CITY OF PORTLAND, MAINE CONTROL OF PORTLAND, MAI

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4 DEMERITS. Ine	MANUAL DISHWASHING: MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT. 44. 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. 45. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hat water with at temperature of at least 170°F. The measured in a clean chlorine Rule 5.1.C.5. 4 DEMERITS. 46. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 4 DEMERITS. 47. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS. 48. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS. 49. The measured residual was [] °F. Rule 5.1.D.3.b. 1 DEMERITS. 40. 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. 49. The final sanitization rinse vater temperature was not at least 140°F. The measured	ase(s), [] boils, [] infected ses(s), [] boils, [] infected sec(s), [] smoking when preparing and se ing, drinking, in food preparated 34.4. 5 DEMERITS. The state of th	[5. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. FOOD TEMPERATURES 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 [] PF. Rule 2.3.C.3. 5 DEMERITS. 20. [] Frozen food not being kept at 10°F, or below: [] IPF. Rule 2.3.C.3. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F 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 140°F or above. The measured temperature was [] PF. Rules 2.4.G.1. 2.4.H.1.b. 5 DEMERITS. 23. Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 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.	3. 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 3. 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. washing in between Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. 12. Food (loe) contact surfaces are improperly; [] designed, [] constructed, [] installed, Rule 5.1.A.3. 2 DEMERITS. 13. Food on 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. 14. Institutions; Ghost tray(s) [] not kept at 10.2 [] 1/12 pint milk not returned. [] 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.	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 DEMERITS. [] Unlabeled. [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERITS. [] Shellish 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	MOD# ESTAB# SANI # ROOMS SEATS VR. MO. DAY ICENSE ISSUED YES D. NO D. S. STESS INSTECTION INSTERS IN
Code Enforcement Officer	Joseph John S. (1) Itowels, were: [1] not figure 1. [2] Itowels, were: [1] not figure 2. [2] Itowels, were: [2] Ireifing pool repair suitably sanitized and pack [2] Ireifing pooms were not [1] Ireifing pooms were not [1] Ireifing pool with an automatic pool [2] Ireifing pool with an automatic pool [2] Ireifing pool with an automatic pool [2] Ireifing p	65. Food service facilities: The outer[] doors, [] windows; [] skylights. [] transoms were not adequately screened: Rule 6.10.D. 4 DEMERITS. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, coilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] duckwork, [] filters, [] exhaust tans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] Javatories, [] showers, were not: [] clean, [] in good repair. 72. And 12.9.D. 2 DEMERITS.	TOILET AND HANDWASH FACILITIES 58. Toilets 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: [] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] sadequate number; [] accessible; [] fixures maintained, [] hand cleansing soap. [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3, and 6.8. 4 DEMERITS. 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9. B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 64. [] flies. [] rodents. [] roaches. Rule 6.10. and 7.12.G. 4 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. Rule 8.1.C.2. 4 DEMERITS. PLUMBING 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. 57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose, [] hot water heater. [] water closets. [] other.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: 47. [] Improperly stored, [] labeled, [] used in food. Rule 7.12. S 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.E.3. 2 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was popular forms. [] I Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the: [] Jinks; [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. 52. [[] Interest of units] The water storage tank; [] does not have adequate storage, Rule 8.1.C.1. 2 DEMERITS.	Name DEMERITS Cocation PURPOSE REGULAR FOLLOW-UP NVESTIGATION NEW/OTHER S DEMERITS PURPOSE Reinspection to be conducted 4 PT withinday letter of 1 PT

White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy

SITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

4701-4-10th

temperature was: [] "F. Rule 5.1(D.3.4.4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine "F. Rule.5.1.D.3.a. 4.0 EMERITS. 41. 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. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2), 2 DEMERITS. 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] "F. Rule 5.1.D.4.c.(3), 2 DEMERITS. 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	n for 30 seconds, at temperature was in for one minute at a temperature beasured temperature beasured temperature. MERIT. WERIT.	31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 33. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. DISHWASHING: 34. Dishes/utensits not being: [] scraped, [] soaked, [] preflushed, Rule 5.1.C.4. 35. Dishes/utensits are not being: [] scraped, [] soaked, [] preflushed, Rule 5.1.C.4. 36. Dishes/utensits are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] 1°F. Rule 5.1.C. 2 DEMERTS.	26. No certified food handler/manager. Rules 3.5. 27. Personnel with: communicable disease(s).] bols.] infected wound(s),] respiratory or] pastrointestinal infection, are preparing and serving food. Rule 3.1.4. 5 DEMERITS. 28. Personnel:] with dirty hands and/or] smoking when preparing and serving food.] with poor hygienic practice.] seating, dinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 29. 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.	21. Potentially hazardous hot foods) not being stored at 140°F or above. The measured temperature was [1] °F. Rules 2.4.6.1., 2.4.H.1.a. 5 DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 4.5°F. or below. The measured temperature was [1] °F. Rules 2.4.6.1., and 2.4.H.1.b. 5 DEMERITS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL	2 DEMERITS. 2 DEMERITS. 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. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 18. 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. 20. [] Frozen food not being kept at 0°F, or below. [] Improper thawing. The measured for English 2.3.C.4. 5 DEMERITS.	11. Food contact surfaces not [] washed, [] mised, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. 12. Food (loe) 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: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneezze guards absent Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions; Ghost tray(s) [] not kept. [] not dated, Rule 10.1 [] 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 [] bevertages in ice or water is prohibited. Rule 2.4.1.2.	oved, Rule 2:1.A.2. 5 DEMER VAND PROTECTION ed to cross contamination, fror as 2.2.A.1. and 2.3.B.5. 2 DE ared to products without the B.B.5. 5 DEMERITS. of washed before being used	FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served: Rule 2.1.A.1. 5 DEMERITS. 2. [] Unpasteurized milk, [] milk products. [] cracked eggs.[] unpasteurized egg products being used and/or served. Rules 21.B.4. 5 DEMERITS. 3. Carned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERITS. 5. Carned goods found: [] leaking, [] with severe demts. [] in rusty condition, and/or [] swollen Rule 2.1.A.1. 5 DEMERITS.	Address Address ACC # ESTAB # ROOMS SEATS VR. MO. LICENSE ISSUED YES ID NO. LICENSE POSTED YES ID
2018 Flora Manual Brown Brown	furraces: found in sleeping rooms were not [] adequately vertex if years, [] along automatic pilots, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12:10. 76. [] Life safety code violations: Explain: Rule 11.1 5 DEMERITS • ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerance [] some a fine in 16.00.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation inadequate, [] shaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.	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.	TOILET AND HANDWASH FACILITIES 58. Toffets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors. [] properly vented. [] tissue provided. [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] framale. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained. [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS.	Rule 8.1.C.2. 4 DEMERITS. PLUMBING PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing, is improperly	John John	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] Improperly stored, [] labeled, [] used 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.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 a control of the	Location PURPOSE PURPOSE FOLLOW-UP REGULAR FOLLOW-UP NEWOTHER NEWOTHER S PURPOSE 1 ESTAB. TYPE Reinspection to be conducted 4 PT days follow-up day letter of 1 PT 1 NEWOTHER 1 TOTAL TOT



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Gauges: []not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.2 1 DEMERT.	indicate bring used under served Anles 2.18.4.5. DEMERTIS. Cannel food terms unapproved source on previous being used and/or served. Intel 2.1.4.5. SDEMERTIS. Intel 2.1.4.5.	FOOD SUPPLY AND SOURCE [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. S DEMERITS. [] Unpasteurized milk. [] milk products, [] cracked eggs. [] unpasteurized egg	S	NSPECTION OF A CONSPECTION
	Incoder of the current water and account to the SUPPLY	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food, Rule 7.12. 5 DEMERITS.	PURPOSE 1 EGULAN T STAB, TYPE Reinspection to be conducted 4 PT COMPLAINT SINVESTIGATION	NREPORT 401-A-44

temperature was []*F. Rule 5.1.D.3.b. 4 DEMERTS. 40. Sustained 165°F hot water dishwashing machine P. Rule 5.1.D.3.a. 4 DEMERTS. 41. Chemical sanitzers: The wash-water temperature was not at least 120°F. The measured temperature was []*F. Rule 5.1.D.4.c.(1). 2 DEMERTS. 42. Sanitzing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS. 43. The chemicals sanitzing finse water temperature was not at least 130°F. The measured temperature was []*F. Rule 5.1.D.4.c.(3). 2 DEMERTS. 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERTT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERTT.	I. Rule 5.1.B. I. Rule 5.1.C.4 a temperature 5. 2 DEMERY In clean hot w s [24. The containers used transporting tood are inadequate. Rules 2.4.L.T., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: communicable disease(s), [] boils; [] infected wound(s) respiratory or castrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 28. Personnel: [] with poor hygienic practice. [] eating, drinking, in food preparation and/or disn-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 30. Food/non food contact surfaces of equipment [] in disrepair (cracks, chips, pits, open contact surfaces of equipment [] in disrepair (cracks, chips, pits, open contact surfaces of equipment [] in disrepair (cracks, chips, pits, open contact surfaces of equipment [] in disrepair (cracks, chips, pits, open cash contact surfaces of equipment [] in disrepair (cracks, chips, pits, open cash cash cash cash cash cash cash cash		Cooked and/or prepared roots are surjected to the contamination. Prepared toots are surjected to the sources of contamination. Rules 2.2.A.1. and 2.3.8.5. 2 DEMERITS. 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.8.5. 5 DEMERITS. 10. Raw [] fruits and/or [] yegetables are not washed before being used and/or served. Rule 2.4.8.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed. [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. 12. Food (fee) contact surfaces are improperly; [] designed. [] constructed, [] installed. [] maintained and/or [] located. Rules 4.2.A., 4.2.8., 4.3.A., 4.3.8. 2 DEMERITS. 13. Food not protected during storage/display; [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double staked or nested. [] seneze guards assent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions: Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] J1/2 pint milk not retained, [] stondols: milk not kept at 40°F, or below. Rule 2.1.8.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.		Address MCD# ESTAB # SANI # ROOMS SEATS VR. MO. DAY LICENSE ISSUED VES 40 NO D LICENSE POSTED VES 40 NO D LICENSE POSTED VES 40 NO D MOD SITES SANI # ROOMS SEATS VR. MO. DAY LICENSE POSTED VES 40 NO D MOD SITES SANI # ROOMS SEATS VR. MO. DAY
Code Enforcement Officer Code Enforcement Representative	CODGING 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 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 automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 76. [] Life safety code violations: [] control valve. Rule 12.10. 77. TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	INSECT, RODENT & ANIMAL CONTROL 64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, valis, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting, [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] swhaust tans. 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.	TOILET AND HANDWASH FACILITIES 58. Tollets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female tollets. The number of tollets are: [] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixures maintained; [] hand cleansing soap; [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3, and 6.8 4 DEMERITS. 61. [] inadequate. [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [] 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.	WASTEWATER DISPOSAL 33. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 34. 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. PLUMBING 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 wastewater systems at the: [] faucet hose, [] hot water heater, [] water closers. [] other.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: water supply [] labeled, [] labeled, [] used 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 6.1.6.3. 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:	PURPOSE STAB. TYPE FOLLOWUP



LICENSE POSTED 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 DEMERTS.

Prepared potentially hazardous foods requiring refrigeration are not being rapidly coo to 45° or below. The measured temperature was [] "F. Rule 2.3.C.3. 5 DEMERT. ENSE ISSUED JAL DISHWASHING:

Ishes/utensils not being: [] scraped, [] scaked, [] preflushed. Rule 5.1.C.4. ood (tee) 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, ood not protected during storage/display; []] food left uncovered, []] food improperly tored 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. stitutions; Ghost tray(s) [] not kept, []] not dated, Rule 10.2 []] 1/2 pint milk not stained, []] schools; milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. Torage of []] food and/or []] beverages in ice or water is prohibited. Rule 2.4.1.2. =4 Inpasteurized milk. [] milk products, [] cracked eggs.[] unpasteurized egg .cts being used and/or served. Rules 2.1.B.4. S DEMERITS.

2.1.A.3. S DEMERITS. ontact surfaces not [] washed.[] rinsed, and/or [] sanitized after each use lowing any kind of operation when contamination may have occurred.

1.A.3. 2 DEMERITS. ERIT.

It thermometers not available or used to evaluate hot holding; cooking, reheating, rigerated storage temperatures. Fules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. wrapped and/or [] potentially hazardous food products previously served to the were being reused. Rule 2.4.J.1. 5 DEMERITS. 0 FOOD EQUIPMENT AND UTENSILS

food contact surfaces of equipment [] in disrepair (cracks, chips, pits, open] not easily cleanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

vice articles improperly: [] stored, [] dispensed, [] handled, [] reused.

A. and 5.2.C. 2 DEMERITS. ds found: [] leaking, [] with severe dents. [] in rusty condition, wollen. Rule 2.1.4.1. 5 DEMERTIS.

vnot being kept in original container; [] seafood products misrepresented. 2 and 2.1.8.3. 1 DEMERTIS.

meat products not USDA approved: Rule 2.1.A.2. 5 DEMERTIS. nander/manager, Rules 3.5.

| Communicable disease(s), [|] boils, [] infected wound(s), [] gastrointestinal infection; are preparing and serving food.

MERITS. transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. radius foods requiring refrigeration are not being rapidly cooled sured temperature was [] F. Rule 2.3.C.3. 5 DEMERTS.] kept at 0°F, or below: [] improper thawing. The measured of Rule 2.3.C.4. 5 DEMERTS.

F. Rule 2.3.C.4. 5 DEMERTS.

F. Rule 2.4.G.1.; 2.4.H.1.a. 5 DEMERTS.

J. F. Rules 2.4.G.1.; 2.4.H.1.a. 5 DEMERTS.

F. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERTS.

F. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERTS. 8 8 0 0 <u>い</u> Subjected to cross contamination, from [] raw foods jon. Fulles 2.2.A.1. and 2.3.B.5. 2 DEMERITS for an arranged food products without thorough hand-Vor. 3 smoking when preparing and serving food, eating drinking in food preparation and/or dish, and 3.4.4, 5 DEMERITS. D SAN! # ROOMS SITES SEATS 0 W O Š environ OB WASTEWATER DISPOSAL

33. The subsurface disposal system was found to be surfacil

44. Wastewater was being improperly discharged onto the gr

55. (Mobile food units): [] waste water storage tank does n

Rule 8.1.C.2. 4 DEMERITS. TOXIC MATERIALS

47. | Toxic materials, [] personal medications and/or [] first-aid supplies were [] improperly stored, [] labeled, [] used in food. Rule 7.12. S DEMERITS. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 were found on the pren . Food service facilities: were not adequately so PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER | rurther 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 now an incomplete that a continuous processors of planars. The measured chlorine residual was pinks, [] dishwashers, or [] lanars. 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 rep [] Hand cleansers, [] towels, were: [] not found. [] inadecommon and the statements. [] 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. 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 closests. Rule 6.4.C. 5 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. 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. sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS, lobile food units) The water storage tank: [] does not have adequate storage, is not being properly cleaned and sanitized after each day's use. 10 15 storage of [] cleaning equipment, [CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
alls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, THE STATE OF THE S 2 INSECT, RODENT & ANIMAL CONTROL

[] roaches, [] live animals (other than security or guide dogs) mises. Rule 6.10, and 7.12.G. 4 DEMERTS. Jequate, [] fixture(s) not shielded, [] dirty ventilation, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. cessary equipment and articles present. Rule 7.11,A.1. K K In good repair. Rule 12.9.C. 1 DEMERIT.
Ized and packaged. Rule 12.6. 2 DEMERITS.
atters, [] refrigerators, [] clothes dryers, [] floorwere not; [] adequately vented, [] equipped with an automatic control valve. Rule 12.10. Reinspection within _____] windows, [] skylights, [] transoms surfacing. Rule 6.2.A. 4 DEMERITS.
the ground. Rule 6.2.A. 4 DEMERITS.
does not have adequate storage. to be con days day letter 7.11.B. 1 DEMERIT DEMERITS
5 PT _____
4 PT _____
2 PT _____
1 PT _____

Pink - Inspections

35. Dishes/Utensits 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/Utensits are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine menimum and at a temperature was [] F. Rule 5.1.C.5.b. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHYVASHING: 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 finse water temperature was not at least 120°F. The measured temperature was [] F. Rule 5.1.D.3.b. 4 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] F. Rule 5.1.D.3.b. 4 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] F. Rule 5.1.D.4.c.(2). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 44. No chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 44. No 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. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.5. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	A Personnel war; communicable disease(s), joils, jinfected wound(s) lessifatory or gastrointestinal infection are preparing and serving food. Rule 3.1.4. S DEMERITS. 28. Personnel: with dirty hands and/or lesmoking when preparing and serving food. lesmoking when preparing and serving food. lesmoking in food preparation and/or dishwashing areas. Rules 3.2.4. 3.2E. and 3.4.4. S DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 20. Food/non food contact surfaces of equipment. lin disrepair (cracks chips, pits, open seams), linot easily cleanable. Rules 4.1.4., 4.2.A., and 4.2.B. 2 DEMERITS. 30. Food/non food contact surfaces of equipment. lin disrepair (cracks chips, pits, open seams), linot easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly; stored. lispensed. lihandled. lireused. linding cloths: lidity, linot stored properly in sanitizing solutions Rule 5.1.B. 32. Wiping cloths: lidity, linot stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. 32. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°E. The measured temperature was a ferred to the light of the light of the least 120°E. The measured temperature was a ferred to the light of	18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. \$ DEMERTS. 19. Prepared potentially hazardous foods requiring refrigeration are not being apidly cooled to 45° or below: The measured temperature was [] F. Rule 2.3.C.3. \$ DEMERTS. 20. [] Frozen food not being kept at 0°F, or below: [] Improper thawing. The measured temperature was [] P. Rules 2.3.C.4. \$ DEMERTS. 21. Potentially hazardous bot food(s) not being stored at 140°F or above. The measured temperature was [] P. Rules 2.4.G.1. 2.4.H.1.a. \$ DEMERTS. 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] P. Rules 2.4.G.1. and 2.4.H.1.b. \$ DEMERTS. 22. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTS. 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. 1 DEMERT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERTT. 26. No certified food handler/manager. Rules 3.5.	or [] other sources of contamination. Alless 2.2.4.1. and 2.3.8.5. 2 DEMERTS 9: Employees handle raw and cooked or prepared food products without thorough hand- washing in between: Rules 2.2.4.1. and 2.3.8.5. 5 DEMERTS. 10. Raw [] Inuits and/or [] Ivegetables are not washed before being used and/or served. Rule 2.4.8.1. 2 DEMERTS. 11. Food contact surfaces not [] washed, [] initsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.4.3. 2 DEMERTIS. 12. Food (ice) contact surfaces are improperly; [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.4., 4.2.8., 4.3.4., 4.3.2. DEMERTIS. 13. Food not protected during storage/display; [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent Rules 2.2.4.1., 2.4.F.7. 2 DEMERTIS. 14. Institutions; Ghost tray(s) [] not kept at 40°F, or below. Rule 2.1.8.1. 2 DEMERTIS. 15. Storage of [] stood and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERTIS. 15. Storage of and/or [] betertably hazardous food products previously served to the public were being reused improperly to store food. Rule 2.3.8.7. 1 DEMERTIS.	poiled and/or [] adulterated foods are being used and/or [] adulterated foods are being used and/or [] milk products, [] cracked eggs, inpasteurized milk, [] milk products, [] cracked eggs, icts being used and/or served. Rules 2:1.B.4: 5 DEMERI 2:1.A.3. 5 DEMERITS. 2:1.A.3. 5 DEMERITS. 2:1.A.2. 1 DEMERIT. 2:1.A.2. 1 DEMERIT. 2:1.A.2. 1 DEMERIT. 3:1.A.2. 1 DEMERIT. 4:1.3. 1 DEMERITS. 5:1.3. 1 DEMERITS. 6:2.3. 1 DEMERITS. 6:3. 1 DEMERITS. 7:1.3. 1 DEMERITS. 7:1.3. 1 DEMERITS. 8:4.3. 1 DEMERITS. 8:4	Owner Name Owner Name Address Addres
furnaces found in Seeping rooms were not. [] alequately verted. [] requipped with automatic phots. [] equipped with automatic phots. [] equipped with a furnation on the series of the s	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] vertiliation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] dirthy ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] dirthy ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] dirthy ventilation and independent and articles present. Rule 7.11.A.1. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing, Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Tollets, [] 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, [] ingood repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not sulfably sanitized and packaged. Rule 12.9.C. 2 DEMERITS.	AVERGE STATES AND	WASTEWATER DISP	TOXIC MATERIALS 47. Toxic materials, [] personal medications and/or [] first-aid supplies were: WATER SUPPLY WATER SUPPLY	PURPOSE PURPOSE COMPLAINT