



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

344-E-40 (95)

Owner Name: M/S M Tardiff Inc Establishment Name: Burger King
 Address: 318 Allen Avenue Location: 318 Allen Avenue
 Zip Code: 04103
 MCD #: 05170 ESTAB #: 05957 SANI #: _____ ROOMS: _____ SEATS: _____
 LICENSE ISSUED: YES NO DATE: YR. MO. DAY
 LICENSE POSTED: YES NO DATE: YR. MO. DAY
 REGULAR FOLLOW-UP: _____ COMPLAINT: _____ ESTAB. TYPE: _____ Reinspection to be conducted _____
 INVESTIGATION: _____ NEW/OTHER: _____ follow-up: _____ days _____ day letter of _____
 DEMERITS: 5 PT _____
 4 PT _____
 2 PT _____
 1 PT _____

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. DISINFECTED
- Food (ice) contact surfaces are: impervious, designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display; food left uncovered; food improperly stored on floor; food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions; Ghost tray(s); not kept, not dated, not dated. Rule 10.2. 1/2 pint milk not retained; schools; milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F or below; improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEMERIT.

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

- Food/food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

MANUAL DISHWASHING:

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided inoperative, Rules 5.1.D.1, and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: faucet hose, hot water heater, water closets, other. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilet rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5. 6.6. and 6.7. 2 DEMERITS.
- Inadequate number of: male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 1 DEMERIT.

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

- flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rules 6.10. and 7.12.5. 4 DEMERITS.
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings not smooth, property constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LOADING

- The sleeping room(s) are: inadequately ventilated, unclear, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.

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

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

Stephen M. Madley
Code Enforcement Officer
Establishment Representative



SEND TO STATE

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

344-E-40

92

Owner Name: MSM Enterprises Ltd Establishment Name: Burger King

Address: 318 Allen Avenue Location: Portland

Zip Code: 04102

MOD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE	PURPOSE
05170	05957	56			YR. MO. DAY	REGULAR FOLLOW-UP
						1

LICENSE ISSUED YES NO ESTAB. TYPE: 01 Reinspection to be conducted within 01 days

LICENSE POSTED YES NO follow-up: 01 day letter of follow-up

DEMERTS: 5 PT, 4 PT, 2 PT, 1 PT

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERTS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERTS.
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERTS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERTS.
- Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERTS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERTS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERTS.
- 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 DEMERTS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTS.
- 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 DEMERTS.
- 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 DEMERTS.
- Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold-storage double stacked of nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERTS.
- Institutions: Ghost tray(s) not kept, not dated, 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERTS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERTS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.3.1. 5 DEMERTS.
- Open cans were being used. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERTS.
- 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.
- Frozen food not being kept at 0°F or below; improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERTS.
- 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 DEMERTS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERTS.
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

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

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 DEMERTS.
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERTS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- MANUAL DISHWASHING:
- Dishes/utensils not being: scraped, soaked, preflushed, Rule 5.1.C.4. 1 DEMERIT.
 - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERTS.
 - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERTS.
 - 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 150°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERTS.
 - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERTS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERTS.
- Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERTS.
- 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 DEMERTS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(9). 2 DEMERTS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided inoperative, Rules 5.1.D.1., and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERTS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERTS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERTS.
- Sinks, cold water (under pressure) was not provided to the: dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERTS.
- (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 6.1.C.1. 2 DEMERTS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERTS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERTS.
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERTS.

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

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, light fitting doors, properly vented, issue provided, covered waste receptacle (ladies). Rules 6.5. 6.6. and 6.7. 2 DEMERTS.
- 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 DEMERTS.

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

- flies, rodents, reptiles, live animals (other than security or guide dogs) were found on the premises. Rules 6.10. and 7.12.G. 4 DEMERTS.
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERTS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, property constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting ventilation inadequate, fixture(s) not shielded dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
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- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERTS.
- The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERIT.
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- 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 DEMERTS.
- Life safety code violations:
Explain: Rule 11.1. 5 DEMERTS.

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

Demerits corrected by day classes on floor in code book no sign in main table room

Thomas M. Mackley
Code Enforcement Officer
Establishment Representative



Send to Staff
344-E-40

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

10-90

Owner Name: MSM Enterprises Ltd. Establishment Name: Burgess King Portland
 Address: 378 ~~Alameda~~ Alameda Zip Code: 04101 Location: Portland
 MOD # 05170 ESTAB # 05952 SANI # _____ ROOMS _____ SEATS _____ DATE _____
 YR. MO. DAY
 LICENSE ISSUED YES NO
 LICENSE POSTED YES NO

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
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 - Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.
- FOOD PREPARATION AND PROTECTION
- Cooked and/or prepared foods are subjected to cross contamination from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.3. 2 DEMERITS
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 - 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.
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 - Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
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PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s); boils; infected wound(s); respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
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- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams); not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles improperly: stored; dispensed; handled; reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- Wiping cloths: dirty; not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- MANUAL DISHWASHING:
- Dishes/utensils not being: scraped; soaked; preflushed. Rule 5.1.C.4. 1 DEMERIT.
 - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERITS.
 - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERITS.
 - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS.
 - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERITS.
 - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERITS.
 - Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.
 - Chemical sanitizers: ppm and the measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
 - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
 - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
 - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
 - Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
 - Gauges: not provided inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

REGULAR FOLLOW-UP _____ PURPOSE _____
 COMPLAINT INVESTIGATION _____ ESTAB. TYPE _____ REINSPECTION TO BE CONDUCTED _____
 NEW/OTHER _____ 1 2 3 4 5 within _____ days
 follow-up _____ day letter of _____

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored; labeled; used in food. Rule 7.12. 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the: dishwashers; or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- (Mobile food units) The water storage tank does not have adequate storage. is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink utility sink; grease trap; drain; plumbing: is improperly sized; installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose; hot water heater; water closets; other. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors/walls/cellings: not smooth; property constructed; in disrepair; dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting ventilation inadequate; fixture(s) not shielded; dry ventilation hoods; ductwork; filters; exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises littered; unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

- Improper storage of cleaning equipment; linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclear; in disrepair; undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The toilets; lavatories; showers, were not: clean; in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers; towels, were: not found; inadequate. Rule 12.4 2 DEMERITS.
- The carpeting is not: clean; in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas Appliances; hot water heaters; refrigerators; clothes dryers; floor furnaces found in sleeping rooms were not: adequately vented; equipped with automatic pilots; equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.

- ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
- 20. Walker code door changed
- 21. Clean water meter walls
- 22. Clean water meter walls
- 23. Clean water meter walls
- 24. Clean water meter walls
- 25. Clean water meter walls
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- 42. Clean water meter walls
- 43. Clean water meter walls
- 44. Clean water meter walls
- 45. Clean water meter walls
- 46. Clean water meter walls



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

344-E-40/41

Owner Name: MSM Enterprises LTD Establishment Name: Burgue King
 Address: 318 ALLEN AV Location: Portland
 Zip Code: 04103
 MCD # 05170 ESTAB # 05957 REGULAR FOLLOW-UP: 1
 SEATS: 52 ROOMS: 11 SITES: 060980406 COMPLAINT INVESTIGATION: 01 REINSPECTION TO BE CONDUCTED: 01
 LICENSE ISSUED: YES NO DAY: _____ WITHIN: _____ DAYS
 LICENSE POSTED: YES NO NEW/OTHER: _____ FOLLOW-UP: _____ DAY LETTER OF: _____

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
 - Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
 - Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
 - Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
 - Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
 - Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
 - Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.
- FOOD PREPARATION AND PROTECTION
- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
 - Employees handling raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
 - Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
 - Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
 - Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
 - Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.1., 2.4.F.2. 2 DEMERITS.
 - Institutions: Ghost tray(s) not kept, not dated. Rule 10.2 1/2 pint milk not returned, schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
 - Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
 - Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.
 - Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F or below; improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

- Not certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- MANUAL DISHWASHING:
- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
 - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERITS.
 - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERITS.
 - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS.
 - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitizing: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitizing rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were improperly stored, labeled. used in food. Rule 7.12. 5 DEMERITS.

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rules 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.3. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings not smooth, property constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment. linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclear, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hard cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations:
Explain: _____
Rule 11.1. 5 DEMERITS.

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

35) Address in the report was incorrect. The report was corrected. *(Handwritten signature)*

34) Potentially hazardous food was found. *(Handwritten signature)*

(Handwritten signature)
Code Enforcement Officer
Establishment Representative



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

Send to State 89

3/24/2010

Owner Name: M51M Enterprises Establishment Name: Burgin King Portland
 Address: 449 Forest Ave Location: Portland
 ZIP Code: 04101
 MCD #: 05170 ESTAB #: 5957 DATE: YR. MO. DAY
 SEATS: 60 ROOMS: 1 SITES: 1
 LICENSE ISSUED: YES NO 990415
 LICENSE POSTED: YES NO

- FOOD SUPPLY AND SOURCE**
- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
 - Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
 - Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
 - Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
 - Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
 - Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
 - Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

- FOOD PREPARATION AND PROTECTION**
- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS
 - Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS.
 - Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.

- Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B. 2 DEMERITS.
- Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1, 2.4.F. 2 DEMERITS.

- Institutions: Ghost trays not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

- FOOD TEMPERATURES**
- Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
 - Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was 48 °F. Rule 2.3.C.3. 5 DEMERITS.
 - Frozen food not being kept at 0°F or below, improper thawing. The measured temperature was 18 °F. Rule 2.3.C.4. 5 DEMERITS.
 - Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was 130 °F. Rules 2.4.G.1, 2.4.H.1.a. 5 DEMERITS.
 - Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was 48 °F. Rules 2.4.G.1, and 2.4.H.1.b. 5 DEMERITS.
 - Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
 - The containers used transporting food are inadequate. Rules 2.4.L.1, and 9.1.A. 1 DEMERIT.
 - Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEMERIT.

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

- FOOD EQUIPMENT AND UTENSILS**
- Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A, 4.2.A, and 4.2.B. 2 DEMERITS.
 - Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A and 5.2.C. 2 DEMERITS.
 - Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

- DISHWASHING**
- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
 - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was 125 °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 170 °F. Rule 5.1.C.5.a. 4 DEMERITS.
 - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was 10 ppm and the measured temperature was 130 °F. Rule 5.1.C.5.b. 4 DEMERITS.
 - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

- MECHANICAL DISHWASHING**
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was 130 °F. Rule 5.1.D.3.b. 2 DEMERITS.
 - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was 170 °F. Rule 5.1.D.3.b. 4 DEMERITS.
 - Sustained 165°F hot water dishwashing machine 170 °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 120 °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
 - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
 - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was 120 °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
 - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
 - Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
 - Gauges: not provided inoperative. Rules 5.1.D.1, and 5.1.D.2. 1 DEMERIT.

- TOXIC MATERIALS**
- Toxic materials: personal medications and/or first-aid supplies, were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS.

- WATER SUPPLY**
- A copy of the current water analysis was not available at the facility. Rule 6.1.E.3. 2 DEMERITS.
 - Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
 - The free chlorine was less than 0.25 ppm. The measured chlorine residual was 0.1 ppm. Rule 6.1.A.2. 5 DEMERITS.
 - Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
 - (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

- WASTEWATER DISPOSAL**
- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
 - Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
 - (Mobile food units) waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

- PLUMBING**
- Kitchen sink utility sink, grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
 - A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other. Rule 6.4.C. 5 DEMERITS.

- TOILET AND HANDWASH FACILITIES**
- Toilets rooms: Completely enclosed, Equipped with self-closing, light fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
 - Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5. 1 DEMERIT.

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

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

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

- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**
- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
 - Lighting ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
 - Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
 - Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

- LOGGING**
- The sleeping room(s) are: inadequately ventilated, unclear, in disrepair, under-sized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
 - The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3, and 12.9.D. 2 DEMERITS.
 - Hand cleansers: towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
 - The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
 - Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
 - Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
 - Life safety code violations:

- 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

22-11/10 50
 13- Cooked eggs unsecured / stored on floor
 22- 11/10 Salads being left out on table
 28- Bathroom doors must have self-closing hinges
 27- Clean Jan in walk-in

[Signature]
 Code Enforcement Officer
 Establishment Representative



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

SEMPRO 51046 344-E-40

Owner Name: MSM Extra Peises LTD Establishment Name: Buague King
 Address: 318 Allen Av Location: Portland
 MCD #: 05170 ESTAB #: 05857 DATE: YR. MO. DAY
 SEATS: ROOMS: SITES: SANI #
 LICENSE ISSUED YES NO
 LICENSE POSTED YES NO
 REGULAR FOLLOW-UP: 1 PURPOSE: 1
 COMPLAINT: 3 ESTAB. TYPE: 01 Reinspection to be conducted within ___ days
 INVESTIGATION: 4 follow-up day letter of
 NEW/OTHER: 5

47. Toxic materials, personal medications, and/or first-aid supplies were improperly stored, labeled. used in food. Rule 7.12. 5 DEMERITS

TOXIC MATERIALS

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

WATER SUPPLY

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 sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS

52. (Mobile food units) The water storage tank does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS

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 wastewater systems at the: faucet hose, hot water heater, water closets, other . 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 (tadles). 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

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. 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, property constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT

67. Lighting ventilation inadequate, fixtures 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

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 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 vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS

76. Life safety code violations: Explain: Rule 11.1. 5 DEMERITS

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

1. 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

12. 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

14. 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

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

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

FOOD TEMPERATURES

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

19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERITS

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

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

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

23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS

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

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 with poor hygienic practice, eating, drinking in food preparation and/or dish-washing areas. Rules 2.2.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/linen 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

MANUAL DISHWASHING:
33. Dishes/utensils not being: scraped, soaked, 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 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERITS

35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a 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 140°F. The measured 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 °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 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

John W. ...
Code Enforcement Officer
Establishment Representative



344-E-040
CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

Owner Name: GABRIELLE LLC
 Address: 318 Olden Ave
 Establishment Name: Espresso Trattoria
 Location: Portland
 MCD #: 05170
 ESTAB #: 17311
 Sani #: 52
 Rooms Sites: 2
 Seats: 20
 Date: 04/02/2017
 License Issued: YES NO
 License Posted: YES NO

- FOOD SUPPLY AND SOURCE**
- Spilled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS
 - Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS
 - Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS
 - Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT
 - Canned goods found leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS
 - Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS
 - Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS

- FOOD PREPARATION AND PROTECTION**
- Cooked and/or prepared foods are subjected to cross contamination, from other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
 - Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS
 - Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS
 - Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS
 - Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS
 - Food not protected during storage/display; food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1. and 2.4.F.7. 2 DEMERITS
 - Institutions; Ghost trays not kept, not dated, Rule 10.2, 1 1/2 pint milk not retained, schools; milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS
 - Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS
 - Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS
 - Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT

- FOOD TEMPERATURES**
- Potentially hazardous food(s) not being reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS
 - Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERITS
 - Frozen food not being kept at 0°F or below; improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERITS
 - Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS
 - Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS
 - Crowded refrigeration: There is less than 114 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS
 - The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT
 - Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT

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

- FOOD EQUIPMENT AND UTENSILS**
- Food/food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS
 - Single service articles improperly stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS
 - Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT

- MANUAL DISHWASHING:**
- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT
 - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERITS
 - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERITS
 - Dishes/utensils are not being sanitized by immersion for one minute in a clean-chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS
 - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT

- MECHANICAL DISHWASHING:**
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERITS
 - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERITS
 - Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS
 - Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERITS
 - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS
 - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.b. 1 DEMERIT
 - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT
 - Dish racks not stored in a sanitary manner. Rules 5.1.D.6. 1 DEMERIT
 - Gauges: not provided inoperative. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT

- TOXIC MATERIALS**
- Toxic materials, personal medications and/or first-aid supplies were improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS
- WATER SUPPLY**
- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS
 - Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS
 - The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS
 - Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS
 - (Mobile food units) The water storage tank does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS

- WASTEWATER DISPOSAL**
- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS
 - Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS
 - (Mobile food units) waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS

- PLUMBING**
- Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS
 - A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater. Rule 6.4.C. 5 DEMERITS

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

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

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

- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**
- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1.7.5. 1 DEMERIT
 - Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6., 7.9., 7.10. 1 DEMERIT
 - Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT
 - Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT

- LODGING**
- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT
 - Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS
 - Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS
 - The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERIT
 - Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS
 - Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS
 - Life safety code violations: Explain. Rule 11.1. 5 DEMERITS

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

[Signature]
Code Enforcement Officer

Establishment Representative



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

344 - E-059-83

Owner Name: M/S/M Embargios Ltd.
 Address: 318 Allen Ave. Zip Code: 04103
 Establishment Name: Buysse King
 Location: Portland
 MCD #: 05170 ESTAB #: 05957 DATE: YR. MO. DAY
 SEATS: 5100 ROOMS: 060 SITES: 970230
 License Issued: YES NO
 License Posted: YES NO

REGULAR FOLLOW-UP 1
 COMPLAINT 3
 INVESTIGATION 4
 NEW/OOTHER 5

ESTAB. TYPE: 91
 Reinspection to be conducted within _____ days
 follow-up _____ day letter of _____

DEMERTS: 5 PT
 4 PT
 2 PT
 1 PT

1. Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERTS.
2. Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERTS.
3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERTS.

47. Toxic materials, personal medications and/or first-aid supplies were: Improperly stored, labeled, used in food. Rule 7.12. 5 DEMERTS.

4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERT.
5. Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERTS.
6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERTS.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERTS.

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 DEMERTS.
49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTS.
50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was _____ ppm. Rule 6.1.A.2. 5 DEMERTS.
51. Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERTS.
52. (Mobile food units) The water storage tank does not have adequate storage. is not being properly cleaned and sanitized after each day's use. Rule 6.1.C.1. 2 DEMERTS.

8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERTS
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERTS.
10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTS.
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 DEMERTS.

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERTS.
54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERTS.
55. (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERTS

12. Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B., 4.3.C. 2 DEMERTS.
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. 2 DEMERTS.
14. 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 DEMERTS.
15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERTS.

56. Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTS.
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, other. Rule 6.4.C. 5 DEMERTS.

16. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERTS.
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERT.

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 DEMERTS.
59. Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 1 DEMERT.
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 DEMERTS.

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.

61. Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERTS.
62. Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERTS.
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 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 DEMERTS.
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was _____ °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERTS.
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTS.

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 DEMERTS.
65. Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERTS.

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 DEMERT.

66. Floors, walls, ceilings not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1.7.6. 1 DEMERT.
67. Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERT.
68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERT.

26. No certified food handler/manager. Rules 9.5.
27. Personnel with communicable disease(s) boils, infected wound(s) respiratory gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERTS.
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 DEMERTS.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERTS.

69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERT.

30. Food/iron food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERTS.
31. Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERTS.
32. Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERT.

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 Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERTS.
72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERTS.
73. The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERT.
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTS.
75. Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERTS.

33. Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERT.
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 DEMERTS.
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was _____ °F. Rule 5.1.C.5.a. 4 DEMERTS.
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 DEMERTS.
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT.

76. Life safety code violations:
 Explain: _____
 Rule 11.1. 5 DEMERTS.

- MECHANICAL/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 DEMERTS.
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 DEMERTS.
40. Sustained 165°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERTS.
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 DEMERTS.
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS.
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 DEMERTS.
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT.
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 DEMERT.

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

Code Enforcement Officer: _____
 Establishment Representative: _____