

3-1-1-15

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH ...

AND, MAINE SE HEALTH SOLLED

12. Food (Ice) contact surfaces are improperty: [] designed, [] constructed, [] inistalled, [] maintained and/or [] located. Rules 4.2A., 4.2B., 4.3A., 4.3.B. 2 DEMERITS.

13./Food not protected during storage/display/5. [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested. I seneze guards absent. Rules 2.2.A.1., 2.4.F.?, 2 DEMERITS.

14. Institutions: Ghost ray(s) [] not kept. [] not dated. Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°E, or below. Rule 2.1.B.1. 2 DEMERITS.

2 DEMERITS. LICENSE POSTED 05170 MANUAL DISHWASHING:
33. Dishes/utensils not being:
1 DEMERIT. FOOD PREPARATION AND PROTECTION

Cooked and/or prepared foods are subjected to cross contamination, from [] raw food or [] other sources of contamination. Rules 2.2.A.1. and 2.3.8.5. 2 DEMERITS

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.

Washing in between. Rules 2.2.A.1. and 2.3.8.5. 5 DEMERITS.

Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.8.1. 2 DEMERITS. [] Unpasteurized milk, [] milk products, [] cracked eggs. [] unpasteurized eg products being used and/or served. Rules 2.1.B.4. S DEMERITS.

Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. S DEMERITS. FOOD SUPPLY AND SOURCE
[] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.
5 DEMERITS. FOOD EQUIPMENT AND UTENSILS

Food/non food contact surfaces of equipment. In disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.

Wiping cloths: [] dirty. [] not stored properly in sanitiving extraction. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS**.

Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] Frozen food not being kept at 0°F, or below: [] improper thewing: The measured lemperature was [] FR. Rule 2.6.4. **5 DEMERITS**.

Potentially hazardous hot food(s) not being stored at 140°F or above. The measured lemperature was [] P. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS**.

Potentially hazardous cold food(s) not being stored at 45°F or below. The measured lemperature was [] P. 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**. anned goods found: [] leaking, [] with severe dents. [] in rusty condition, and goods found: [] leaking, [] bEMERITS.

"I swollen. Rule 2.1.A.1. 5 DEMERITS.

"Shellfish not being kept in original container. [] seafood products misrepreules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.

leat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. ustained 165°F hot water dishwashing machine PRIJES. A DEMERITS. herrical sanitzers: The wash-water temperature was not at least 120°F. The measured internet was []°F. Rule S.1.D.4.c.(1): 2 DEMERITS.

antizing chemicals not automatically dispensed. Rule S.1.D.4.c.(2). 2 DEMERITS.

the chemicals sanitzing rinse water temperature was not at least 130°F. The measured mperature was []°F. Rule S.1.D.4.c.(3): 2 DEMERITS.

o chemical test kit provided. Rule S.1.D.4.b. 1 DEMERIT.

sh racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.

sh racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. Dishes/utensits are not being washed in a detergent solution having a temperature of at east 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.]

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. Tule 5.1.C.5.a. 4 DEMERITS.

Dishes/utensits are not being sanitized by immersion for one minute in a clean chlorine olution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Utensian St.C.5.b. 4 DEMERITS. d contact surfaces not: [] washed. [] rinsed, and/or [] sanitized after each use sollowing any kind of operation when contamination may have occurred. sollowing any kind of operation when contamination may have occurred. [] designed contact surfaces are improperly: [] designed. [] constructed. [] installed maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.R. 3.9 newscars. NICAL DISHWASHING:

water sanitization: The wash-water temperature was not at least 140°F. The meadetemperature was [] °F. Rule 5.1.D.3.b. 2 DEMERTS.

d temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERTS.

perature was [] °F. Rule 5.1.D.3.b. 4 DEMERTS.

"CF. Rule 5.1.D.3.b. 4 DEMERTS.

"CF. Rule 5.1.D.3.b. 4 DEMERTS." rate 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 DEMERT. peled, [] improp A.2. 1 DEMERIT. SELECTED STATES SBA for [] potentially hazardous food products previously served to the used. Rule 2.4.J.1. 5 DEMERITS.

ng used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. erly labeled containers of food are being used and/or served. 277.75 12.75 NO (i) 0 0 PERSONNEL Rules 3.5 à SANI * 73 contamination, from [] raw foods and 2.3.8.5. 2 DEMERITS products without thorough hand-] preflushed. Rule 5.1.C.4 2.4.L.1., and 9.1.A. SEATS ones () χ̈́ <u>0</u> Š S (L) arrange of 10 DAY Location Co- Head Briefles & Must be 15 h 47.) Toxic materials, [] personal me [] improperly stored, [] labeled, [CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

(66) Floors, walls, cellings, [] not smooth, [] properly constructed, [] in disrepair, [] clighting [] ventilation inadequate, [K] fixture(s) not shielded, [] dirty ventilation inadequate, [K] fixture(s) not shielded, [] dirty ventilation inadequate, [K] fixture(s) not shielded, [] dirty ventilation inadequate, [K] fixture(s) not shielded, [] dirty ventilation inadequate, [] jurnal fixed fix TOILET AND HANDWASH FACILITIES

58./Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] property vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7, 2 DEMIERITS.

59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] leanle and [] female. Rule 6.5 1 DEMERIT.

60. Handwash lavatories: [] clean, [] acceptate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS. 53. The subsurface disposal system 54. Wastewater was being improperly 55. [Mobile food units]: [] waste wa Rule 8.1.C.2. 4 DEMERITS. のからかいなったと 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. [] reingerators. [] 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.
76. [] Life safety code violations. [] 1.1. [] 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. Rules 12.3, and 12.9.D. 2 DEMERITS.
72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4. 2 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 clear [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. INSECT, RODENT & ANIMAL CONTROL

64. [] files, [] rodents, [] losaches, [] 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. PURFOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER [] A copy of the current water analysis was not available at the facility.
[] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
[] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
[] The free chlorine was less than 0.25 ppm. The measured chlorine residual was personal personal personal personal personal was not provided to the personal ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 PLUMBING

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

A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the [] faucet hose, [] hot water heater, [] water Gosets. Rule 6.4.C. 5 DEMERTS. Sec. O [이 [젊 WATER SUPPLY Reinspection within VAPAGO. SCURRY ground. Rule 6.2.A. 4 DEMERITS.
ground. Rule 6.2.A. 4 DEMERITS.
s not have adequate storage. days day is shielded. [] dirty ventilation 7.6, 7.9, 7.10. 1 DEMERIT. ticles present. Rule 7.11.A.1. 앜 1 DEMERIT 14.75 14.75 DEMERITS
5 PT 2 PT 2 PT 1 PT 1 7 cleaned,

White - Licensee Copy •

Yellow - State Copy • Pink -

Inspections day

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH

sured temperature was [] °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 [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine	MANUAL DISHWASHING: MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped. [] soaked. [] preflushed. Rule 5.1.C.4. 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 her 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 clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] ?F. Rule 5.1.C.5.b. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 1.40°F. The measured tenth of the measured tenth of the measured temperature was not at least 1.40°F. The measured tenth of the measured temperature was not at least 1.40°F. The measured tenth of the measured temperature was not at least 1.40°F. The measured tenth of the measured temperature was not at least 1.40°F. The measured tenth of the measured temperature was not at least 1.40°F. The measured tenth of the measured temperature was not at least 1.40°F. The me	26. No certified food handler/manager, Rules 3.5. 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.4. S 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 dishwashing areas. Rules 3.2.B., and 3.4.A. S 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. 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 improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Wiping cloths: [] diny, [] not stored properly in sanitizing solutions Rule 5.1.B.	temperature was []*F. Rule 2.3.C.4. S DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] *F. Rules 2.4.G.1., 2.4.H.1.a. S 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. S 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. 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 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.C.3. 5 DEMERIT. 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. 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured	B. Cooked and/or propared toods are subjected to cross current material to the 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 handwashing in between. Rules 2.2.A.1. and 2.3.B.5.: 5 DEMERITS. 10. Raw [] Itruits 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 not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cook storage double stacked or nested, [] snezze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions: Ghost tray(s) [] not kept, [] not dated, Rule 2.1.B.1. 2 DEMERITS. 15. Food and for [] howersnes in the 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 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. Carned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 4.] Whatabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 5. Carned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shelifish 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	Sold Sold Stablishmo Sold Stablishmo Sold Stablishmo Sold Stablishmo Sold Stablishmo Sold Stablishmo Stabli
Code Enforcement Officer Establishment Representative	A: Ine [] Ioliets, [] 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. 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 wented, [] 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	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, [] dirty ventilation inadequate from the state of t	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. INSECT, RODENT & ANIMAL CONTROL 64. [] frides, [] rodents, [] Irodents, [] 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. 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 DEMERIT. 60. Handwash lawatories: [] 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.	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. 56. [] Kitchen sink, [] Julility sink, [] grease trap, [] drain, [] plumbing; is improperly water systems at the: [] tauest hose, [] hot water heater, [] water closets. 57. A cross-connection, without backflow device, exists between the drinking and the wasterwater systems at the: [] tauest hose, [] hot water heater, [] water closets.	TOXIC MATERIALS 47. Toxic materials, [] personal medications and/or [] first-aid supplies were:	DAY POLLOWALD STIGATION

FOOD SUPPLY AND SOURCE 1. [1] Spoiled and/or [1] adulterated foods are being used and/or served. Rule 2.1.A.1. 47. [1] Toxic materials, [1] personal medications and/or [1] first-aid supplies were: 47. [1] Toxic materials, [1] personal medications and/or [1] first-aid supplies were: 47. [1] Toxic materials, [1] personal medications and/or [1] first-aid supplies were: 1. [1] Spoiled and/or [1] adulterated foods are being used and/or served. Rule 2.1.A.1. 47. [1] Toxic materials, [1] personal medications and/or [1] first-aid supplies were: 1. [1] Spoiled and/or [1] adulterated foods are being used and/or served. Rule 2.1.A.1. 47. [1] Toxic materials, [1] personal medications and/or [1] first-aid supplies were: 1. [1] Spoiled and/or [1] adulterated foods are being used and/or served. Rule 2.1.A.1. 47. [1] Toxic materials, [1] personal medications and/or [1] first-aid supplies were: 1. [1] Spoiled and/or [1] adulterated foods are being used and/or served. Rule 2.1.A.1.	MCD# ESTAB # SANI # ROOMS SEATS YR. MO. DAY FOLLOW-UP	Location Location	CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT THE PORTLAND MAINE FOOD SERVICE HEALTH FOOD
[] first-aid supplies were: Rule 7.12. 5 DEMERITS.	ion to be conducted days days letter of	DEMERITS	12/2/10

temperature was: [] °F. Rule \$.1.0.4.c.(1). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule \$.1.0.4.c.(2). 2 DEMERITS. 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule \$.1.0.4.c.(3). 2 DEMERITS. 44. No chemical test kit provided. Rule \$.1.0.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule \$.1.0.6. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules \$.1.0.1. and \$.1.0.2. 1 DEMERIT.	aurie was [] Fr. r. Zazd by immersion for o zed by immersion for o minimum and at a term pm and the measure [] ppm and the m	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 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. 1 DEMERIT. DISHWASHING: 33. Dishes/utensils not being: [] scraped. [] soeked. [] preflushed. Rule 5.1.C.4. 1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 1.00 F. The necessured temperature was f. [] source of at least 1.00 F. The necessured temperature was f. [] source of at least 1.00 F. The necessaries of temperature was f. [] source of at least 1.00 F. The necessaries of temperature was f. [] source of at least 1.00 F. The necessaries of temperature was f. [] source of at least 1.00 F. The necessaries of temperature was f. [] source of at least 1.00 F. The necessaries of temperature of at least 1.00 F. The necessaries of temperature was f. [] source of at least 1.00 F. The necessaries of temperature was f. [] source of at least 1.00 F. The necessaries of temperature of at least 1.00 F. The necessaries of temperature was f. [] source of the necessaries of the necessaries of temperature was f. [] source of the necessaries o	25. Accurate themmometers 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), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 28. Personnel: with drify hands and/or samoking when preparing and serving food with poor hygienic practice, eating, drinking, in food preparation and/or dishwashing areas: Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worm by food handlers. Rule 3.3.B. 1 DEMERITS.	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 [] 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. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.	struc B. 3 or n	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 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 [] sanitized after each use and following any kind of operation when contamination may have occurred.	FOOD SUPPLY AND SOURCE 1 Spoiled and/or 1 Adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERTS. 1 Spoiled and/or served. Rule 2.1.A.1. 5 DEMERTS. 1 Spoiled engls. 1 Impasteurized engls. 2 1 Impasteurized milk. 1 milk products. 1 Cracked engls. 1 Impasteurized engls. 2 Impasteurized engls. 3 Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.2. 1 DEMERTS. 1 Improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERTS. 1 Improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERTS. 1 Imparts 1	ZID Code SEATS YH. MO. DATE	CITY OF PORTL FOOD SERVIC INSPECTION Owner Name Establishmen
Selection of the select	furnaces found in sleeping rooms were not. [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 [] 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. 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, [] refricentors. [] 1 clothes drops [] 14nov.	## CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] dirty surfaces, Rule 6.10. In Surfaces, [] skylights, [] transoms **CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces, Rules 7.17-6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] dirty ventilation inadequate, [] properly constructed, [] the mooth, [] 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.	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. 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.	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, water systems at the: [] faucet hose, [] hot water heater, [] water closets. Tolles rooms: [] other: 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 [] Itemale-rollets. The number of toilets are: [] male, and [] Itemale, S. 1 DEMERIT.	I is not being properly cleaned and samuzed after each day's use. Rule 8.1.C.1. 2 DEMERITS. WASTEWATER DISPOSAL 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. Fulle 8.1.C.2. 4 DEMERITS.	### ### ##############################	DEMERTS PURPOSE PURPOSE PURPOSE POLLOW-UP — 2 FOLLOW-UP — 2 FOLLOW-UP — 3 INVESTIGATION — 4 NEW/OTHER — 5 TOXIC MATERIALS DAY TOXIC MATERIALS	AND, MAINE SE HEALTH REPORT RANGE RANGE

olishment Representative



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT



LICENSE POSTED ICENSE ISSUED 5 1 7 0 | Spoiled and/or [] adu S DEMERITS. washed, [] rinsed, and/or [] sanitized after ywing any kind of operation when contamination may have occurred. [] A.3. 2 DEMERITS. thermometers not available or used to evaluate not holding cooking, reheating, perated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **DEMERIT.** is are not being sanitized by immersion for one minute in a clean chlorine divining 50 ppm chlorine minimum and at a temperature of at least 130°E of residual was:

| **Ppm and the measured temperature was [***] **F. b. 4 DEMERTE. | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | *** | not being kept in original container. | J searoou provides interest, and 2.1.5.3. 1 DEMERITS.

Teat products not USDA approved. Fulle 2.1.A.2. 5 DEMERITS. milk. [] milk products. [] cracked eggs. [] unpasteurized egg d and/or served. Rules 2.1.B.4. S DEMERITS. YES D SEX [] potentially hazardous food products presed. Rule 2.4.J.1: 5 DEMERITS.

used improperly to store food. Rule 2.3.B.7. zees are improperly. [] designed. [] constructed. [] linstalled. [] located. Rules 4.2 A. 4.2.B., 4.3.B., 2. DEMERITS. Ing storage/display. [] food left uncovered. [] food improperly of containers in cold storage double stacked or nested, etc. A.1., 24.F., 2. DEMERITS. [] Tot kept. [] not dated. Rule 10.2 [] 1/12 pirt milk not milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. [] beverages in ice or water is prohibited. Rule 2.4.1.2. asured temperature was [] 9°F. Rule 2.3.C.3. 5 DEMERRITS.
19 kept at 0°F, or below: [] improper thawing. The measured
] °F. Rule 2.3.C.4. 5 DEMERITS.
1 flood(s), not being stored at 140°F or above. The measured
] °F. Rules 2.4.G.1. 2.4.H.1.a. 5 DEMERITS OOD EQUIPMENT AND UTENSILS

rfaces of equipment [] in disrepair (cracks, chips, pits, open anable, Ruies 4.1.4, 4.2.A., and 4.2.B. 2 DEMERITS, roperly; [] stored, [] dispensed, [] handled, [] reused. ands and/or [] smoking when preparing and serving food citice [] eating, drinking, in food preparation and/or dish-4, 3.2.B., and 3.4.A. 5.DEMERITS. anager: Rules 3.5. nicable disease(s), [] bolls, [] infected wound(s), ointestinal infection, are preparing and serving food. leaking, [] with a orly labeled containers of food are being used and/or served stored properly in sanitizing solutions Rule 5.1.B. ő 0 0 machine______°F. Rule 5:1.D.3.a. 4 DEMERITS.
mperature was not at least 120°F. The measured
4.c.(1). 2 DEMERITS.
spensed. Rule 5:1.D.4.c.(2). 2 DEMERITS. a detergent solution having a temperature of at was [] °F. Rule 5.1.C.5. 2 DEMERITS.

2) immersion for 30 seconds in clean hot water [] °F. prepared food products without thorough narud 2.3.8.5. 5 DEMERITS.

are not washed before being used and/or served.] soaked, [] preflushed. Rule 5.1.C.4. SANI# ner. [] seafood products misrepresented was not at least 140°F. The mea-DEMERITS. at least 180°F. The measured contamination, from [] raw foods and 2.3.B.5. 2 DEMERITS its.[] in rusty and/or served. Rule 2.1.A.1. cooked long enough to be .c.(2). 2 DEMERITS. ast 130°F. The measured 2.4.L.1., and 9.1.A. SEATS X 1 DEMERIT. () erved to the Ä , K. 1 . Ö DAY 72. [] Hand cleanse 2 DEMERITS.
73. The carpeting is n 74. Drinking glasses n 75. Gas Appliances: [furnaces formation] ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER Wastewater was being improperly dischar (Mobile food units): [] waste water stora Rule 8.1.C.2. 4 DEMERITS. I not and [] cold water (under pressure) was not provided to the: sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. Abbile food units) The water storage tank: [] does not have adequate storage,] is not being properly cleaned and sanitized after each day's use. use 8.1.C.1. 2 DEMERITS. Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. cross-connection, without backflow device, exists between the drinking and the waste-parsystems at the: [] faucet hose, [] hot water heater, [] water closets, other. safety code violation pring room(s) are: [] inadequately ventilated, unckersized; [] improper bod spacing. Rules 12.9 and Toilets, [] lavatories, [] showers, were not [] of cleansers, [] towels, were: [] not found. [] in RTS. TOILET AND HANDWASH FACILITIES

ms: [] Completely enclosed. [] Equipped with self-closing, tight fitting] properly vented, [] tissue provided. [] covered waste receptacle (ladies), 6.6, and 6.7. 2 DEMERITS. ONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES is, ceilings, [] not smooth, [] properly constructed, [] in disrepair, iraces. Rules 7.1-7.6, 1 DEMERIT.] clean, [] in good repair, suitably sanitized and package INSECT, RODENT & ANIMAL CONTROL
[] roaches, [] live animals (other than mises. Rule 6.10, and 7.12.G. 4 DEME clean, [] adequate number, [] accessible, [] fixtures rising soap, [] sanitary towel/hand drying devices not pro-Rules 6.3, and 6.8, 4 DEMERITS. than 0.25 ppm. 5 DEMERITS. WASTEWATER DISPOSAL

em was found to be surfacing. Rule 6.2.A. 4 DEMERITS.

perly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.

e water storage tank does not have adequate storage. er analysis was not available at the facility.

squired. Rule 6.1.E.3. 2 DEMERITS.

o be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.

no.0.25 ppm. The measured chlorine residual was nooth. | J pro and/or [] female toilets. The number of toilets are: Rule 6.5 1 DEMERIT. uate, [] fixture(s) not shielded, [] dirty ventilation [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. sary equipment and articles present. Rule 7.11.A.1. repair. Rule 12.9.C. 1 DEMERIT.

acklaged. Rule 12.6. 2 DEMERITS.

refrigerators, [] clothes dryers, [] floor
[] adequately vented, [] equipped with
natic control valve. Rule 12.10. Rule 7.11.B. 1 DEMERIT clean, [] in disrepair, id 12.11. 1 DEMERIT.] clean, [] in good re ed. Rule 6.9. 2 DEMERITS.
6.9.B.4. 2 DEMERITS.
e to vermin, [] easily cleaned.
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WERITS.
] skylights, [] transoms Rule 12.4 DEMERITS
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FOOD EQUIPMENT AND UTENSILS 30. Foodmon food contact surfaces of equipment [] in disropair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.4., 4.2.4., and 4.2.8. 2 DEMERITS. 31. Single service articles improperly. [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.4. and 5.2.0. 2 DEMERITS. 32. Wiping cloths: [] diry, [] not stored properly in sanitzing solutions Rule 5.1.8. 32. Wiping cloths: [] diry, [] not stored properly in sanitzing solutions Rule 5.1.8. 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.0.4. 34. Dishes/utensils not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was. [] ? F. Rule 5.1.0.5. (S. Dishes/utensils are not being sanitized by immersion for one minute in a clean hot water solution containing 50 ppm chlorine minimum and at a temperature was [] ? F. Rule 5.1.0.5. 4 DEMERITS. 35. 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 5.1.0.5. 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 [] ? F. Rule 5.1.0.3. 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 [] ? F. Rule 5.1.0.4.5. 1 DEMERIT. 37. No chemical test kit provided. Rule 5.1.0.4.5. 1 DEMERIT. 38. Hot water samitization: The wash-water temperature was not at least 190°F. The measured temperature was [] ? F. Rule 5.1.0.3.5. 2 DEMERITS. 40. Sustained 165°F hot water dishwashing machine	15. Soliage of 1 Jobs and 1 Jobs and 1 Jobs and 2 Jerment 1 Jobs and 2 Jerment 1 Jobs and 2 Jerment 2 Jerm	Spelmerits. Spelmerits.	AND SOURCE
DOGING The sleeping room(s) are: [] Inadequately ventilated, unclean, [] in disrepair, [] Undersized. [] Improper bed spacing. Rules 12.9 and 12.11.] in disrepair, [] Indian learning. [] Ind	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 toilets. The number of toilets are: [] famale and [] jemale, 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. 61. [] inadequate. [] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9. 2 DEMERITS. 63. Storage areas were not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 64. [] files. [] rodents, [] roaches. [] live animals (other than security or guide dogs) were not adequately screened. 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, ceilings, [] not smooth, [] properly constructed, [] dirty ventilation hoods, [] ductwork, [] filters, [] akhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] ilmers, [] akhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT.	47. [] Toxic materials. [] personal medications and/or [] inst-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 6.1.E.3. 2 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] Jwater 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: [] sinks. [] dishwashers. or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. 51. [] Hot and [] cold water storage tank: [] does not have adequate storage. [] is not being properly cleaned and santifized after each day's use. 52. [Mobile food units) The water storage tank: [] does not have adequate storage. [] is not being properly discharged onto the ground. Rule 6.2.A. 4 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. [[] Kitchen sink. [] utility sink. [] grease trap. [] drain. [] plumbing: improperly [] sized. [] installed and/or maintained. Alues 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 closels. Fulle 6.4.C. 5 DEMERITS.	E HEALTH REPORT PURPOSE REGULAR POLLOW-UP COMPLAINT INVESTIGATION NEW/OTHER TOXIC M TOXIC M

DISHWASHING DISHW	acrous tood(s) not being: [] reheated [] cooked long enouated to all parts Rule 2.4.G.3. 5 DEMERTS. The measured temperature was [] %F. Rule 2.3.C.3. 5 DEMERTS. The measured temperature was [] %F. Rule 2.3.C.3. 5 DEMERTS. The measured temperature was [] %F. Rule 2.3.C.3. 5 DEMERTS. The measured temperature was [] %F. Rule 2.3.C.4. 5 DEMERTS. The measured temperature was [] %F. Rule 2.3.C.4. 5 DEMERTS. The measured temperature was [] %F. Rule 2.3.C.4. 5 DEMERTS. The measured temperature was [] %F. Rule 2.3.C.4. 5 DEMERTS. The measured temperature was [] %F. Rules 2.4.G.1. and 2.4.H.1.b. 5 DEMERTS. The measured temperature was [] %F. Rules 2.4.G.1. and 2.4.H.1.b. 5 DEMERTS. The measurement of the measurement of the period of refrigeration per resonates for available or used to evaluate hot holding, cooking a storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERTS. The measurement of the m	[] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. SPEMERITS. Jumpasteurized milk, [] milk products, [] tracked eggs. [] unpasteurized egg products being used and/or served. Rule 2.1.A.3. S DEMERITS. A. [] Luhabeled. [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERITS. A. [] Luhabeled. [] leaking. [] with severe dents. [] in rusty condition, and/or [] swelfen. Rule 2.1.A.1. S DEMERITS. A. [] Luhabeled. [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERITS. A. [] Luhabeled. [] leaking. [] with severe dents. [] in rusty condition, and/or [] swelfen. Rule 2.1.A.1. S DEMERITS. A. [] Luhabeled. [] leaking. [] with severe dents. [] in rusty condition, and/or [] swelfen. Rule 2.1.A.1. S DEMERITS. A. [] Luhabeled. [] leaking. [] with severe dents. [] in rusty condition, and/or [] swelfen. Rule 2.1.A.2. S DEMERITS. A. [] Luhabeled. [] leaking. [] with severe dents. [] in rusty condition, and/or [] swelfer in original containers. [] seafood products mitrogeneted. Rule 2.2.A.1. and 2.3.B.5. S DEMERITS. A. [] Luhabeled. [] leaking. [] leaking. [] seafood products mitrogeneted. Rule 2.2.A.1. and 2.3.B.5. S DEMERITS. A. [] Luhabeled. [] leaking. [] washed. [] finsed. and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 2.4.A. 4.3.B. S. DEMERITS. A. [] maintained and/or [] located. Rules 4.2.A. 4.2.B. 4.3.A. 4.3.B. S. DEMERITS. A. [] maintained and/or [] located. Rules 4.2.A. 4.2.B. 4.3.A. 4.3.B. S. DEMERITS. A. [] shoots milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. B. [] Locations milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. A. [] Locations used improperly to store food. Rule 2.3.B.7. 1 DEMERITS. DEMERITS.	Compet Name
Jundersized: Jimproper bod spacing. Rules 12.9 and 12.11. 1 DEMERIT. The] Tollets:] 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. 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. 2 DEMERIT. 75. Gas Appliances:] hot water heaters,] refrigerators,] clothes dryers,] floor automatic colors] equipped with 4 DEMERITS. 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 - 874-8300 X 8703		TOXICN TOXICN TOLET AND HANI [] Completely enclosed. [] Tollet AND HANI [] Completely enclosed. [] Completely enclosed. [] Completely en	Location PURPOSE REGULAR



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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH-INSPECTION REPORT

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REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER 10000 1737.5 (- αω4υ ESTAB. Done follow-up to be conducted days day letter of conducted DEMERITS
5 PT ______
4 PT _____
2 PT _____
1 PT _____

LICENSE POSTED FOOD SUPPLY AND SOURCE
[] Spoiled and/or [] adulterated foods are being used and [] adulterated foods are be Unpasteurized milk [] milk products, [] cracked eggs, [] unpasteurized egg tucts being used and/or served. Rules 2.1.8.4. 5 DEMERITS.

Inted foods from an unapproved source on premises, being used and/or served. e.2.1.8.3. 5 DEMERITS.

Unlabeled. [] improperty labeled containers of food are being used and/or served. ∑,S∃, 8 8 0 0 U Ū | J A copy of the current water analysis was not available at the facility.
| Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
| Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
| Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
| I free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
| Hot and [] cold water (under pressure) was not provided to the:
| | sinks; [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
| I sinks; [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
| I so their property cleaned and sanitized after each day's use.

LICENSE ISSUED

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erly labeled containers of food are being used and/or served.

WATER SUPPLY

FOOD PREPARATION AND PROTECTION

proved. Rule 2.1.A.2. 5 DEMERITS.

CONSEQ 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 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 DEMERTIS.

Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTIS.

WASTI
53. The subsurface disposal system was
54. Wastewater was being improperly di
55. (Mobile food units): [] waste water
Rule 8.1.C.2. 4 DEMERITS.

4 DEMERITS.

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

Food not protected during storage/display; [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.T., 2.4.F.7. 2 DEMERITS.

Institutions; Ghost tray(s) [] not kept, [] not dated. Rule 10.2 [] 1/12 pint milk not retained, [] schools; milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.

2 DEMERITS.

2 DEMERITS. Jollowing any kind of operation when contamination may have occurred.

10.1.4.3. 2 DEMERITS.

10.1.4.3. 2 DEMERITS.

10.1.4.3. 2 DEMERITS.

10.1.4.3. 2 DEMERITS.

[] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1: 5 DEMERITS.

Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

ing:[] reheated [] oc 2.4.G.3. 5 DEMERITS. Is requiring refrigeration perature was [] °F. cooked long enough to be

Inadequate number of [] to [] male and [] to [

TOILET AND HANDWASH FACILITIES

Tollets rooms: [| Completely enclosed. [| Equipped with self-closing, tight fitting doors. [] properly vended. [] issue provided. [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.

Inadequate number of [] male and/or []

] male, and/or [] female toilets. The number of toilets are: female. Rule 6.5. 1 DEMERIT.

accessible, [] fixtures nd drying devices not pro-

Rule 6.9. 2 DEMERITS. B.4. 2 DEMERITS.

[] 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 closers.

Rule 6.4.C. 5 DEMERITS.

d potentially hazardous foods requiring refrigeration are not being rapidly cooled r below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS. Zen food not being kept at 0°F, or below. [] #mproper thawing. The measured zure was [] °F. Rule 2.3.C.4. 5 DEMERITS.

I] °F. Rule 2.3.C.4. 5 DEMERITS.

I] °F. Rules 2.4.G.1.; 2.4.H.1.a. 5 DEMERITS.

I] °F. Rules 2.4.G.1.; 2.4.H.1.a. 5 DEMERITS.

I] °F. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS.

I] °F. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS.

2.4.L.1., and 9.1.A.

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.

CT, RODENT & ANIMAL CONTROL

roaches, [] live animals (other than security or guide dogs)

s. Rule 6.10. and 7.12.G. 4 DEMERITS.

outer [] doors, [] windows; [] skylights, [] transoms
ed. Rule 6.10.D. 4 DEMERITS.

ertified food handler/manager, Rules 3.5.

onnel with: | communicable disease(s), [] boils, [] infected wound(s), respiratory or | castrointestinal infection; are preparing and serving food.

3.1.A. S. DEMERITS.

[] with dirty hands and/or [] smoking when preparing and serving food, or rhygienic practice, [] eating, drinking, in food preparation and/or disheas, Rules 3.2.A., 3.2.B., and 3.4.A. S DEMERITS.

This not worn by food handlers, Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

urfaces of equipment: [] in disrepair (cracks; chips, pits, open learnable, Fules 4.1.4., 42.A., and 4.2.B. 2 DEMERITS, property: [] stored, [] dispensed, [] handled, [] reused.

32. Wiping cloths: stored properly in sanitizing solutions Rule 5.1.B.

] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. DISHWASHING

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 tinse 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 hot water dishwashing machine ____°F. Rule 5.1.D.3.a. 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.(1). 2 DEMERITS.
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
43. The chemical sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
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.

35. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was []°F.

36. Dishes/utensis are not being sanitized by immersion for 30 seconds in clean hot water Rule 5.1.C.S.a. 4 DEMERITS.

36. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F.

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

MECHANICAL DISHWASHING:

38. Lacuter of the measured temperature was [] °F.

(g)

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68 OR MAINTENANCE OF PHYSICAL FACILITIES not smooth. [| properly constructed, [] in disrepair, 1-7.6. 1 DEMERIT. | properly constructed, [] dirty ventilation inadequate, [x] fixture(s) not shielded, [] dirty ventilation liters. [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. unnecessary equipment and articles present. Rule 7.11.A.1.

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 DEMERT. 71. The [] Tollets, [] lavatories, [] showers, were not [] clean, [] in good repair. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERTS.

72. [] Hand cleansers. [] towers, were, []

2 DEMERITS.

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. [] reingerators. [] clothes dryers. [] floor automatic pilots. [] equipped with a nautomatic control valve. Rule 12.10.

76. [] Life safely code violations: Explain:

78. 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 - 874,6300 X 8703 - Heed Jight DENTEU CHAS in wally-in Vier V 200 Shorts くらもら 12000 からない 200 P July . 7900



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy	MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was: 37. The final sanitization rinse water temperature was not at least 140°F. The measured temperature was: 38. The final sanitization rinse water temperature was not at least 140°F. The measured temperature was: 39. Final s.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was: 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemical sanitizing rinse water temperature was not at least 130°F. The measured temperature was: 44. No chemical test kit provided. Pule 5.1.D.4.c.(3). 2 DEMERITS. 45. Utsl. (Tablis not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: 47. Inot provided [] inoperative, Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	Single service articles improperty: [st] stored, []] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.	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 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. Rule 3.1.A. 5 DEMERITS. 28. Personnel:] with dirty hands and/or] smoking, when preparing and serving food, washing areas. Rules 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 20. Food/non food contact surfaces of equipment: [X] in disrepair (cracks, chips, pits, open seams),] not easily cleanable. Rules 3.1.X-3.2.B., and 4.2.B. 2 DEMERITS.	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 DEMERTS. 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 DEMERTS. 20. [-] Frozen food not being kept at 0°F, or below. [-] Improper thawing. The measured temperature was [-] *F. Rule 2.3.C.4. 5 DEMERTS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [-] *F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERTIS. 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [-] *F. Rules 2.4.G.1., 2.4.H.1.b. 5 DEMERTIS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 1.0.1. 2 DEMERTIS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.	washing in between: Rules 2.2.A.1. and 2.3.B.3. 3 DEMICRITIS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMICRITIS. 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 DEMICRITIS. 12. Food (flee) contact surfaces are improperly: [] designed. [] constructed. [] Installed. Rules 4.2.A., 4.3.B., 4.3.A., 4.3.B. 2 DEMICRITIS. 13. Food not protected during storage/display: [] designed. [] food improperly stored on floor. [] food containers in cold storage double stacked or nested. Stored on floor. [] food containers in cold storage double stacked or nested. I food storage guards absent. Rules 2.2.A.1.2.4.F.7. 2 DEMICRITIS. 14. Institutions: Ghost tray(s) [] not kept. [] not dated. Rule 2.1.B.1. 2 DEMICRITIS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMICRITIS. 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMICRITIS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERITI.	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 2. [] Unpasteurized milk. [] milk products. [] cracked eggs. [] unpasteurized egg 3. Canned foods from an unapproved source on premises, being used and/or served. 3. Clanned goods found: [] leaking. [] with severe dents. [] in rusty condition, 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. 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. 7. Meat 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- 9. Employees handle raw and cooked or prepared food products without thorough hand-	S
Elian III old	SCON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECT AS SCON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	LODGIN inadequately v ped spacing. R [] showers, lERITS. s, were: [] nc s, were: [] in good re antitized and pa heaters, [] in ms were not; [] in with an automa with an automa with an automa with an automa so applied to the state of	MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, cellings, [] Inva enimals (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, cellings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.17.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] diverwork, [] 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.	number of [] male, and/or [] e and [] female. Rule 6.5 1 adequatories: [] clean; [] adequatories: [] fleansing soap. [X] is common towel. Rules 6.3. and 6. Rules 6.3. a	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. 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. 58. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] properly vertical. [] tissue provided. [] covered waste receptacle (ladies). Rules 6.5. 65, and 6.7. 2 DEMERITS.	TOXIC MATE whals. [] personal medications at stored, [] labeled. [] used in t water Supp water Supp the current water analysis was no sting may be required. Rule 6.1.E god and found to be unsatisfactory ine was less than 0.25 ppm. The r Rule 6.1.A.2. 'S DEMERH'S. Rule 6.1.A.2. 'S DEMERH'S. Cold water (under pressure) we dishwashers, or [] lavatones. I mits) The water storage tank: [] groperly cleaned and santized 2 DEMERH'S. WASTEWATER DI WASTEWATER DI	PURPOSE REGULAR TOLLOWALP 22 ESTAB. TYPE Roit COMPLANT 3 INVESTIGATION 3 INVESTIGATION 3 INVESTIGATION 5



CITY OF PORTLAND, MAINE.



Scoding to death certain surfaces of equipment: [] in disrepair (grades, chips, phis, open seams). [] not easily dearnable. Rules 4.1.4.4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperty: [] 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. 33. Dishes/utensils are not being: [] soraped. [] scaked. [] preflushed. Rule 5.1.C.4. 1 DEMERITS. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] preflushed. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for one minute in a clean hot water Rule 5.1.C.5.a. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean hot water Rule 5.1.C.5.a. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 38. Hot water canlitization: The wash-water temperature was not at least 1:00°F. The measured temperature was [] preflue 5.1.D.4.b. 1 DEMERITS. 39. The final sanitization innse water temperature was not at least 1:00°F. The measured temperature was [] preflue 5.1.D.4.b. 1 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 1:00°F. The measured temperature was [] preflue 5.1.D.4.c. 1 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c. 1 DEMERITS. 43. The chemical sanitizers: The wash-water temperature was not at least 1:00°F. The measured temperature was [] preflue 5.1.D.4.c. 1 DEMERITS. 44. No chemical sanitizers: The wash-water temperature was not at least 1:00°F. The measured temperature was [] preflue 5.1.D.4.c. 1 DEMERITS. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.4.c. 1 DEMERITS. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. 2 DEMERITS.	to 45° or below. The measured temperature was [] Frozen food not being kept at 0°F, or temperature was [] °F. Rules 2.3.C.4 Potentially hazardous hot food(s) not bein temperature was [] °F. Rules 2.4.G. Potentially hazardous cold food(s) not bein temperature was [] °F. Rules 2.4.G. Crowded refrigeration: There is less than The containers used transporting food are 10.1. 2 DEMERITS. The containers used transporting food are 10 personnel with: [] communicable disease and refrigerated storage temperatures. Rules [] respiratory or [] gastromestinal interpretation of the containers of the contain	washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] Iruits 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 not protected during storage/display: [] food left uncovered. [] food improperly stored on floor. [] food containers in cold storage double stacked or nested. Stored on floor. [] food containers in cold storage double stacked or nested. [] scheeze 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 [] 1.12 pint milk not retained. [] schools: milk not kept. (] not dated. 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. [] 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 impropenty to store food. Rule 2.3.B.7. 1 DEMERIT. 18. Potentially hazardous food(s) not being. [] reheated [] cooked long enough to be adequately neeted to all parts Rule 2.4.G.3. 5 DEMERITS.	SEATS SEATS YR. MO. Served. Rule 2.1.A.1. Junpasteurized egg S. Junpasteurized egg S
The sleeping room(s) are; inadequately vertilated, unclean, in disrepair, undersized; improper bed spacing, Rules 12.9 and 12.11. in disrepair, undersized; improper bed spacing, Rules 12.9 and 12.11. in disrepair, undersized; improper bed spacing, Rules 12.9 and 12.11. in disrepair, lundersized; improper bed spacing, Rules 12.9 and 12.11. in disrepair, lundersized; improper bed spacing, Rules 12.9 and 12.11. in disrepair, lundersized; improper bed spacing, Rules 12.9 and 12.11. indexent. in good repair, Rules 12.9.0. improper bed spacing, indexent. ind	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. 8.4. 2. DEMERITS. 63. Storage areas were not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2. DEMERITS. 64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 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. 66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] in disrepair, [] dirpy surfaces. Rules 7.1-7.6. 1. DEMERIT. 67. [] Lighting [] ventiliation inadequate, [] fixture(s) not shielded, [] dirpy ventilation hoods, [] dirpy ventilation inadequate, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1. DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1.	53. The subsurface disposal system was found to be surfacing, nure o.2.4. 4 DEMERITS. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.4. 4 DEMERITS. 55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS. PLUMBING 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 neater. [] water closets, water systems at the: [] faucet hose, [] hot water neater. [] water closets, [] other: TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] properly vented. [] tissue provided. [] covered waste receptable (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. [] adequate number, [] accessible, [] fixtures maintained. [] hand cleansing soap. [] sanitary towelthand drying devices not promaintained. [] hand cleansing soap. [] sanitary towelthand drying devices not pro-	DSE SE TOXIC MATTANAINER SUFTINGER, [] personal medications stored, [] labeled, [] used in sting may be required. Rule 6.1. ed and found to be unsatisfaction ne was less than 0.25 ppm. The mater storage tank [] lavatories. The water storage tank [] rooperly cleaned and sanitize 2 DEMERITS. Toold water storage tank [] g properly cleaned and sanitize 2 DEMERITS.