38-1-13

| | Follow-up: YES NO Circle can Equ | Health Inspector (Signature) Ur Lowe |
|--|--|--|
| 2/18/06 | Date: / | · cradini citalye (signature) |
| ignated areas used | Auequate vertilation & lighting; des | |
| ied, & clean | Physical facilities installed, maintained | |
| facilities maintained | Garbage & refuse properly dispose | |
| supplied, & cleaned | Toilet facilities: properly constructed | 38 Personal cleanliness |
| posed | | Contamination prevented during food property |
| devices | Plumbing installed; proper backflow | 36 Inserts redents & crimete |
| Pressure | 48 Hot & cold water available: adequate | 35 Food properly labeled; original container |
| | INOTIFICOG CONTACT | |
| intained, & used; test strips | 닯 | 34 Thermometers provided & accurate |
| used | properly designed, constructed, & | |
| cleanable, | • | 32 Plant food properly cooked for hot holding |
| d Vending | | 31 temperature control temperature control |
| | | 02200022000000 |
| property stored & used | Single-use & single-service articles: | Variance obtain |
| character of the state of the s | Utensils, equipment & linens, proper | 29 Water & ice from approved source |
| nsils | ë | Pasteurized eggs |
| | | Safe Food and Water cos R |
| pection R=repeat violation | OS and/or R COS=corrected on-site during inspection | Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R |
| foode | on of pathogens, chemicals, and physical phiects into | tail Practices are preventative measu |
| | CACTICES | GOOD RETAIL PRACTICES |
| il Loddborne liness of injury. | Illahaid Or cainceani shi occan canan | |
| iness or injury. Public Health | Interventions are control measures to account | |
| lures identified as the most | prevalent contributing forms of first the second se | |
| | Dist bath | 13 (WOUT N/A Food separated & protected |
| and the second | & HACCP plan | Protection from Contamination |
| specialized process, | th variance, | 12 IN OUT WWW.O "Neddings Jectorus available: snellstock tags, |
| Procedures | Conformance with Approved | |
| identified, stored, & used | 26/flyOUT Toxic substances properly ide | TU WO I WA WO Food received at proper temperature |
| & properly used | Food additives: approved | (1) (1) (1) (1) (1) (1) (1) (1) (1) (1) |
| | Chemical | 200 |
| | offered | 8 UNDUT Adequate handwashing facilities supplied & accessible |
| phibited foods not | Pasteurized foods used; | |
| pulations | Je Po | 7 WOUT N/A N/O No bare hand contact with RTE foods or approved |
| 30 TOF Faw or | 23 IN OUT (MA) Consumer advisory provided for raw or | 6 (DOUT N/O Hands clean & properly washed |
| , V | Consumer Advi | |
| ntrol: procedures & record | NA NO Time as a public health control | |
| sposition | Proper date marking & di | 4 MOUT N/O Proper eating tasting disking or takens |
| atures | 20 (INOUT N/A Proper cold holding temperatures | 3 Proper use of reporting, restriction & exclusion |
| itures | 19 NOUT N/A N/O Proper hot holding temperatures | Manageme |
| eratures | (N) | |
| peratures as for hot holding | | duties |
| ne/Temperature | 16 N OUT 6/12 N/O Brook Fraction S. | |
| cos R | Compliance Status | Compliance status cos R |
| spection R=repeat violation | 1 | IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable |
| how for COS and/or B | - | A) for each num |
| | TORS AND DIRECT DESCRIPTIONS | FOODBORNE IL LUGGO RISK FAC |
| e Risk Category | Purpose of Inspection Est. Type | License Posted Owner Name Pu Pu Pu |
| (| City/State Zip Code | SI 92 Address C9 MS MMP |
| 600 | Score (optional) | 100 2 chap > chap |
| Date / 2/18/06 | No. of Risk Factor/Intervention Violations No. of Repeat Risk Factor/Intervention Violations | As Authorized by 22 MRSA \$2496 |
| Page _ cof _ / | | |
| \ | うりうりつきつう ロンランチ | |



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH



| 45. Dish Tabks 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. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy | The measured residual was [] ppm and the measured temperature was [] of Rule 5.1.05.b. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.0.4.b. 1 DEMERIT. MECHANICAL DISHWASHING: 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] of Rule 5.1.0.3.b. 2 DEMERITS. 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] of F. Rule 5.1.0.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine of Rule 5.1.0.3.a. 4 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] of Rule 5.1.0.4.c(1). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed Rule 5.1.0.4.c.(2). 2 DEMERITS. 43. The chemicals sanitizing finse water temperature was not at least 120°F. The measured repressure was [] of Rule 5.1.0.4.c.(3). 2 DEMERITS. | ner soa HN orty | SSONNEL SS 3.5 SSONNEL SS 3.5 SS 3 | 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 [] P. Rule 2.3.C.4. 5 DEMERTS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] P. Rule 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 [] P. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERTS. 22. Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. 23. Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 25. Accurate themometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated to represent the containers. | 12. Food (lce) 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. [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 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. [] Its pint milk not tept 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 [] 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. [] Topen cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. FOOD TEMPERATURES [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. | 7. Meet and/or meet 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 handwashing 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. | FOOD SU poiled and/or [] adulterated to MERITS. Inpasteurized milk, [] milk pro Inpasteurized milk, [] mapproved s 2.1.A.3. 5 DEMERITS. 2.1.A.3. 5 DEMERITS. 2.1.A.2. 1 DEMERIT. ed goods found: [] leaking, [Input of the property in origin Inp | OWNEY, MADISH POOMS CONTROL TO THE STAB # LICENSE POSTED CONTROL TO THE STAB H LICENSE POSTE |
|---|--|--|--|--|---|---|--|--|
| Code Enforcement Officer Establishment Representative | 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 | LODGING 10. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undesized: [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toliets, [] 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 automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 76. [] Life safety code violations: Explain: | were jound 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 DEMERITS. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors. walls, ceilings. [] not smooth. [] properly constructed. [] in disrepair, [] ldirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] vertiliation inadequate, [] fixture(s) not shielded. [] dirty ventilation hoods. [] dirty with inadequate, [] fixture(s) not shielded. [] T.17.6. 1 DEMERIT. 68. [] Premises littered. [] unnecessary equipment and articles present. Rule 7.11.A.1. 69. Improper storage of [] cleaning equipment. [] linens. Rule 7.11.B. 1 DEMERIT. | towel: Rules 6.3 and 6. RUBB Innovered containers v not Jelean, Jiree to toonstructed to be: testionable safety. Rules INSECT, RODENT & J. Insects, Jiree Insects, J | PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose. [] hot water heater; [] water closels. Rules 6.4.C. 5 DEMERITS. [] other: TOILET AND HANDWASH FACILITIES 88. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash layatories; [] clean, [] adequate number, [] fixtures | 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. (Nobile food units): [] waste water storage tank does not have adequate storage. Fule 8.1.C.2. 4 DEMERITS. | TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: | t Name Location PURPOSE PURPOSE PURPOSE POLLOW-UP COMPLAINT SOMPLAINT NEW/OTHER NEW/OTHER SOMPLAINT Tollow-up Tollow-up Tollow-up Tollow-up Tollow-up Tollow-up |



Ser of

ITY OF PORTLAND, MAIN FOOD SERVICE HEALTH INSPECTION REPORT

10-11-262

| | k marketing | • | $-\int f$ |
|---|---|--|--|
| MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water Rule 5.1.C.5.4. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 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. 4 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.(2). 2 DEMERITS. 42. Sanitizing ninse water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 43. The chemicals sanitizing ninse water temperature was not at least 120°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. Clish 120'K Not Stored in a sanitary manner. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT. 46. Gauges: [] not provided. [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. | Crownearly nazarous cool roods) not being stored at 45% or below. The measured temperature was [] ?R. Rules 2.4.6.1. and 2.4.1.1.5. 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. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [communicable disease(s), [] brois, [] infected wound(s), [] temperatures. Personnel: [] with dirty hands and/or [], smoking when preparing and serving food. Rule 3.1.A. 5 DEMERITS. 27. Personnel: [] with dirty hands and/or [], smoking when preparing and serving food, washing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS. 28. Personnel: [] with dirty hands and/or [], smoking when preparing and serving food, washing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 20. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seems), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles impropenty: [] stored, [] dispensed, [] handled, [] reused. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. | Heat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEME Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEME Meat and/or prepared foods are subjected to cross contamination. In or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DE Employees handle raw and cooked or prepared food products without to washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. Raw [] Inuits and/or [] vegetables are not washed before being use and following any kind of operation when contamination may have occurred contact surfaces not: [] washed. [] rinsed, and/or [] sanitize and following any kind of operation when contamination may have occurred to contact surfaces are improperly; [] designed. [] constructions and following any kind of operation when contamination may have occurred to contact surfaces are improperly; [] designed. [] constructions and following any kind of operation when contamination may have occurred to contact surfaces are improperly; [] designed. [] constructions and following any kind of operation when contamination may have occurred to contact surfaces are improperly; [] designed. [] constructions and following any kind of operation when contamination may have occurred to contact surfaces are improperly; [] designed. [] constructions (located and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. Food not protected during storage/display; [] food left uncovered. [] sneaze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. Institutions: Ghost tray(s) [] not kept. [] not dated. Rule 10.2 [] 1/1 retained. [] stored and/or [] beverages in ice or water is prohibited. 2 DEMERITS. Institutions: Ghost tray(s) [] potentially hazardous food products previous public were being used improperly to store food. Rule 2.3.B.7. 1. FOOD TEMPERATURES I [] Unwrapped and/or [] beverages in ice or water is prohibited. 2 DEMERITS. Protentially hazardous food(s) not being: [] improper thaving and source of temperature was [] 9F. Rule 2.3.C. 4. 5 DEMERITS. | B# SANI # ROOMS SEATS TR. MO. NO D SUPPLY AND SOURCE ated foods are being used and/or served. Rule 2.1.A.1. lik products, [] cracked eggs, [] unpasteurized egg red. Rules 2.1.B.4. S DEMERITS. Need. Rules 2.1.B.4. S DEMERITS. Need source on premises, being used and/or served. labeled containers of food are being used and/or served. labeled containers of food are being used and/or served. labeled containers of food are being used and/or served. Ing. [] with severe dents. [] in rusty condition, 1. S DEMERITS. |
| Owers, were not [] clean, [] Ind found, [] inadequ good repair, Rule 12.9.C. 1 and packaged, Rule 12.9.C. 1 root [] adequately ventage automatic control valve, R TMENT WHEN CORRECTE TMENT WHEN CORRECTE | | [] sinks; [] dishwashers; or [] lavatt [] tis not being properly cleaned and sa Rule 8.1.C.1. 2 DEMERITS. WASTEWA The subsurface disposal system was fou Wastewater was being improperly discha [] waste water stor Rule 8.1.C.2. 4 DEMERITS. PLL [Kitchen sink. [] utility sink. [] years [] sized. [] installed and/or maintaine A cross-connection, without backflow de water systems at the: [] faucet hose. [] other: TOILET AND HAN Toilets rooms: [] Completely lendses doors, [] properly vented, [] tense. Rule 6.5, 6.6, and 6.7. 2 DEMERITS. [Handwash lavatories; [] clean, [] add maintained, [] thand cleansing soap; [] wided [] common towel. Rules 6.3, and [] common towel. Rules 6.3. and Rules 6.3. | DEMERITS PURPOSE PURPOSE PURPOSE PONDELAINT POLLOW-UP PONDESTIGATION PONDESTICATION PONDESTICATION PONDESTICATION PONDESTICATION PONDESTICATION PONDESTICATI |

| 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5.2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean clothing solution containing 50 ppm chlorine minimum and at a temperature was [] °F. Rule 5.1.C.5.2.4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 38. Hot water sanitization: The wash-water temperature was not at least 130°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 130°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.4.c.(2). 2 DEMERITS. 41. One chemical sanitizing not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemical test kit provided. Rule 5.1.D.4.c.(3). 2 DEMERITS. 44. No chemical sanitizing na sanitary manner. Rule 5.1.D.4. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. 46. Gauges: [] not provided. Rule 5.1.D.4.c.(2). Prink - Inspections Oxy. | 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. [] respiratory or [] gastrointestinal infection, are preparing and serving food. [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 28. Hair restraints not worm by food handlers. Rule 3.3.B. 1 DEMERITS. 29. Hair restraints not worm by food handlers. Rule 3.3.B. 1 DEMERITS. 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly; [] stored. [] dispensed. [] handled. [] reused. 32. Wighing cloths: [] dirty, [] not stored properly in sanitizing solutions. Rule 5.1.B. | public were being reused. Rule 2.4.11. 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 [] 75° Rule 2.3.C.3. 5 DEMERITS. 20. [] Frozen food not being kept at 0°F or below; [] improper thawing. The measured temperature was [] 75° Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous bot food(s) not being stored at 4.75° or below. The measured temperature was [] 75° Rules 2.4.G.1., 24.H.1.a. 5 DEMERITS. 22. Potentially hazardous odd food(s) not being stored at 4.5° for below. The measured temperature was [] 75° 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. 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. 26. 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. | 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 through handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] pregetables 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. 11. Food ((ce) contact surfaces are improperly: [] designed, [] constructed, [] installed, Rule 5.1.A.3. 2 DEMERITS. 12. Food ((ce) 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. 12. Food ((ce) contact surfaces are improperly: [] 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.A.1. 2.2.T. 2 DEMERITS. 13. Food ((c) contact surfaces are improperly: [] not dated. Rule 10.2 [] 1/12 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. | FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 2. [] Unpasteurized milk, [] milk products. [] toracked 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 DEMERIT. 4. [] Unlabeled. [] improperty 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. [] Shellifish 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 1 Taw foods | Orderss Address MCD # ESTAB # ESTAB # O 5 1 7 0 FESTA NO D 5 7 LICENSE ISSUED YES 2 NO D 5 7 LICENSE POSTED YES 3 NO |
|--|---|--|--|---|--|
| od repaid dipacka dipacka dipacka di packa di packa di packa la | or multiplication of the control of | 58. Tollets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors. [] properly vented. [] tissue provided. [] covered waste receptacle (fadies). Rules 6.5, 6.6, and 6.7, 2 DEMERTIS. 59. Inadequate numbor of [] male, and/or [] female tollets. The number of tollets are: [] male and []] female, Rule 6.5 1 DEMERTIT. 60. Handwash lavatories: [] clean, [] jadequate numbor, [] accessible, [] fixtures maintained, []] hand cleansing soap, []] sanitary towel/hand drying devices not provided []] common towel. Rules 6.3 and 6.8 4 DEMERTIS. 61. [] inadequate, []] uncovered containers were being used. Rule 6.9. 2 DEMERTIS. 62. Storage areas were not [] clean, [] free of litter, Rules 6.9. B.4. 2 DEMERTIS. 63. Storage areas are not constructed to ber [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERTIS. 64. [] files; [] rodents; [] roaches; [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. A DEMERTIS. [] skylights, [] Itansoms were found adequately screened. Rule 6.10. A DEMERTIS. | WASTEWATER DISPOSAL 33. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS. 55. (Mobile food units): [] waste water storage tank does not have adequate storage. 56. [Notice 8.1.C.2. 4 DEMERITS. PLUMBING 56. [] Kitchen sink. [] utility sink. [] grease trap. [] drain. [] plumbing: is improperly 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. TOILET AND HANDWASH FACILITIES | TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: 47. [] Improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS. WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatories. Alue 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. | PURPOSE PURPOSE POLLOW-UP COMPLIANT SINVESTIGATION NEW/OTHER STAB. TYPE STAB. TYPE STAB. TYPE Within days within days follow-up day letter of 1 PT 1 PT 1 |



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

| Establishment Name | OD SERVICE HEALTH USPECTION REPORT |
|--------------------|---------------------------------------|
| | SI=4-82H |

| 46. Gauges: [] not provided [] inoperative, Rules 51.D.1. and 51.D.2. 1 DEMERIT. | 2. Special anatori [Jaulinamior Doos are level used midro servoid. Rule 2.1.4.1. 2. Display and midro servoid. The minimum products. It consider the products being used and/or servoid. 2. Concrete and/or products being used to consummation in promises. It is another servoid. 3. Concrete and/or products being used to consummation in promises. It is another servoid. 4. Li Juniabused, Juliangoorish aboled conditiones of flood are being used and/or servoid. 5. Concrete and/or products being used to consummation in promises. It is another servoid. 6. Li Juniabused, Juliangoorish aboled conditiones of flood are being used and/or servoid. 7. Male 2.1.4.2. Special programmation products are not servoid access on another condition. 8. Concrete and or promises are servoid and to servoid and | SEATS YR. N |
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| Code Enforcement Officer | 47. [Thoic malaridis. [Personal medications around Tirisdal supplies were: Tirundo Calcillore and programs Tirisdal supplies Tirisda | AND, MAINE E HEALTH I REPORT CONTROL PURPOSE POLLOW-UP POLLOW-UP POLLOW-UP REGULAR NEWOTHER NEWO |

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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

| Marito Time | 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. | *1. Unernical sanutzers: The wash-water temperature was not at least 120°F. The measured temperature was [] ? F. Rule 5.1D.4.c.(?). 2 DEMERTS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1D.4.c.(2). 2 DEMERTS. 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] ? F. Rule 5.1D.4.c.(3). 2 DEMERTS. 44. No entermosal test full provided Table 5.1D.4.c.(3). 2 DEMERTS. | It least 140 ITS. 180°F. The | Solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [| gent solution h] °F. Rule rsion for 30 se ured temperate | DISHW | 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. | are preparing and serving food fing when preparing and serving it fing, in food preparation and/or dis 5 DEMERITS. 3.B. 1 DEMERITS. | 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). | GT., 2.4.H.T.a., S DEMERIT Being stored at 45°F or below G.T., and 2.4.H.T.b. S DEME an 1/4 cubic foot of refrigerati are inadequate. Rules 2.4.L.1 | ATURES heated [] cooked long encodements. DEMERITS. In effigeration are not being in the cooked long encodements. In effigeration are not being in the cooked long encodements. In efficient 140°F or above The cooked long encodements. | 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. | 12. Food (log) 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, [] storage 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 2.1.8.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. | ood products withou 5 DEMERITS. shed before being used, and/or [] sanition may have or | | food are being use lents. [] in rusty o | FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Hules 2.1.B.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. | MCD# ESTAB# SANI # ROOMS SEATS VR. MO. LICENSE POSTED YES O NO D STESS SEATS VR. MO. | Owner Name Cap Code Address Address |
|--|---|---|---|---|--|---|--|--|--|---|--|---|--|---|--|--|---|--|--|
| Sodo Enforcement Officer WASH SIM-8108 | A. Horica | | OCUMAS FUSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 | TIEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS | 75. Gas Appliances: [] hot water heaters, [] refrigerators. [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented. [] equipped with an automatic pilots. [] equipped with an automatic control valve. Rule 12:10. 4 DEMERTS. | Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. | LODGING om(s) are: [] inadequately ven [] improper bed spacing. Rull | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirly surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirly ventilation noods, [] ductwork, [] filters, [] exhaust tans. Rules 7.6, 7.9, 7.10, 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. | 64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6:10, and 7:12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6:10.D. 4 DEMERITS. | 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 | 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS. RUBBISH | TOILET AND HANDW Completely enclosed. [] vented, [] tissue provid 6.7. 2 DEMERITS. | PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 57. A cross-connection, without backflow device, exists between the drinking and the waste water systems at the: [] faucet hose, [] hot water heater, [] water closets. [] other: | WASTEWAITER 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. | Fold and Color water (under pressure) was not provided to the inflat, Glishwashers, or Jewatories, Alle 6.1.D.1. 5 DEMERITS, 52. (Mobile food units) The water storage tank; J does not have adequate storage, J is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS. | 48. A copy of the current water analysis was not avallable at the facility. [Further testing may be required. Rule 6.1.E.3. 2 DEMERTIS. 49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTIS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERTIS. | TOXIC M TOXIC materials, [] personal medicatio [] improperly stored, [] labeled, [] use WATTER S | PURPOSE PURPOSE PULAR REGULAR COMPLAINT SINVESTIGATION NEW/OTHER SPT FOLLOW-UP STAB. TYPE Reinspection to be conducted 4 PT Within State follow-up State Sta | nent Name Location Location |

| gy washed in a detemperature was gest 170°F. The me 18 gentized by im gest 170°F. The me 18 gentized by im gentized by important in | 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s). 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s). 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s). 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food. 28. Personnel: [] with cirty hands and/or [] smoking when preparing and serving food. 28. Personnel: [] with plants and/or [] seating, diniking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. \$ DEMIERITS. 29. Hait restaints/with worn by food handlers, Rule 3.3.B. 1 DEMIERITS. 29. Hait restaints/with worn by food handlers, Rule 3.3.B. 1 DEMIERITS. 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMIERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. 32. Wiping clothe: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMIERITS. 33. Dishes/utensils not being: [] scarabed [] coaked [] host-field Bub 5.1.B. DISHWASHING | 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 acequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooked to 45° or below. The measured temperature was [*] F. Rule 2.3.C.4: 3 DEMERITS. 20. [J 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 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. 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 thermomerers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food bording food are inadequate. Pate Sonnel. 27. Performing food bording food are inadequate. Pate Sonnel. 28. No certified food bording food servers. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. | or [] other sources of contamination. Rules 2.2.4.1. and 2.3.8.5. 2 DEMERITS. 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.4.1. and 2.3.8.5. 2 DEMERITS. 10. Haw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.8.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed. [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.4.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.4., 4.2.8., 4.3.8. 2 DEMERITS. 13. Food not protected during storage/display; [] food left uncovered, [] food improperly storage/display; [] food ble stacked or nested, [] streeze guards absent. Rules 2.2.4.1., 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 2.1.8.1. 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 | FOOD SUPPLY AND SOURCE Jor [] adulterated foods are being used and/or sen zed milk, [] milk products, [] cracked eggs, [] ur used and/or served. Rules 2:1.8.4. 5 DEMERITS. Tom an unapproved source on premises, being used DEMERITS. [] Improperly labeled containers of food are being used DEMERIT. [] leaking, [] with severe dents. [] in rus lien. Rule 2:1.A.1. 5 DEMERITS. to being kept in original container, [] seafood produ nd 2:1.8.3 1 DEMERITS. PEDEMERITS. Seafood products not USDA approved. Rule 2:1.A.2. 5 DE FOOD PREPARATION AND PROTECTION | ablishm. |
|--|--|--|---|--|--|
| 1. In earpeing is not: [] clean, [] in good repair, Rule 12.9.C, 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Aule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] jetifigerators, [] clothes dryers, [] floor automatic plots. [] equipped with an automatic control valve. Rule 12.10. 76. [] Life safety code violations: Explain: [] safety automatic control valve. Rule 12.10. 776. [] Life safety code violations: Explain: [] safety shale 12.10. 777. [] Rule 11.1. 5 DEMERITS. 178. [] TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874,8300 X 8703 SOONAS POSSIBLE: NOTIFY DE | ION OR MAINTER [] not smooth, [les 7.1-7.6. 1 DEM ation inadequate, [] schaff [] unnecessary e [] cleaning equipm] cleaning equipm LOI are: [] inadequate proper bed spacin | doors. [] property verified, [] tissue Rules 6.5, 6.6, and 6.7. 2 DEMERITS. Inadequate number of [] male, and/o | ssurface di sater was bi food units 1.C.2. 4 Di 1.C.2. 4 Di 2. den sink led, i jins s-connection de l'est per l'est | TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: WATER SUPPLY | Location PURPOSE REGULAR FOLLOW-UP COMPLAINT NUESTIGATION NEW/OTHER PRESSURM STAB. TYPE Reinspection to be conducted 4 PT Within days follow-up day letter of 1 PT |



INSPECTION REPORT

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| White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy | 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rulo 5.1.D.4.c.(3): 2 DEMERITS. 44. No chemical test kit provided, Rule 5.1.D.4.b. 1 DEMERIT. 45. Oish 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. | IG: Ne wash-water temperature was not at least 1. Def. Rule 5.1.D.3.b. 2 DEMERTIS. Water temperature was not at least 180°F. The water temperature was not at least 180°F. The clishwashing machine. P. Rule 5.1.D.3.b. 4 DEMERTIS. Wash-water temperature was not at least 1200 P. Rule 5.1.D.4.c.(1). 2 DEMERTIS. Sentematically disposed. Bulle 5.1.D.3. | 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 santized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [°PF. Rule 5.1.C.5.a. 4 DEMERITS. 36. Dishes/utensils are not being santized by immersion for one minute in a clean chlorine solution containing 30 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [°PF. Rule 5.1.C.5.b. 4 DEMERITS.] ppm and the measured temperature was [°PF. Rule 5.1.C.5.b. 4 DEMERITS.] | 31 Single service articles improperly; [\(\text{Not}\) stored, [\(\text{ dispensed.} \) [\(\text{ pensed.} \) [\(| 27. Personnel with: [] communicable disease(s). [] boils. [] infected wound(s). 27. Personnel with: [] communicable disease(s). [] boils. [] infected wound(s). 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food. 29. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food. [] with poor hyglenic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B. and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. | 24. The containers used transporting food are inadequate. Rules 2.4.L.1. and 9.f.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hor holding cooking; reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No contain the devaluations of the personnel. | temperature was [] F. Ruie 2.3.C.4. 5 DEMÉRITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] F. Ruies 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. Ruies 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. 23. Crowded retrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. | 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 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. 19. Freyand food not being kent at 0°F or below. [] improper thawing. The measured | and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. [12. Food (lee) 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. [] local improperly stored on floor. [] lood containers in cold storage double stacked off-steed. [] stored particles absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. [] streeze guards absent. Rules 2.4.1.2. [] | 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 or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] 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 | 3. Canned foods from an unapproved source on premises, seing used antwor 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 rustly condition. and/or [] swollen. Rule 2.1,A.1. 5 DEMERITS. 6. [] Shelfish not being kept in onginal 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 SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 2. [] Unpasteur/zed milk, [] milk products, [] cracked eggs. [] unpasteur/zed egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. | MOD# ESTAB # SANI # ROOMS SEATS YR. MO. DJ. LICENSE POSTED YES NO D TO THE POSTED YES NO D | Owner Name Zip Code Address Zip Code |
| Code Enveronment Officer | | SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 | 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. 76. [] Life safety code violations: Explain. Rule 11.1. 5 DEMERITS. • ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS | LOI are: [] inadequat mproper bed spacin wateries, [] show D. 2 DEMERITS.] towels, were: [| CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] diuctwork, [] 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. | INSECT, RODENT & ANIMAL CONTROL 64. [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. | 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. | TOILET AND HANDWASH FACILITIES 58. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 65, 66, 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: [] cleant, [] 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. | PLUMBING PLUMBI | 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 flood units]: [] waste water storage tank does not have adequate storage. Fule 8.1.C.2. 4 DEMERITS. | 48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS. [] 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. (Nobbile 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. | TOXIC MATERIALS 47. [] Toxic materials. [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS. WATER SUPPLY | PURPOSE POLLOW-UP STAB. TYPE Reinspection to be conducted 4 PT 5 COMPLAINT days NEWFIGATION 4 FOLIAR Within days NEWFOTHER 5 NEWFOTHER 6 FOR THE FOR T | t Name Coation |



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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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15. Storage of [] 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 (loc) 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, [N] food improperly stored on floor; [] food containers in cold storage double stacked or resteed. I] stored susernt. 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. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.8.4. 5 DEMERITS.

Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.4.3. 5 DEMERITS.

4. [] Unlabeled. [] improperly labeled containers of food are being used and/or served Rule 2.1.4.2. 1 DEMERIT.

5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swellen. Rule 2.1.4.1. 5 DEMERITS.

6. [] Shellfish not being kept in original container; [] seafood products misrepresented Rules 2.1.8.2 and 2.1.8.3. 1 DEMERITS. LICENSE POSTED MANUAL DISHWASHING:
33. Dishes/utensils not being: FOOD EQUIPMENT AND UTENSILS

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

31. Single service articles improperty. [-] stored, [-] dispensed, [-] handled, [-] reused. Rules 4.4.A., and 5.2.C. 2 DEMERITS.

32. Wiping cloths: [-] dirty, [-] not stored property in sealer. 19. Prepared potentially hazardous foods requiring rerigeration 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 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.

22. Potentially hazardous cold food(s) not being stored at 145°F or below. The measured temperature was [] 'F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.

23. Crowded effigeration. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 5 1 2 0 FOOD SUPPLY AND SOURCE

[] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.

5 DEMERITS. Dishes/utensils are not being washed in a delergent solution having a temperature of at least 120°F. The measured temperature was []°F. Rule 5.1.C.5. 2 DEMIERTS. 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 DEMERITS. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 pm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] pm 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. 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. certified food handler/manager. Rules 3.5.

sonnel with: | communicable disease(s), |] bolls, |] infected wound(s), respiratory or |] asstrointestinal infection, are preparing and serving food.

1.4. 5 DEMERITS.

sonnel: |] with dirty hands and/or |] smoking when preparing and serving food with poor hygienic practice, [] eating, drinking, in food preparation and/or dish-shing areas. Rules 3.2.4, 3.2.5, and 3.4.4. 5 DEMERITS. FOOD PREPARATION AND PROTECTION

and/or prepared foods are subjected to cross contamination, from [] raw foods
] other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. 2 DEMERTIS
] other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. STOPPORTURE WITHOUT TOPOGRAPH And Cooked or prepared food products without thorough handing in between Rules 2.2.A.1, and 2.3.B.5. STOPPORTURE TIS.

] fruits and/or [] vegetables are not washed before being used and/or served.

2.4.B.1. 2 DEMERTS. Ò YES EX **~**) erly labeled containers of food are being used and/or served. potentially hazardous food products previously served to the Rule 2.4.J.1. 5 DEMERITS.

ed improperly to store food. Rule 2.3.B.7. 1 DEMERIT. [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. FOOD TEMPERATURES

not being: [] reheated [] o
s Rule 2.4.G.3. S DEMERITS.

us foods requiring refrigeration
d temperature was [] ?E 8 D ő $\overline{\mathbb{C}}$ DISHWASHING Ð SANI# \$ π ROOMS SITES cooked long enough to be SEATS a temperature of at i. 2 DEMERITS. In clean hot water if per increase if the period in L O Ä ĕ DΑ L. 64. [] flies. [] rodents. [] rewere found on the premises
65. Food service facilities: The were not adequately screen 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. TOXIC MATERIALS

TOXIC MATERIALS からかん CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
68. [] Premisses littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 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 clean [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. PURPOSE
REGULARFOLLOW-UP
COMPLAINT
INVESTIGATION 00 ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized: [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERT:
The [] Tollets, [] 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. 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 scap. [] sanitary towe/hand drying devices not provided [] common towel. Rules 6.3. and 6.8. 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 DEMERTS.

A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose, [] hot water heater, [] water closers, water systems at the: [] faucet hose, [] hot water heater, [] water closers, [] other. 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 turnaces found in sleeping rooms were not: [] adequately vented; [] equipped with an automatic pliots; [] equipped with a nationatic control valve. Rule 12.10. cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. SECT, RODENT & ANIMAL CONTROL

[] roaches, [] live animals (other than security or guide dogs)
ses. Rule 6.10. and 7.12.G. 4 DEMERITS.

re outer [] doors, [] windows, [] skylights, [] transoms
wened, Rule 6.10.D. 4 DEMERITS. ESTAB 3 Reinspection within _____ follow-up n to be conducted _ days _ day letter of DEMERITS
5 PT _____
4 PT ____
2 PT ____
1 PT ____

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