



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

401-B-1

Owner Name: James P. Stewart Establishment Name: Alibi - Northgate
 Address: 1397 Washington Ave Zip Code: 04103 Location: Portland, ME
 MCD #: 05170 ESTAB #: 1111 SANI #: 55 ROOMS: 1 SEATS: 1 DATE: YR. MO. DAY
 LICENSE ISSUED: YES NO REGULAR FOLLOW-UP: 1
 LICENSE POSTED: YES NO COMPLAINT: 3 ESTAB. TYPE: 21 Reinspection to be conducted within _____ days
 Agricultural license
 INVESTIGATION: 4 NEW/OTHER: 5 follow-up _____ day letter of _____

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 0.1 ppm. Rule 6.1.A.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. Rule 8.1.C.1. 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. Rule 8.1.C.2. 4 DEMERITS

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 waste-water systems at the: faucet hose, hot water heater. water closets. Rule 6.4.C. 5 DEMERITS.

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

INSECT, RODENT & ANIMAL CONTROL
 64. flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
 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, 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, filters, exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT.
 68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

IMPROPER STORAGE
 69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

THE SLEEPING ROOM(S) ARE: inadequately ventilated, unclear, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
 71. The Toilets lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
 72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.

DRINKING GLASSES NOT SUITABLY SANITIZED AND PACKAGED. Rule 12.6. 2 DEMERITS.
 75. Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
 76. Life safety code violations: fire extinguisher
 Explain: fire extinguisher
 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 - 874-8800 X 8703

- 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 2.1.B.4. 5 DEMERITS.
 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
 4. Unlabeled improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
 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, 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.

- FOOD PREPARATION AND PROTECTION
 8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
 9. 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.
 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.

- FOOD (ICE) CONTACT SURFACES ARE IMPROPERLY: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
 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.A.1., 2.4.F.7. 2 DEMERITS.

- Institutions: Ghost tray(s) not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below, Rule 2.1.B.1. 2 DEMERITS.
 15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.

- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.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 50 °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 30 °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 130 °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 50 °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.

- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.

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

- PERSONNEL
 26. No certified food handler/manager. Rule 3.5.
 27. Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
 28. Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-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.

- FOOD EQUIPMENT AND UTENSILS
 30. Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
 31. Single service articles improper: 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. 1 DEMERIT.

- MANUAL DISHWASHING:
 33. Dishes/utensils not being: scraped, soaked, preflashed. Rule 5.1.C.4. 1 DEMERIT.
 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was 110 °F. Rule 5.1.C.5. 2 DEMERITS.

- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was 160 °F. Rule 5.1.C.5.a. 4 DEMERITS.
 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was 10 ppm and the measured temperature was 110 °F. Rule 5.1.C.5.b. 4 DEMERITS.

- MECHANICAL DISHWASHING:
 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was 130 °F. Rule 5.1.D.3.b. 2 DEMERITS.
 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was 170 °F. Rule 5.1.D.3.b. 4 DEMERITS.
 40. Sustained 165°F hot water dishwashing machine _____ °F. Rule 5.1.D.3.a. 4 DEMERITS.

- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was 110 °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 110 °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.

- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
 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.

Code Enforcement Officer: James P. Stewart
 Establishment Representative: James P. Stewart