [] files. [] rodents. [] locand 7.12.6. 4 DEMERITS. 65. Food service facilities: The outer [] doors. [] windows. [] skylights. [] transoms were not adequately screened. Rule 6.10. D. 4 DEMERITS.	48. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatiories. Rule 6.1.D.1. 5 DEMERITS. 52. [Mobile food units) The water storage tank; [] does not have adequate storage. [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS. 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. 55. [Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS. 66. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing: is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 67. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose, [] hot water heater, [] water closets, water systems at the: [] faucet hose, [] hot water heater, [] water closets.	Name PURPOSE REGULAR PURPOSE REGULAR INVESTIGATION A NEW/OTHER TOXIC MATERIALS WATER SUPPLY WATER SUPPLY

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The chemicals sanitizing into water temperature was not at least 130°F. The measured emperature was [] °F. Rule 5.1.D.4.c.(3), 2 DEMERTS. We chemical test kit provided, Rule 5.1.D.4.b. 1 DEMERTS. 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. Gauges: [] not provided [] inoperative, 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.	FOOD EQUIPMENT AND UTENSILS 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. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. Dishes/lutensils are not being: [] scraped, [] soaked, [] preflushed, Rule 5.1.C.4. 1 DEMERT. Dishes/lutensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERTS. Dishes/lutensils are not being sanitized by immersion for 30 seconds in clean hot water Rule 5.1.C.5. 3. 4 DEMERTS. Dishes/lutensils are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5. 3. 4 DEMERTS. Dishes/lutensils are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5. 3. 4 DEMERTS. Dishes/lutensils are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5. 3. 4 DEMERTS. Dishes/lutensils are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5. 3. 4 DEMERTS. Pickers/lutensils are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5. 3. 4 DEMERTS. Pickers/lutensils are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5. 3. 4 DEMERTS. Pickers/lutensils are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5. 3. 4 DEMERTS. Pickers/lutensils are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5. 3. 5. 5. 4 DEMERTS. Pickers/lutensils are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5. 3. 4 DEMERTS. Pickers/lutensils are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5. 3. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5.	The Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4H.1.a., S DEMERITS. 2. Potentially hazardous cold food(s) not being stored at 4.5°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 'S DEMERITS. 3. Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. 4. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 5. 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. 5. 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. 6. No certified food handler/manager. Rules 3.5. 7. Personnel with: [] communicable disease(s), [] bolis, [] infected wound(s), [] respiratory or [] pastrointestinal infection, are preparing and serving food. 8. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, washing areas. Rules 3.2.B., and 3.4.A. 5 DEMERITS. 9. Hair restraints not wom hy food bacters. B. 1.0.0 DEMERITS. 1. Hair restraints not wom hy food bacters. B. 1.0.0 DEMERITS. 1. Hair restraints not wom hy food bacters. B. 1.0.0 DEMERITS.	Rule 5.1.A.3 2 DEMERITS. 12. Food (ice) contact surfaces are improperty; [] designed, [] constructed, [] installed, []. Food (ice) contact surfaces are improperty; [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A. 4.2.B. 4.3.A., 4.3.B. 2 DEMERITS. 13. Food not protected during storage/display; [] food left uncovered, [] Mood improperty storage of not protected during storage/display; [] food storage double stacked or bested, [] sneeze guards absent. Rules 2.2.A.1 2.4.F.7. 2 DEMERITS. 14. Institutions: Ghost tray(s) [] not kept; [] not dated, Rule 10.2 [] Mood improperty retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused: Rule 2.4.1.1. SEMERITS. 17. Open cans were being used improperty to store food. Rule 2.3.B.7. 1 DEMERIT. 18. Potentially hazardous food(s) not being; [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] "F. Rule 2.3.C.3. 5 DEMERITS. 10. [] Frozen food not being kept at 0°F, or below: [] Improper thawing. The measured temperature was [] "F. Rule 2.3.C.4. 5 DEMERITS.	FOOD SUPPLY AND SOURCE 1. [Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. S DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, []] unpasteurized egg products being used and/or served. Rules 2.1.B.4. S DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. S DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERITS. 5. Canned goods found; [] leaking, [] with severe dents. [] imrusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 9. Employees handle raw and cooked or prepared food products without thorough hand-or [] rults and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not [] washed, [] inseed, and/or [] sanitized after each use and following any kind of operation when contranting have have accurated.	Address MCD # ESTAB # PAOMS SEATS VR. MO. LICENSE ISSUED YES 3 NO.0 STES LICENSE POSTED YES 8 NO.0 STES MCD # ESTAB # PAOMS SEATS VR. MO. LICENSE ISSUED YES 3 NO.0 STES LICENSE POSTED YES 8 NO.0 STES MCD # PAOMS SEATS VR. MO.
Social Enforcement Officer Establishment Representative	68. [] Premises littered. [] unnecessary equipment and articles present. Rule 7.11.A.1. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean. [] in disrepair, 71. The [] Toilets. [] lavatories. [] showers, were not: [] clean. [] in disrepair. Rules 12.3 and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers. [] lowels, were: [] not found, [] inadequate. Rule 12.4. 73. The carpeting is not: [] clean. [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. furnaces found in sleeping rooms were not: [] adequately vented. [] lequipped with 4 DEMERITS. 76. [] Life safety code violations: [] refrigerators, [] lecthes dryers, [] floor automatic pilots. [] equipped with an automatic control valve. Rule 12.10. 76. [] Life safety code violations: Rule 13.0 CORRECT AS SOON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703	RUBBISH 61. [] inadequate, [] uncovered containers were being used, Rule 6.9. 2 DEMERITS. 52. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] livindows: [] skylights, [] transoms were not adequately screeged. Rule 6.10.D. 4 DEMERITS. 66. Floors, walls, collings, [] not smooth, [] properly constructed, [] in disrepair, [] Lighting [] ventilation inadequate, [] fixture(s) not shielded. [] drifty ventilation inadequate, [] fixture(s) not shielded. [] drifty ventilation	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 57. A cross-connection, without backflow device, exists between the drinking and the wastewaper systems at the: [] faucet pose, [] hot water heater, [] water closets, water systems at the: [] faucet pose, [] hot water heater, [] water closets. TOILET AND HANDWASH FACILITIES 58. Tollets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting Rules 6.5, 6.6, and 6.7, 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female tollets. The number of toilets are: [] male and [] female, Rule 6.5 1 DEMERITS. 60. Handwash lavatories; [] clean, [] adequate number; [] accessible, [] fixtures wided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS.	TOXIC MATERIALS TOXIC MATERIALS TOXIC MATERIALS TOXIC MATERIALS Toxic materials, [] personal medications and/or [] first-aid supplies were: WATER SUPPLY WAS I] 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. Was retissed 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. Fulle 6.1.A.2. 5 DEMERITS. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] sinks, [] disfiwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. The subsurface disposal system was found to be surfacing. Rule%2.A. 4 DEMERITS. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. WASTEWATER DISPOSAL Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. So. (Mobile food units):] waste water storage tank does not have adequate storage.	PURPOSE POLICOW-UP 2 ESTAB. TYPE Reinspection to be conducted 4 PT Complaint days NEW/OTHER 5 DAY REGULAR 4 PT Cays NEW/OTHER 5

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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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V.,	<u>S</u>	DATE	Ŏ W	7	2000		00000
	(C)		YR. MO.	1.		SUPPLY AND SOURCE d foods are being used and/or served. Rule 2.1.A.1.	
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	-	i d	}		$\sum_{i=1}^{n}$	or serve	
D N	8	OMS	SITES	+	-	d and/c	
				1		SUPPLY AND SOURCE of foods are being used a	
0	2	SANI #	}	Ū)	A AND	Products 1
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LICENSE POSTED YES NO D STATEMENT OF O CONFLAIN LICENSE POSTED YES NO D STATEMENT O CONFLAIN LICENSE POSTED YES NO D	1. [] Spoiled and/or [] adutterated foods are being used and/or served. Rule 2.1.A.1	J. Unpasteurized milk. [] milk products. [] cracked eggs. [] unpasteurized egg. products being used and/or served. Rules 2.1.8.4. 5 DEMERITS. Same doods from an unapproved source on premises, being used and/or served. Rule 2.1.4.3. 5 DEMERITS.	4. [J Unlabeled, [] improperly labeled containers of food are being used and/or served.	Carined goods found: Jeaking. with severe dents. Jin rusty condition, and/or Jevollen. Rule 2.1.4.1. \$ DEMERTS. Carine Shellish not being keen in critical contents.	Rules 2.1.B.2 and 2.1.B.3. 1 DEMERTS.

7	교 ¹	B. Cookea and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.4.1. and 2.3.B.5. 2 DEMERITS B. Employees harding raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.4.1. and 2.3.B.5. DEMERITS Washing in between. Rules 2.2.4.1. and 2.3.B.5. DEMERITS To Raw [] Intits and/or [] vegetables are not washed before being used and/or served. The Cook contact surfaces not [] washed [] Intised, and/or [] santized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. Rule 5.1.A.3. 2 DEMERITS. All pocated and/or [] located, Rules 4.2.A. 4.2.B. 4.3.A. 4.3.B. 2 DEMERITS. strend on those during storage/display: [] food left uncovered [] Installed, and when the contact of the immeritation of the contact of the immeritation in the contact of the immeritation of the contact in the contact of the immeritation of the contact in the contact of the immeritation of the contact in the contact of the immeritation of the contact in the contact of the immeritation in the contact of the immeritation in the contact in th
		Stored on floor, [] food containers in cold storage double stacked or nexted
		1 Janeace guards absent. Rules 2.2.A.1. 2.4 F7 o nemebre

18. Potentially hazardous food(s) not being: [] Teheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.

19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 4.5° or below. The measured temperature was [] 9° F. Rule 2.3.C.3. 5 DEMERITS.

20. [] Frozen food not being kept at 0°F, or below. [] improper thawing. The measured temperature was [] 9° F. Rule 2.3.C.4. 5 DEMERITS.

21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] 9° F. Rules 2.4.G.1.2.4.H.1.a. 5 DEMERITS.

22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] 9° F. Rules 2.4.G.1. and 2.4.H.1.b. 5 DEMERITS.

22. Rounded refingeration. There is less than 1/4 cubic foot of refrigeration per meal.

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

od food handler/manager. Rules 3.5. | with:[] communicable disease(s), [] bolls, [] infected wound(s), | atory or [] gastrointestinal infection, are preparing and serving food. 88

28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.4, 3.2.B, and 3.4.4, 5 DEMERITS.

29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

So Food/non food contact surfaces of equipment [] in disrepair (cracks, chips, pits, open seams). [M] not easily cleanable. Rules 4.1.4., 4.2.4., and 4.2.8. 2 DEMERITS.

31. Single service articles improperty: [] stored. [] dispensed. [] handled. [] reused.

\$2. Wilhing cloths: [] dirty, [K] not stored property in sanitizing solutions Rule 5.1.B.

	300
] scraped, [
MANUAL DISHWASHING:	33. Dishes/utensils not being: [

st 120°F. The measured temperature was [] preflushed, Rule 5.1,C.4.

st 120°F. The measured temperature was [] P.F. Rule 5.1,C.5. 2 DEMERTS.
hes/thensils are not being sanitized by immersion for 30 seconds in clean hot water at temperature of at least 170°F. The measured temperature was [] P.F. Rule 5.1,C.5. 2 DEMERTS.

12.C.5.a. 4 DEMIRRITS.

12.C.5.b. 4 DEMIRRITS.

13.C.5.b. 4 DEMIRRITS.

14.C.5.b. 4 DEMIRRITS.

15.C.4.b. 1 DEMERTI.

16.CAL DISHWASHING:

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36. Dishes/u solution The mea Rule 5.1

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remperature was not at least 180°F. The measured lie 5.1D.3b. 4 DEMERTS.
Mashing machine F. Rule 5.1D.3a. 4 DEMERTS.
Marker temperature was not at least 120°F. The measured lie 5.1D.4.c.(1). 2 DEMERTS.
Atter temperature was not at least 130°F. The measured lie 5.1D.4.c.(2). 2 DEMERTS.
Atter temperature was not at least 130°F. The measured lie 5.1D.4.c. 1 DEMERTS.

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	acility.	The tree of the Gard found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS	1 ppm. Rule 6.1.A.2. 5 DEMERITS	1. Hot and [] cold water (under pressure) was not provided to the:	52. (Mobile food units) The water storage tank: [] does not have adequate storage.	o,
	440. A Copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1 E.3. 2 DEMEDITE.	1.A.1. S	chiorine	wided to	have ade	Rule 8.1.C.1. 2 DEMERTS.
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58. Tollets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors. [] property vented. [] itssue provided. [] covered waste receptacle (ladies). Bill and educate number of [] male outlier [].	indicate and legislate The number of the
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maintained. [] hand cleansing sopp. [] sanitary towelhand drying devices not provided [] common towel. Rules 6.3, and 6.3. 4 DEMERTS.	RUBBISH	1. [] inadequate, [] uncovered containers were home	2. Storage areas were not 1 closs 1 the storage used, hule 6.9. Z DEMERITS.	Shora areas and a series of the State of the	[] refuse bin of questionable safety Build 6	The state of the s
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INSECT, RODENT & ANIMAL CONTROL	o4. [Illes. [] rodents. [] roaches. [] live animals (other than security or guide dogs) Were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outlet [] doors. [] whichows. [] skylights. [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.	
	o4- [] files, [] were found or 65. Food service I were not adeq	

irate thernometers not available or used to evaluate hot holding, cooking, re refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] in disrepair, [] Litriy surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Litripring [] verwitzing in each smooth.	hoods, [] Judwork, [] fitters, [] exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11, 4.1,	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.	TO The closes
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[] undersized; [] improper bed spacing. Rules 12.9 and 12.11.1 Descripat.	71. The [] Toilets [] lavatories, [] showers, were not; [] clean, [] in good repair.	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate, Rule 12.4	73. The carpeting is not [] clean, [] in good repair. Rule 12.9.C. 1 DEMIERT	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTS.	Terrigerators. [] not water fleaters. [] refrigerators. [] clothes dryers. [] floor automatic fluared is sleeping rooms were not. [] adequately vented. [] equipped with
71. The [] Toilets, [] lavatories, [] showers, were not: [] clean. [] in good repair. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 73. The carpeting is not: [] clean. [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.9.C. 1 DEMERITS. 75. Gas Appliances: [] hot water heaters. [] refrigerators. [] clothes dryers. [] floor automate. All the particular is septing from the property of the page of the	72. [Hand cleansers. [] towels, were: [] not found. [] inadequate. Rule 12.4 2 DEMERITS. 73. The carpeting is not. [] clean. [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably santitzed and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters. [] refrigerators. [] clothes dryers. [] floor automatic allows. [] adequately verted. [] equipped with	73. The carpeting is not. [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters. [] refrigerators. [] clothes dryers. [] floor furnaces found in sleeping rooms, were not. [] adequately vented. [] equipped with	74. Urmking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTS. 75. Gas Appliances: [] hot water heaters. [] refrigerators. [] clothes dryers. [] floor furnaces found in sleeping rouss were not. [] adequately verited. [] equipped with automatic villus. []	furnaces found in sleeping rooms were not. [] reingerators. [] clothes dryers. [] floor automatic plans. [] equipped with	

 ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS
SOON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORF 32-100 32-100 34

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DISHWASHING: 3. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERTI. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] 9°F. Rule 5.1.C.5. 2 DEMERTS. 35. Dishes/utensils are not being sanitized by immersion for one minute in a clean hot water Rule 5.1.C.5.a. 4 DEMERTS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean hot water solution containing 50 ppm chlorine minute and at a temperature was [] 9°F. Rule 5.1.C.5.a. 4 DEMERTS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine route of at least 130°F. The measured temperature was [] 9°F. Rule 5.1.D.4.b. 1 DEMERTS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine route of at least 130°F. Rule 5.1.C.5.b. 4 DEMERTS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine route was included in a clean chlorine route of at least 130°F. Rule 5.1.D.4.b. 1 DEMERTS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine route was [] 9°F. Rule 5.1.D.4.b. 1 DEMERTS. 37. No chemical test kit provided. Rule 5.1.D.3.b. 2 DEMERTS. 39. The final sanitization rinse water temperature was not at least 130°F. The measured remperature was [] 9°F. Rule 5.1.D.3.b. 4 DEMERTS. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured remperature was [] 9°F. Rule 5.1.D.4.c.(2). 2 DEMERTS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS. 43. The chemical sanitizers: The wash-water temperature was not at least 120°F. The measured remperature was [] 9°F. Rule 5.1.D.4.b. 1 DEMERTS. 44. No chemical sest (in provided [] inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERTI. 45. Dishes/utensils are not automatically dispensed. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERTI. 46. Gauges: [] not provided R	21. Potentially exas PF. Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 1407F or above. The measured temperature was PF. Rules 2.4.G.1. 2.4.H.1.a. 5 DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was # 2.5. P. F. Rules 2.4.G.1. and 2.4.H.1.b. 5 DEMERITS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: communicable disease(s). [] boils. [] infected wound(s), and refrigeration yer gastrointestinal infection, are preparing and serving food, washing areas. Rules 3.2.A. 3.2 B., and 3.4.A. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, washing areas. Rules 3.2.A. 3.2 B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rules 3.3.B. 1 DEMERITS. 30. Foodmon food contact surfaces of equipment: [] in disrepair (cracks, chips. pits. open seams). [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: [] stored. [] dispersed. [] handled. [] reused. 32. Wilping cloths: [] dirty, b. A not stored properly in sanitzing solutions Rule 5.1.B.	9. Employees handle raw and cooked or prepared food products without thorough handwashing in between Rules 2.2.4.1. and 2.3.8.5. 5 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.8.1. 2 DEMERITS. 11. Food contact surfaces not [] washed. [] ninsed, and/or [] sanitized after each use and following any kind of operation, when contamination may have occurred. [] food contact surfaces are improperly. [] designed. [] constructed. [] installed. [] marking and following storage/display. [] food left uncovered. [] food improperly. [] food left uncovered. [] installed. [] sneeze guards absent. Rules 4.2.4. 4.2.8. 4.3.4. 4.3.8. 2 DEMERITS. 13. Food not protected during storage/display. [] food left uncovered. [] food improperly storage double stacked or nested. [] sneeze guards absent. Rules 2.2.4.1. 2.4.F.7. 2 DEMERITS. 14. Institutions: Ghost tray(s) [] not kept. [] not dated. Rule 10.2 [] 1/2 pint milk not gent at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. 16. [] Inwritapped and/or [] betwerages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. FOOD TEMPERATURES 18. Fotentially hazardous food(s) not being: [] ineheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 19. Frepared potentially hazardous foods requiring rerigieration more protections and parts Rule 2.4.G.3. 5 DEMERITS. 19. Frepared potentially hazardous foods requiring rerigieration more protections and parts Rule 2.4.G.3. 5 DEMERITS. 10. [] Frozen food not being jept at 0°F, or below. [] Improper thanving: The measured.	Address MCD # ESTAB # SANI # ROOMS SEATS YR. MO. LICENSE ISSUED YES NO. LICENSE POSTED YES NO. LICENSE POSTED YES NO. FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5. DEMERITS. 2. [] Unpasteurized milk; [] Imilk products 2.1.B.4.5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3.5 DEMERITS. 4. [] Unlabeled, [] Improperly labeled containers of food are being used and/or served. Rule 2.1.A.1.5 DEMERITS. 5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1.5 DEMERITS. 6. [] Shellish not being kept in original containers, [] seafood products misrepresented. 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2.5 DEMERITS. 6. [] Shellish not products not USDA approved. Rule 2.1.A.2.5 DEMERITS. 7. Meat and/or prepared foods are unlected to cross contamination, from [] raw foods or [] Iraw	Owner Name.
Rules 12.3 and 12.9D. 2 DEMERNTS. 72. [] Hand cleansers, [] Itowels, were: [] not found, [] in adequate. Rule 12.4. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERITS. 74. Drinking glasses not suitably sanitzed and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators; [] clotthes dryers, [] floor automatic pilots. [] equipped with 4 DEMERITS. 76. [] Life safety code violations: [] adequately vertical [] equipped with 4 DEMERITS. 77. [] Life safety code violations: [] Rule 11:1.1.5 DEMERITS. 78. [] NOTIFY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 79. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 79. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 79. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 79. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 79. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 79. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 79. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 79. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 79. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 70. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 70. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 70. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 70. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703 70. [] CRAM INSIGUITY DEPARTMENT WHEN CORRECTED. 874-8300 X 8703	RUB 61. [] Inadequate, [] uncovered containers 62. Storage areas were not [] clean, [] free 63. Storage areas are not constructed to be: [] refuse bin of questionable safety. Rule 63. Storage areas are not constructed to be: [] refuse bin of questionable safety. Rule 64. [] flies, [] rodents, [] locaches, [] live 65. Food service facilities: The outer [] doors 65. Food service facilities: The outer [] doors 66. Floors, walls, ceilings, [] not smooth, [] 67. [] Lighting [] yentilation inadequate, [] broads, [] lughting [] ventilation inadequate, [] broads, [] lyentilation inadequate, [] Premises littered, [] unnecessary equ 68. Improper storage of [] cleaning equipment 69. Improper storage of [] linadequately 69. Improper storage of [] inadequately 69. Improper storage of [] inadequately	WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. 55. (Mobile food units): [] waste water storage tank does not have adequate storage. PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing: is improperly listed, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closes, [] other. TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: maintained. [] hand cleansing soap. [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS.	DAY DAY DUNCHAN SPT S	

34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water mule 5.1.C.5. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine roll on containing 30 ppm chlorine minimum and at a temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine roll of the measured temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS. 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization into water temperature was not at least 120°F. The measured funderature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine repeature was not at least 120°F. The measured funderature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 41. Chemical sanitizing of the wash-water temperature was not at least 120°F. The measured remperature was [] °F. Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemicals not survey and the survey as not at least 120°F. The measured remperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 44. No chemical test kit provided. Rule 5.1.D.4.c.(3). 2 DEMERITS. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided. [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. 47. All the first provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. 48. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	26. No certified food handler/manager, Rules 3.5. 27. Personnel with:[] communicable disease(s),[] bolls,[] infected wound(s),[] Personnel with:[] communicable disease(s),[] bolls,[] infected wound(s),[] gastrointestinal infection, are preparing and serving food. 28. Personnel:[] with dirty hands and/or [] smoking when preparing and serving food, washing areas. Rules 3.2.4.; 3.2.8.; and 3.4.4. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 29. Food/non food contact surfaces of equipment [] in disrepair (cracks, chips, pits, open seares), [] not easily cleanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperty. [A] stored, [] dispensed, [] handled, [] reused. 32. Wiping cloths: [] diny. [] not stored property in sanitizing solutions Rule 5.1.B. MANUAL DISHWASHING: 33. Dishes/uensils not being: [] scraped, [] soaked, [] preflushed, Rule 5.1.C.4.	16. [] Liverizpeed and/or [] potentially hazardous food products previously served to the public were being reizsed. Rule 2.4.1.1. S DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.8.7. 1 DEMERIT. FOOD TEMPERATURES 18. Potentially hazardous food(s) not being: [] reneated [] cooked long enough to be adequately heated to all parts Rule 2.4.6.3.; 5 DEMERITS. 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] F. Rule 2.3.C.4. 5 DEMERITS. 20. [] Frozen food not being kept at OFF, or below: [] improper thawing: The measured temperature was [] F. Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous bot food(s) not being stored at 140°F or above. The measured temperature was [] F. Rules 2.4.6.1., 2.4.H.1.a. 5 DEMERITS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL	8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERTS 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between: Rules 2.2.A.1. and 2.3.B.5. 5 DEMERTS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTIS. 11. Food contact surfaces not [] washed, [] chastled before being used and/or served. Rule 2.4.B.1. 2 DEMERTIS. 11. Food contact surfaces not [] washed, [] designed, [] constructed, [] installed, Rule 5.1.A.3. 2 DEMERTIS. 12. Food (lep) contact surfaces are improperty; [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERTIS. 13. Food not protected during storage/display; [] food left uncoveried, [] food improperty stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERTIS. 14. Institutions; Ghost tray(s) [] not kept, [] not lated, Rule 10.2 [] 1/12 pirit milk not retained, [] schoots: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERTIS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.	FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 21.A.1. 5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.2. 1 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 5. Canned goods found: [] leaking [] with severe demts. [] in rusty condition, and/or [] swollen: Rule 2.1.A.1. 5 DEMERITS. 6. [] Smollen: Aud 2.1.B.3. 1 DEMERITS. 7. Meat and/or meat products not USDA approved: Rule 2.1.A.2. 5 DEMERITS.	Address MCD# ESTAB # SANI # ROOMS SEATS VR. MCO. LICENSE POSTED VES D. NO.27 LICENSE POSTED NO.27 LICENSE POSTED O STAB # SANI # ROOMS SEATS VR. MCO. LICENSE POSTED VES D. NO.27 LICENSE POSTED VES D
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor water heaters, [] refrigerators, [] clothes dryers, [] floor automatic pilots. [] equipped with an automatic control valve. Rule 12.10. 76. [] Life safety code violations: Boplain. 76. Rule 11:1. 5 DEMERITS. 1 ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 x 8703 1	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, beilings, [] not smooth, [] properly constructed. [] in disrepair, [] directions, Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] direction inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] directions, Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 10 EMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. 69. Improper storage of [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets [] Javatories, [] showers, were not [] clean, [] in good repair, [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 73. The carpeting is not [] clean, [] towels, were: [] not found, [] inadequate. Rule 12.4 74. The carpeting is not [] clean, [] the carpeting is not [] clean, [] in disrepair, [] the carpeting is not [] clean, [] in disrepair, [] the carpeting is not [] clean, [] in disrepair, [] the carpeting is not [] clean, [] in disrepair, [] the carpeting is not [] clean, [] in disrepair, [] the carpeting is not [] clean, [] in disrepair, [] the carpeting is not [] clean, [] in disrepair, [] the carpeting is not [] clean, [] in disrepair, [] the carpeting is not [] clean, [] in disrepair, [] the carpeting is not [] clean, [] in disrepair, [] the carpeting is not [] clean, [] in disrepair, [] clean	TOILET AND HANDWASH FACILITIES 58. Tollets rooms: [] Completaly enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] itssue provided, [] covered waste receptacte (ladies). 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT. 59. 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. 60. Thand cleans were containers were being used. Rule 6.9. 2 DEMERITS. 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Strage areas were not [] clean, [] free of litter, Rule 6.9. B.4. 2 DEMERITS. 63. Storage a. "not constructed to be: [] inaccessible to vermin [] easily cleaned. [] refuse bir "tionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 64. [] files, [] rodents, [] inaccessible to vermin [] easily cleaned. 65. Food service facilities: The outer, [] goors, [] wint: two. 2. Ind. Stylights. [] transoms	Instance of continues of the water storage tank:] does not have adequate storage.] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: WATER SUPPLY WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the:	DAY COMPLANT



C Color	\mathcal{M}	
Social contact surfaces of equipment [] in disrepair (cracks, chips, pits, open seams), [] not easily clearable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 3. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. 3. Wiping cloths: [] dirly, [] not stored properly in sanitizing solutions Rule 5.1.C.A. 1 DEMERIT. 3. Dishes/utensils are not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.A. 1 DEMERIT. 3. Dishes/utensils are not being washed in a detergent solution having a temperature was [] or Rule 5.1.C.5. 2 DEMERITS. 3. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water rule solution containing 50 ppm obtained and in the measured temperature was [] or Rule 5.1.C.5. 2 DEMERITS. 3. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine least 150°F. The measured being sanitized by immersion for one minute in a clean chlorine The measured residual was [] or Rule 5.1.C.5. 2 DEMERITS. 3. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine The measured residual was [] or Rule 5.1.D.4.b. 1 DEMERIT. 3. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine The measured residual was [] or Rule 5.1.D.4.b. 1 DEMERIT. 3. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine The measured residual was [] or Rule 5.1.D.4.b. 1 DEMERIT. 3. Hot water sanitization. The wash-water temperature was not at least 130°F. The measured temperature was [] or Rule 5.1.D.4.b. 1 DEMERITS. 4. Chemical sanitization minse water remperature was not at least 120°F. The measured temperature was [] or Rule 5.1.D.4.b. (1) 2 DEMERITS. 4. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] or Rule 5.1.D.4.b. (1) 2 DEMERITS. 4. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured services of the	1. [] Spoiled and/or [] adulticrated looks are being used and/or served. Rule 21,4.1. 2. [] Unpassisurized milk. [] Imilk products. [] cracked eggs. [] unpassisurized egg. [] Products selling used and/or served. All selling and products selling used and/or served. All selling and products from an unapproved source on premises, being used and/or served. A. [] Unlabeled. [] Immograph labeled containers of lood are being used and/or served. A. [] Unlabeled. [] Immograph labeled containers of lood are being used and/or served. A. [] Unlabeled. [] Immograph labeled containers of lood are being used and/or served. Rules 21.8.2 in DEMERTIS. 3. Canned goods found: [] leading 25] with severe terms. [] in rusty condition, and/or not being kept in original containers. [] In rusty condition. And/or products not USDA approved. Puls 2.1.4.2.5 DEMERTIS. 4. [] Unlabeled. [] Immograph labeled containers of lood are being used and/or served. Rules 2.1.8.3 in DEMERTIS. 5. Canned goods and/or propased loods are subjected to east sometimation, from [] and the services of containment on the labeled labeled. Pulse 2.1.4.1 in DEMERTIS. 6. [] In the services of containment on the labeled	OWNORMS SEATS YES NO D SUPPLY AND SOURCE SOURCE ISSUED YES NO D SUPPLY AND SOURCE SOURCE STABLE STABLE STABLE SOURCE FOOD SUPPLY AND SOURCE Establist Establist DATE FOOD SUPPLY AND SOURCE
1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair. [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Tollets, [] levatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9 C. 1 DEMERITS. 75. Gas Appliances; [] not water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented; [] equipped with a DEMERITS. 76. [] Life safety code violations: Explain. 10. In Subject of the safety code violations: Explain. 11. S DEMERITS. 12. Unclean an automatic control valve. Rule 12.10. 13. CLARCE FOR DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S CON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 S	Toxic materials, Dersonal medical property Toxic materials, Description Descrip	TOWNS IN THE PROPERTY OF THE P