

428-E-13

### State of Maine Health Inspection Report

As Authorized by 22 M.R.S.A. §2496

Page 1 of 1

Establishment Name: Presumpscot School  
 License/EST. ID#: 5192  
 License No: 428-E-13  
 Address: 69 Presumpscot School  
 City/State: Presumpscot ME  
 Zip Code: 04773  
 Telephone: \_\_\_\_\_  
 Owner Name: Part Suppt. School  
 Purpose of Inspection: Regular  
 Est. Type: \_\_\_\_\_  
 Risk Category: \_\_\_\_\_  
 Date: 12/18/06  
 Time In: \_\_\_\_\_  
 Time Out: \_\_\_\_\_  
 No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_  
 Score (optional): 0/7

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each numbered item  
 IN=in compliance OUT=not in compliance N/A=not observed N/A=not applicable  
 COS=corrected on-site during inspection R=repeat violation

Compliance Status	Supervision	Employee Health	Good Hygienic Practices	Preventing Contamination by Hands	Potentially Hazardous Food Time/Temperature	Chemical
1 <input checked="" type="radio"/> OUT	PI/C present, demonstrates knowledge, and performs duties				16 <input checked="" type="radio"/> IN OUT N/A N/A	25 <input checked="" type="radio"/> IN OUT N/A
2 <input checked="" type="radio"/> IN OUT		Management awareness, policy present	Proper use of reporting, restriction & exclusion		17 <input checked="" type="radio"/> IN OUT N/A N/A	26 <input checked="" type="radio"/> OUT
3 <input checked="" type="radio"/> IN OUT			Good Hygienic Practices		18 <input checked="" type="radio"/> IN OUT N/A N/A	27 <input checked="" type="radio"/> IN OUT N/A
4 <input checked="" type="radio"/> OUT			Proper eating, tasting, drinking, or tobacco use		19 <input checked="" type="radio"/> OUT N/A N/A	
5 <input checked="" type="radio"/> OUT			No discharge from eyes, nose, and mouth		20 <input checked="" type="radio"/> OUT N/A	
6 <input checked="" type="radio"/> OUT			Preventing Contamination by Hands		21 <input checked="" type="radio"/> OUT N/A N/A	
7 <input checked="" type="radio"/> OUT N/A N/A			Adequate handwashing facilities supplied & accessible		22 <input checked="" type="radio"/> OUT N/A N/A	
8 <input checked="" type="radio"/> OUT			Approved Source		23 <input checked="" type="radio"/> IN OUT N/A	
9 <input checked="" type="radio"/> OUT			Food obtained from approved source			
10 <input checked="" type="radio"/> OUT N/A N/A			Food received at proper temperature			
11 <input checked="" type="radio"/> OUT			Food in good condition, safe, & unadulterated			
12 <input checked="" type="radio"/> IN OUT N/A N/A			Required records available: shellstock tags, parasite destruction			
13 <input checked="" type="radio"/> OUT N/A			Protection from Contamination			
14 <input checked="" type="radio"/> OUT N/A			Food separated & protected			
15 <input checked="" type="radio"/> OUT			Food-contact surfaces: cleaned & sanitized			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

#### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water	Food Temperature Control	Food Identification	Prevention of Food Contamination	Proper Use of Utensils	Physical Facilities
28 <input checked="" type="radio"/> OUT	28 <input checked="" type="radio"/> OUT	35 <input checked="" type="radio"/> OUT	36 <input checked="" type="radio"/> OUT	41 <input checked="" type="radio"/> IN	48 <input checked="" type="radio"/> OUT
29 <input checked="" type="radio"/> OUT	29 <input checked="" type="radio"/> OUT	36 <input checked="" type="radio"/> OUT	37 <input checked="" type="radio"/> OUT	42 <input checked="" type="radio"/> IN	49 <input checked="" type="radio"/> OUT
30 <input checked="" type="radio"/> OUT	30 <input checked="" type="radio"/> OUT	37 <input checked="" type="radio"/> OUT	38 <input checked="" type="radio"/> OUT	43 <input checked="" type="radio"/> IN	50 <input checked="" type="radio"/> OUT
31 <input checked="" type="radio"/> OUT	31 <input checked="" type="radio"/> OUT	38 <input checked="" type="radio"/> OUT	39 <input checked="" type="radio"/> OUT	44 <input checked="" type="radio"/> IN	51 <input checked="" type="radio"/> OUT
32 <input checked="" type="radio"/> OUT	32 <input checked="" type="radio"/> OUT	39 <input checked="" type="radio"/> OUT	40 <input checked="" type="radio"/> OUT	45 <input checked="" type="radio"/> IN	52 <input checked="" type="radio"/> OUT
33 <input checked="" type="radio"/> OUT	33 <input checked="" type="radio"/> OUT	40 <input checked="" type="radio"/> OUT		46 <input checked="" type="radio"/> IN	53 <input checked="" type="radio"/> OUT
34 <input checked="" type="radio"/> OUT	34 <input checked="" type="radio"/> OUT			47 <input checked="" type="radio"/> IN	54 <input checked="" type="radio"/> OUT
35 <input checked="" type="radio"/> OUT	35 <input checked="" type="radio"/> OUT				
36 <input checked="" type="radio"/> OUT	36 <input checked="" type="radio"/> OUT				
37 <input checked="" type="radio"/> OUT	37 <input checked="" type="radio"/> OUT				
38 <input checked="" type="radio"/> OUT	38 <input checked="" type="radio"/> OUT				
39 <input checked="" type="radio"/> OUT	39 <input checked="" type="radio"/> OUT				
40 <input checked="" type="radio"/> OUT	40 <input checked="" type="radio"/> OUT				

Person in Charge (Signature): JN McLaughlin Date: 12/18/06  
 Health Inspector (Signature): A Rowe  
 Follow-up: YES  NO  (Circle one) Follow-up Date: \_\_\_\_\_



**CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT**

7-28-13

122

Owner/Manager: Presumpscot School Establishment Name: Presumpscot School  
 Address: 69 Presumpscot Location: Falmouth Zip Code: \_\_\_\_\_  
 MOO #: \_\_\_\_\_ ESTAB #: 5170 SANI # \_\_\_\_\_ ROOMS \_\_\_\_\_ SEATS \_\_\_\_\_  
 LICENSE ISSUED: YES  NO  YR. \_\_\_\_\_ MO. \_\_\_\_\_ DAY \_\_\_\_\_  
 LICENSE POSTED: YES  NO  COMPLAINT: \_\_\_\_\_ INVESTIGATION: \_\_\_\_\_  
 REGULAR FOLLOW-UP: \_\_\_\_\_ ESTAB. TYPE: BR Retrospection to be conducted within \_\_\_\_\_ days  
 NEW/OTHER: \_\_\_\_\_ INVESTIGATION: \_\_\_\_\_ INVESTIGATION: \_\_\_\_\_ day letter of follow-up: \_\_\_\_\_  
 DEMERITS: 5 PT \_\_\_\_\_ 4 PT \_\_\_\_\_ 3 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.
- Carried 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.
- Carried 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 DEMERIT.
- 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
- Employee 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 heated,  sneeze guards absent. Rules 2.2.A.1, 2.4.F.7, 2 DEMERITS.
- Institutions' Ghost tray(s)  not kept,  not dated, Rule 10.2  1/2 pint milk not 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 refrigerator per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.1.1, and 9.1.A. 1 DEMERIT.

**PERSONNEL**

- No certified food handler/manager. Rule 3.5.
- Personnel with:  communicable diseases(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:  °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 185°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 dispersed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing these 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,  imperative. 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 7.1.2. 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,  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 (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. 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. 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,  items. Rule 7.11.B. 1 DEMERIT.

**LODGING**

- The sleeping room(s) are:  inadequately ventilated, unclean,  in disrepair,  undertiled,  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 AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8900 X 8703

Inspector: Janice Cozy Yellow - State Copy • Pink - Inspectors Copy  
 Establishment Representative: Janice Cozy  
 Date: 7/28/13



Send to State

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

428-F-013

100

Owner Name: PORTLAND SCHOOL DEPT Establishment Name: Presumpscot School

Address: 69 Hampden St Zip Code: 04103 Location: \_\_\_\_\_

MCD #: 05170 ESTAB #: 18520 SANI # \_\_\_\_\_ ROOMS \_\_\_\_\_ SEATS \_\_\_\_\_

LICENSE ISSUED: YES  NO  DATE: \_\_\_\_\_

LICENSE POSTED: YES  NO  DATE: 03/10/04

LICENSE # 1277

DATE	YR.	MO.	DAY	PURPOSE	REGULAR FOLLOW-UP	ESTAB. TYPE	Reinspection to be conducted within _____ days	DEMERRITS
					2			5 PT
					3			4 PT
					4			2 PT
					5			1 PT

FOOD SUPPLY AND SOURCE

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

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 DEMERRITS
- 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 DEMERRITS.
- Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERRITS.
- 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 DEMERRITS.
- 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 DEMERRITS.
- Food not protected during storage/display:  food left uncovered,  food improperly stored on floor,  food containers in cold storage double stacked or heated,  sneeze guards absent. Rules 2.2.A.1., 2.4.F.F., 2 DEMERRITS.
- Institutions: Ghost tray(s)  not kept,  not dated. Rule 10.2.  1/2 pint milk not retained,  school: milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERRITS.
- Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERRITS.
- Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERRITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERRIT.

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 DEMERRITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45°F. or below. The measured temperature was:  °F. Rule 2.3.C.3. 5 DEMERRITS.
- Frozen food not being kept at 0°F. or below:  improper thawing. The measured temperature was:  °F. Rule 2.3.C.4. 5 DEMERRITS.
- 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 DEMERRITS.
- 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 DEMERRITS.
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERRITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.1. 1 DEMERRIT.
- 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 DEMERRIT.

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- Dishes/utensils not being:  scraped,  soaked,  preflushed. Rule 5.1.C.4. 1 DEMERRIT.
- 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 DEMERRITS.
- 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 DEMERRITS.
- 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 DEMERRITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERRIT.

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 DEMERRITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was:  °F. Rule 5.1.D.3.b. 4 DEMERRITS.
- Sustained 165°F hot water dishwashing machine:  °F. Rule 5.1.D.3.a. 4 DEMERRITS.
- 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 DEMERRITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERRITS.
- The thermatics sanitizing rinse water temperature was not at least 130°F. The measured temperature was:  °F. Rule 5.1.D.4.c.(3). 2 DEMERRITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERRIT.

- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERRIT.
- Gauges:  not provided,  inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERRIT.

TOXIC MATERIALS

- Toxic materials,  personal medications and/or  first-aid supplies were:  improperly stored,  labeled,  used in food. Rule 7.1.2. 5 DEMERRITS.

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 DEMERRITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERRITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was  ppm. Rule 6.1.A.2. 5 DEMERRITS.
- Hot and  cold water (under pressure) was not provided to the:  sinks,  dishwashers, or  lavatories. Rule 6.1.D.1. 5 DEMERRITS.
- 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 DEMERRITS.

WASTEWATER DISPOSAL

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

PLUMBING

- Kitchen sink,  utility sink,  grease trap,  drain,  plumbing is improperly sized,  installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERRITS.
- 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 DEMERRITS.

TOILET AND HANDWASH FACILITIES

- 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 DEMERRITS.
- Inadequate number of:  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5 1 DEMERRIT.
- 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 DEMERRITS.

RUBBISH

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

INSECT, RODENT & 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 DEMERRITS.
- Food service facilities: The outer:  doors,  windows,  skylights,  transoms were not adequately screened. Rule 6.10.D. 4 DEMERRITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- The sleeping room(s) are:  inadequately ventilated,  unclean,  in disrepair,  undersized,  improper bed spacing. Rules 12.9 and 12.11. 1 DEMERRIT.
- The:  toilets,  lavatories,  showers, were not  clean,  in good repair. Rules 12.3 and 12.9.D. 2 DEMERRITS.
- Hand cleansers,  towels, were:  not found,  inadequate. Rule 12.4
- The carpeting is not  clean,  in good repair. Rule 12.9.C. 1 DEMERRIT.

- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERRITS.
- Gas Appliances:  not water heaters,  refrigerators,  clothes dryers,  furnaces found in sleeping rooms were not:  adequately vented,  equipped with automatic pilots,  equipped with an automatic control valve. Rule 12.10.
- Life safety code violations: Explain: \_\_\_\_\_ Rule 11.1. 5 DEMERRITS.

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

White - License Copy • Yellow - State Copy • Pink - Inspectors Copy

Code Enforcement Officer: [Signature]  
Establishment Representative: [Signature]



Under Name: Mrs. Simpson School Establishment Name: Simpson  
 Address: 69 Mrs. Simpson St. Zip Code: 04102 Location: York/Grand  
 MCD #: 051170 ESTAB #: 5580 SANI # ROOMS SEATS YR. MO. DAY  
 LICENSE ISSUED: YES  NO  59 1 1 09 10 16  
 LICENSE POSTED: YES  NO  09 10 16  
 REGULAR FOLLOW-UP: 2 ESTAB. TYPE: 61 Retrospection to be conducted within \_\_\_ days  
 COMPLAINT INVESTIGATION: 3 follow-up day letter of  
 NEW OTHER: 5 follow-up

**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.
- Garned 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.
- Garned 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,  mended, 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, 5 DEMERITS.
- Food not protected during storage/display:  food left uncovered,  food improperly stored on floor,  food containers in cold storage double stacked or heated,  sneeze guards absent. Rules 2.2.A.1, 2.4.F.7, 2 DEMERITS.
- Institutions:  Spout tray(s)  not kept, 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 2.4.1.1, 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**

- 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/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 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.

**DISH-WASHING**

- Dishes/utensils not being:  scraped,  soaked,  preflashed. Rule 5.1.C.4, 1 DEMERIT.
- Dishes/utensils not being:  scraped,  soaked,  preflashed. 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 temperature 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.A.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 these 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,  improper. 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 waste-water systems at the:  faucet hose,  hot water heater,  water closets,  other. Rule 6.4.C, 5 DEMERITS.
- Toilets rooms:  Completely enclosed,  Equipped with self-closing, tight fitting doors,  properly vented,  Tissue provided,  covered waste receptacle (baskets). 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. 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. 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.
- 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

Code Enforcement Officer: [Signature]  
 Establishment Representative: [Signature]



SEND TO STATE

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

428-FA-13

95

Owner Name: Portland School Dept Establishment Name: Portland School  
 Address: 69 Parsons St Zip Code: 04103 Location: Portland  
 MCD #: 05170 ESTAB #: 18520 SANI # ROOMS SEATS  
 LICENSE ISSUED: YES  NO  YR. MO. DAY  
 LICENSE POSTED: YES  NO  010928 REGULAR PURPOSE: 1 ESTAB. TYPE: 22 Reinspection to be conducted within \_\_\_ days following day letter of follow-up  
 FOLLOW-UP: 2 COMPLAINT: 3 INVESTIGATION: 4 NEW/OTHER: 5

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/dispensing, food left uncovered, food improperly stored on floor, food containers in cold storage double checked or heated, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions: Ghost trays not kept, 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.I.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. Rules 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.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/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 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.A. 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.5.2. 4 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and a temperature of at least 130°F. The measured temperature was: °F. Rules 5.1.C.5.B. and 5.1.C.5. 1 DEMERIT.
- 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 sanitizer rinse-water temperature was not at least 180°F. The measured temperature was: °F. Rule 5.1.D.3.C. 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.4.5. 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.
- Movable food units: The water storage tank does not have adequate storage. Rule 6.1.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.
- (Movable food units): waste water storage tank does not have adequate storage. Rule 6.1.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, other.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed. Equipped with self-closing, tight fitting doors properly vented. Issue 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 7.1-7.6. 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.
- 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 burners 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

Code Enforcement Officer: Thomas M. Mardley  
 Establishment Representative: Thomas M. Mardley



Send to site

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

428-4-19

Owner Name: Hot Spot of Eats LLC Establishment Name: Passumpscook School  
 Address: 60 Passumpscook Rd Zip Code: 04103 Location: Passumpscook School  
 MOD #: 05170 ESTAB #: 1580 SANI # ROOMS SEATS YR. MO. DAY DATE  
 LICENSE ISSUED: YES  NO  53 08/10/19  
 LICENSE POSTED: YES  NO

PURPOSE	REGULAR FOLLOW-UP	COMPLAINT INVESTIGATION	NEW/OTHER	ESTAB. TYPE	Reinspection to be conducted within	days	day	letter of follow-up	DEMERRITS
	2	3	4						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 DEMERRITS.
- Unpasteurized milk,  milk products,  cracked eggs,  unpasteurized egg products being used and/or served. Rules 2.1.B.4, 5 DEMERRITS.
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERRITS.
- Unlabeled,  improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERRIT.
- Canned goods found:  leaking,  with severe dents,  in rusty condition, and/or  swollen. Rule 2.1.A.1. 5 DEMERRITS.
- Shellfish not being kept in original container,  seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERRITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERRITS.

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 DEMERRITS
- Employers 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 DEMERRITS.
- Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERRITS.
- 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 DEMERRITS.
- 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 DEMERRITS.
- Food not protected during storage/dispense:  food left uncovered,  food improperly stored on floor,  food containers in cold storage double stacked or nested,  squeeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERRITS.
- Institutions: Guest trays  not kept  not dated. Rule 10.2.  1/2 pint milk not retained,  school: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERRITS.
- Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERRITS.
- Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERRITS.
- Open cars were being used improperly to store food. Rule 2.3.B.7. 1 DEMERRIT.

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 DEMERRITS.
- 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 DEMERRITS.
- Frozen food not being kept at 0°F, or below:  improper thawing. The measured temperature was  °F. Rule 2.3.C.4. 5 DEMERRITS.
- 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 DEMERRITS.
- 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 DEMERRITS.
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERRITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERRIT.

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 DEMERRITS.
- Personnel:  with dirty hands and/or  smearing 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 DEMERRITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERRITS.

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- Dishes/utensils not being:  scraped,  soaked,  preflushed. Rule 5.1.C.4. 1 DEMERRIT.
- 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 DEMERRITS.
- 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 DEMERRITS.
- 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 DEMERRITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERRIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 149°F. The measured temperature was  °F. Rule 5.1.D.3.b. 2 DEMERRITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was  °F. Rule 5.1.D.3.a. 4 DEMERRITS.
- Sustained 165°F hot water dishwasher machine.  °F. Rule 5.1.D.3.a. 4 DEMERRITS.
- 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 DEMERRITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERRITS.
- 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 DEMERRITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERRIT.

MECHANICAL DISHWASHING:

- Gauges:  not provided,  inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERRIT.

TOXIC MATERIALS

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

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 DEMERRITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERRITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was  ppm. Rule 6.1.A.2. 5 DEMERRITS.
- Hot and  cold water (under pressure) was not provided to the:  sinks,  dishwashers, or  lavatories. Rule 6.1.D.1. 5 DEMERRITS.
- (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 DEMERRITS.

WASTEWATER DISPOSAL

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

PLUMBING

- Kitchen sink,  utility sink,  grease trap,  drain,  plumbing, is improperly sized,  installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERRITS.
- 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 DEMERRITS.

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & 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 DEMERRITS.
- Food service facilities: The outer  doors,  windows,  skylights,  transoms were not adequately screened. Rule 6.10.D. 4 DEMERRITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- The sleeping room(s) are:  inadequately ventilated,  unclean,  in disrepair,  undersized,  improper bed spacing. Rules 12.9 and 12.11. 1 DEMERRIT.
- The  toilets,  lavatories,  showers, were not:  clean,  in good repair. Rules 12.3, and 12.9.D. 2 DEMERRITS.
- Hand cleansers,  towels, were:  not found,  inadequate. Rule 12.4 2 DEMERRITS.
- The carpeting is not:  clean,  in good repair. Rule 12.9.C. 1 DEMERRIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERRITS.
- Gas Appliances:  not 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 DEMERRITS.
- Life safety code violations. Explain: Rule 11.1. 5 DEMERRITS.

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

Code Enforcement Officer: [Signature]  
 Establishment Representative: [Signature]



428-F-13

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

No Fee Paid on Site

98

Owner Name: Presumpscoet School Establishment Name: Presumpscoet School

Address: 69 Presumpscoet St. Zip Code: \_\_\_\_\_ Location: Portland

MCO #	ESTAB #	SANI #	ROOMS SITES	SEATS	YR.	MO.	DAY	DATE
05170	12526							

License Issued: YES  NO  License Posted: YES  NO

REGULAR FOLLOW-UP: 1  
COMPLAINT INVESTIGATION: 2  
NEW/OTHER: 4

PURPOSE: \_\_\_\_\_ ESTAB. TYPE: \_\_\_\_\_

REINSPECTION TO BE CONDUCTED WITHIN: \_\_\_\_\_ days  
FOLLOW-UP: \_\_\_\_\_ day letter of follow-up

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.
- Gained 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.
- Gained 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 fruit 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.1, 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 heated, sneeze guards absent. Rules 2.2.A.1, 2.4.F.7. 2 DEMERITS.
- Institutions: Ghost tray(s) not kept, not dated. Rule 10.2. 1/2 pt. milk not returned, school: 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: \_\_\_\_\_°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.

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 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

- Dishwasher(s) not being: scraped, soaked, pre-rinsed. Rule 5.1.C.4. 1 DEMERIT.
- Dishwasher(s) 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.
- Dishwasher(s) 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 190°F. The measured residual was: \_\_\_\_\_ ppm and the measured temperature was: \_\_\_\_\_°F. Rule 5.1.C.5.b. 4 DEMERITS.

MECHANICAL DISHWASHING

- No chemical test kit provided. Rule 5.1.D.4. 1 DEMERIT.
- 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: The wash-water temperature was not at least 180°F. The measured temperature was: \_\_\_\_\_°F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 185°F hot water dishwashing machine. 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: The wash-water temperature was not at least 190°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. It 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 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.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (bades). 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. 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, 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, undervented, 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 12.8.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 - 8748300 X 8708

Replace Canteen Chipper/Bakery



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

428-F-13

82

Owner Name: 1991 10th Ave Establishment Name: Proclamations  
 Address: 1991 10th Ave Zip Code: 04103 Location: 1991 10th Ave  
 MOD # 05170 ESTAB # 1991 SANI # ROOMS SEATS YR. MO. DAY DATE  
 LICENSE ISSUED YES  NO  5/2 7/16  
 LICENSE POSTED YES  NO  5/2 7/16

PURPOSE	REGULAR FOLLOW-UP	ESTAB. TYPE	REINSPECTION TO BE CONDUCTED WITHIN	DEMERTS
1	1	22	5 PT	1
2	3		4 PT	4
3	4		2 PT	2
4	5		day letter of follow-up	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 meal 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 shelf stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.E.7. 2 DEMERTS.
- Institutions: Ghost trays not kept, not dated. Rule 10.2. 2 DEMERTS.
- Returned milk not kept at 40°F or below. Rule 2.1.B.1. 5 DEMERTS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.12. 2 DEMERTS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERTS.
- 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 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 diseases, boils, infected wounds, 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 practice, 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/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

- Dishes/utensils not being scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
- 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.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 130°F. The measured residual is [ ] 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 185°F hot water dishwashing machine. 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.(3). 2 DEMERTS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dishes/utensils not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges not provided. Imperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: [ ] 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.
- Hot and cold water (under pressure) was not provided to the sinks, 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 6.1.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 nose, hot water heater, water closets, [ ] other. Rule 6.4.C. 5 DEMERTS.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle. 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, 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 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, properly 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 7.5, 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. Rule 7.11.B. 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, understood, 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 DEMERTS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4.
- 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 DEMERTS.
- 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

36 Dishes cannot be sanitized in 92°F water

Code Enforcement Officer: Deborah Wiley  
 Establishment Representative: Deborah Wiley





SEND TO STATE

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

428-F-13

98

Owner Name: Ann of Down Establishment Name: Perkins School

Address: 428 Downside ST Zip Code: 04102 Location: Portland

MCD #: 05170 ESTAB #: 19520

ROOMS	SITES	SEATS	DATE		
			YR.	MO.	DAY
			02	11	04

PURPOSE: REGULAR FOLLOW-UP ESTAB. TYPE: WATER SUPPLY

REGULAR FOLLOW-UP: 3 ESTAB. TYPE: WATER SUPPLY

COMPLAINT INVESTIGATION: 4

NEW/OTHER: 5

REINSPECTION TO BE CONDUCTED WITHIN: 5 DAYS

FOLLOW-UP DAY LETTER OF: 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 or 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.
- Employee hands, 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 3.1.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.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.I.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 foods 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.4. 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 3.1.A. 1 DEMERIT.

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with communicable diseases, boils, infected wounds, respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel with dirty hands and/or smearing 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/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 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:
  - scraped, flushed, preflushed. Rule 5.1.C.4. 1 DEMERIT.
  - 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.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.

- Dishwasher(s) are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm of free chlorine and at a temperature of at least 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: °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 185°F hot water dishwashing machine. 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 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 6.1.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 6.1.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, or 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 waste receptacle (ladies). Rule 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. 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, 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, underused, 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, not water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with 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: Sharon M. M. [Signature]  
Code Enforcement Officer  
Establishment Representative