

# ELECTRICAL PERMIT

## City of Portland, Me.



10

To the Chief Electrical Inspector, Portland Maine:  
 The undersigned hereby applies for a permit to make electrical installations  
 in accordance with the laws of Maine, the City of Portland Electrical Ordinance,  
 National Electrical Code and the following specifications:

Date Dec 15 1999

Permit #

CBL# 422-A-004

SITE LOCATION: 440 Kerands St

OWNER: James MacDonald TENANT: Pizza Time

OUTLETS	Receptacles	Switches	Smoke Detectors	TOTAL EACH FEE
FIXTURES	incandescent	fluorescent	Smoke Detectors	.20
			Strips	.20
SERVICES	Overhead	Underground	TTL AMPS	15.00
	Overhead	Underground	>800	25.00
Temporary Service	Overhead	Underground	TTL AMPS	25.00
METERS	(number of)			25.00
MOTORS	(number of)			1.00
RESID/COM	Electric units			2.00
HEATING	oil/gas units			4.00
APPLIANCES	Ranges	Interior	Exterior	1.00
	Insta-Hot	Cook Tops	Wall Ovens	5.00
	Dryers	Water heaters	Fans	2.00
	Compactors	Disposals	Dishwasher	2.00
	Others (denote)	Spa	Washing Machine	2.00
MISC. (number of)	Air Cond/win			2.00
	Air Cond/cent			3.00
	HVAC	EMS	Pools	10.00
	Signs		Thermostat	5.00
	Alarms/res			10.00
	Alarms/com			5.00
	Heavy Duty(CRKT)			15.00
	Circus/Carnv			2.00
	Alterations			25.00
	Fire Repairs			5.00
	E Lights			15.00
	E Generators			1.00
PANELS	Service	Remote	Main	20.00
TRANSFORMER	0-25 Kva			4.00
	25-200 Kva			5.00
	Over 200 Kva			8.00
				10.00
INSPECTION:	MINIMUM FEE/COMMERCIAL 35.00	TOTAL AMOUNT DUE	MINIMUM FEE	25.00
	Will be ready <u>NOL</u>	for will call		
				35.00

CONTRACTORS NAME LIGHTNINGS ELEC  
 ADDRESS P.O. Box 875 Gray ME 04039  
 TELEPHONE 774-3116

MASTER LIC. # 3507  
 LIMITED LIC. #

SIGNATURE OF CONTRACTOR [Signature]



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

419-A-004 93

Owner Name: Pizza Time Establishment Name: Sank  
 Address: 46 Veranda Location: Portland  
 Zip Code: \_\_\_\_\_  
 MCD #: 05170 ESTAB #: 561  
 SANI #: 59 ROOMS: 1 SEATS: 1  
 DATE: YR. MO. DAY  
06 01 23  
 LICENSE ISSUED YES  NO   
 LICENSE POSTED YES  NO

REGULAR FOLLOW-UP	PURPOSE	ESTAB. TYPE	REINSPECTION TO BE CONDUCTED WITHIN	DEMERTS
1		01	days	5 PT
2			days	4 PT
3			day letter of follow-up	2 PT
4				1 PT
5				

**FOOD SUPPLY AND SOURCE**

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

**FOOD PREPARATION AND PROTECTION**

- Cooked and/or prepared foods are subjected to cross contamination, from  raw foods or  other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERTS
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERTS.
- Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTS.
- Food contact surfaces not  washed,  rinsed, and/or  sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERTS.
- Food (ice) contact surfaces are improperly:  designed,  constructed,  installed,  maintained and/or  located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B. 2 DEMERTS.
- Food not protected during storage/display:  food left uncovered,  food improperly stored on floor,  food containers in cold storage double stacked or nested,  sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERTS.
- Institutions: Ghost tray(s)  not kept,  not dated. Rule 10.2.  1/2 pint milk not retained,  schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERTS.
- Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERTS.
- Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 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 2.4.1.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

**PERSONNEL**

- No certified food handler/manager. Rules 3.5.
- Personnel with:  communicable disease(s),  boils,  infected wound(s),  respiratory or  gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERTS.
- Personnel:  with dirty hands and/or  smoking when preparing and serving food,  with poor hygienic 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/iron food contact surfaces of equipment:  in disrepair (cracks, chips, pits, open seams),  not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERTS.
- Single service articles improperly:  stored,  dispensed,  handled,  reused. Rules 4.4.A. and 5.2.C. 2 DEMERTS.
- Wiping cloths:  dirty,  not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

**DISHWASHING**

- MANUAL DISHWASHING:
- Dishes/utensils not being:  scraped,  soaked,  preflushed, Rule 5.1.C.4. 1 DEMERIT.
  - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was  °F. Rule 5.1.C.5. 2 DEMERTS.
  - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was  °F. Rule 5.1.C.5.a. 4 DEMERTS.
  - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was  ppm and the measured temperature was  °F. Rule 5.1.C.5.b. 4 DEMERTS.

**MECHANICAL DISHWASHING:**

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was  °F. Rule 5.1.D.3.b. 2 DEMERTS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was  °F. Rule 5.1.D.3.b. 4 DEMERTS.
- Sustained 165°F hot water dishwashing machine  °F. Rule 5.1.D.3.a. 4 DEMERTS.
- Chemical sanitizers:  The wash-water temperature was not at least 120°F. The measured temperature was  °F. Rule 5.1.D.4.c.(1). 2 DEMERTS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS.
- The chemicals sanitizing rinses 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.
- 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,  personal medications and/or  first-aid supplies were:  properly 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/or 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 8.1.C.1. 2 DEMERTS.

**WASTEWATER DISPOSAL**

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

**PLUMBING**

- Kitchen sink,  utility sink,  grease trap,  drain,  plumbing: is improperly sized,  installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the:  faucet 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 (ladies). Rules 6.5. 6.6. and 6.7. 2 DEMERTS.

**INSECT, RODENT & ANIMAL CONTROL**

- 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.

**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.

**LOGGING**

- The sleeping room(s) are:  inadequately ventilated, unclear,  in disrepair,  undersized,  improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The  toilets,  lavatories,  showers, were not  clean,  in good repair. Rules 12.3. and 12.9.D. 2 DEMERTS.
- Hand cleansers,  towels, were:  not found,  inadequate. Rule 12.4. 2 DEMERTS.
- The carpeting is not:  clean,  in good repair. Rule 12.9.C.1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTS.
- Gas Appliances:  hot water heaters,  refrigerators,  clothes dryers,  floor turnaces 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 - 874-8800 X 8703

1-C (GHW 0356 11/19/20 105)  
 25- Next 1/19/20 to 6/1/23  
 86- Cleaned Floors - work in  
 87- Ripped Floors

John Reed (110)  
 Code Enforcement Officer



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

429-A-004

84

Owner Name: JAMES E. MACDONALD  
 Address: 46 VERNON ST.  
 Establishment Name: PIZZA TIME  
 Location: PORTLAND  
 Zip Code: 04103  
 MCD #: 05170 ESTAB # 19913  
 License Issued: YES  NO   
 License Posted: YES  NO

DATE	YR.	MO.	DAY	REGULAR FOLLOW-UP COMPLAINT INVESTIGATION NEW/OTHER	PURPOSE	ESTAB. TYPE		REINSPECTION TO BE CONDUCTED WITHIN _____ DAY(S) FOLLOW-UP	DEMERITS
						SEATS	ROOMS SITES		

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

- FOOD PREPARATION AND PROTECTION**
- Cooked and/or prepared foods are subjected to cross contamination, from 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, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B., 4.3.C. 2 DEMERITS.
  - Food not protected during storage/display; food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
  - Institutions: Ghost tray(s) not kept, not dated, 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.
  - Containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.

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

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

- DISHWASHING**
- MANUAL DISHWASHING:**
- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
  - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERITS.
  - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERITS.

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

- TOXIC MATERIALS**
- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS.
- WATER SUPPLY**
- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
  - Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
  - The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
  - Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
  - (Mobile food units) The water storage tank does not have adequate storage. 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, 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 female toilets. The number of toilets are: male and female. Rule 6.5 1 DEMERIT.

- 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 7.17.6. 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.

- LOGGING**
- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, under-sized, 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.

- Life safety code violations:**
- Life safety code violations. 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

4-ALL CONTAINERS MUST BE LABELED

11- MICROWAVE DOOR WAS BROKEN

35- WATER MUST BE HOTTER

44- NEED A TEST KIT

47- CANNOT STORE MOPS, ETC ABOVE TRAP AREA

58- NEED SELF-CLOSING HINGE

66- TO WRITE

John Reed

Code Enforcement Officer

Whitney Johnston

Establishment Representative



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

429-A-4

Owner Name: Mac Donald, James E. Establishment Name: Pizza Time  
 Address: 46 Nevada St Location: Portland Zip Code: 04103  
 MCD # 05170 ESTAB # 19413 REGULAR FOLLOW-UP: 1 PURPOSE: REGULAR  
 SEATS: 1 ROOMS SITES: 1 COMPLAINT: 2 ESTAB. TYPE: 27 REINSPECTION TO BE CONDUCTED:  
 LICENSE ISSUED YES  NO  DAY: 000323 INVESTIGATION: 3 within 2 days  
 LICENSE POSTED YES  NO  follow-up: 1 day letter of

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

- FOOD PREPARATION AND PROTECTION**
- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
  - Employees 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 located, designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
  - Food not protected during storage/display; food left uncovered; food improperly stored on floor; food containers in cold storage double stacked or nested; sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
  - Institutions: Ghost tray(s) not kept, not dated, 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.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., 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/non food contact surfaces of equipment in disrepair (cracks, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
  - Single service articles improperly stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
  - Wiping cloths dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

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

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

- TOXIC MATERIALS**
- Toxic materials, personal medications and/or first-aid supplies, water, 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 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 closer. 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). 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 6.3.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**
- Rodents, flies, 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, property constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
  - Lighting inadequate, ventilation inadequate, 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, uncleaned, 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 - 874-8300 X 9703

15-16-2008 correct behind window in garage.  
 15-11-2008 correct behind window in garage  
 20-09-2008 correct behind window in garage  
 30-09-2008 correct behind window in garage  
 1-10-2008 correct behind window in garage  
 10-10-2008 correct behind window in garage  
 10-10-2008 correct behind window in garage

Code Enforcement Officer: James M. Moore  
 Establishment Representative: James M. Moore



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

429-A-004  
SPTK

Owner Name: JAMES E. MACDONALD Establishment Name: PIZZA TIME  
 Address: 416 VARANDA ST Location: PORTLAND Zip Code: 04103  
 MCD # 05170 ESTAB # 19913 DATE: YR. MO. DAY  
 SEATS: \_\_\_\_\_ ROOMS: \_\_\_\_\_ SANI #: \_\_\_\_\_  
 LICENSE ISSUED YES  NO  REGULAR FOLLOW-UP: 1 \_\_\_\_\_ 2 \_\_\_\_\_ 3 \_\_\_\_\_ 4 \_\_\_\_\_ 5 \_\_\_\_\_  
 LICENSE POSTED YES  NO  COMPLAINT INVESTIGATION: 67 Reinspection to be conducted within \_\_\_\_\_ days  
 follow-up \_\_\_\_\_ day later of \_\_\_\_\_

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

- Not certified food handler/manager. Rules 3.5.
- Personnel with communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 8.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 9.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING:

- Hot water 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. 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 rinses water temperature was not at least 130°F. The measured temperature was \_\_\_\_\_ °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided; inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were improperly stored, labeled, or 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.
- Sinks and cold water (under pressure) was not provided to the dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- (Mobile food units) The water storage tank does not have adequate storage. It 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 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 closer, or other. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, property vented, tissue provided, covered waste receptacle (tables). Rules 6.5. 6.8. 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.

No Hand Wash Sink in Prep Area  
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, property constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

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

LODGING

- The sleeping room(s) are: inadequately ventilated, unclear, 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 camping 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

Dirty/Beaten Cakes - each FN  
60 Pops! each in - FND Caps Moon

66 plates being washed  
67 missing outer cover signs  
68. 11.1.1. 5 DEMERITS - each FN  
Code Enforcement Officer  
Establishment Representative



SEND TO STATE

CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

429-A-4

93

Owner Name: James E. NacDonald  
 Address: 46 Verganda St  
 Establishment Name: Dazzle Time  
 Location: PORTLAND  
 Zip Code: 04103

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE
05170	19413	56			YR. MO. DAY
LICENSE ISSUED	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	NO <input type="checkbox"/>			02/10/18
LICENSE POSTED	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>				

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

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

- FOOD TEMPERATURES**
- Potentially hazardous food(s) not being:  reheated,  cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
  - Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was  °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. Rule 3.5.
  - Personnel with:  communicable disease(s),  boils,  infected wound(s),  respiratory or  gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
  - Personnel:  with dirty hands and/or  smoking when preparing and serving food,  with poor hygienic practice,  eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
  - Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

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

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

- MECHANICAL DISHWASHING:**
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was  °F. Rule 5.1.D.3.b. 2 DEMERITS.
  - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was  °F. Rule 5.1.D.3.b. 4 DEMERITS.
  - Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.
  - Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was  °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
  - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
  - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was  °F. Rule 5.1.D.4.b. 1 DEMERIT.
  - 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. 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,  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:  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.
  - 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. Rule 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.

- LOGGING**
- The sleeping room(s) are:  inadequately ventilated, unclean,  in disrepair,  underused;  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

James M. Needham  
 Code Enforcement Officer  
 Establishment Representative



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

429-A-004

Owner Name: James E. MacDonald  
Address: 46 HERANDA ST  
Zip Code: 04103  
Establishment Name: PIZZA TIME  
Location: PORTLAND

MOD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE	REGULAR FOLLOW-UP	PURPOSE	ESTAB. TYPE	REINSPECTION TO BE CONDUCTED WITHIN	DEMERTS
05170	19913				YR. MO. DAY	2	REGULAR	2	30	5 PT
LICENSE ISSUED	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>					3	COMPLAINT	3	days	4 PT
LICENSE POSTED	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	52000	0098	1230		4	INVESTIGATION	4	day after	2 PT
						5	NEW/OTHER	5	follow-up	1 PT

- FOOD SUPPLY AND SOURCE**
- Spilled 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 DEMERT.
  - 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 DEMERT.
  - Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERTS.
- FOOD PREPARATION AND PROTECTION**
- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERTS.
  - Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERTS.
  - Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTS.
  - Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERTS.
  - Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERTS.
  - Food not protected during storage/display; food left uncovered; food improperly stored on floor; food containers in cold storage double stacked of nested; sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERTS.
  - Institutions: Ghost tray(s) not kept, not dated, Rule 10.2. 1/2 pint milk not retained; schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERTS.
  - Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERTS.
  - Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERTS.
  - Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERT.
- 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 DEMERT.
  - Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERT.
- PERSONNEL**
- No certified food handler/manager. Rules 3.5.
  - Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERTS.
  - Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic 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 DEMERT.
- FOOD EQUIPMENT AND UTENSILS**
- Food/on 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 DEMERT.
- DISHWASHING**
- MANUAL DISHWASHING:
- Dishes/utensils not being scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERT.
  - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERTS.
  - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERTS.
  - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERTS.
  - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT.
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERTS.
  - The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERTS.
  - Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERTS.
  - Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERTS.
  - Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS.
  - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). 2 DEMERTS.
  - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT.
  - Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERT.
  - Gauges: not provided; inoperative. Rules 5.1.D.1.1. and 5.1.D.2. 1 DEMERT.

- TOXIC MATERIALS**
- Toxic materials, personal medications and/or first-aid supplies, were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERTS.
- WATER SUPPLY**
- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERTS.
  - Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTS.
  - The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERTS.
  - 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 8.1.C.1. 2 DEMERTS.

- WASTEWATER DISPOSAL**
- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERTS.
  - Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERTS.
  - (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERTS.
- PLUMBING**
- Kitchen sink: utility sink; grease trap; drain; plumbing: is improper sized; installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTS.
  - A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose; hot water heater; water closets; other. Rule 6.4.C. 5 DEMERTS.

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

- RUBBISH**
- Inadequate; uncovered containers were being used. Rule 6.9. 2 DEMERTS.
  - Storage areas were not clean; free of litter. Rule 6.9.B.4. 2 DEMERTS.
  - Storage areas are not constructed to be: inaccessible to vermin; easily cleaned. Refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERTS.
- INSECT, RODENT & ANIMAL CONTROL**
- Floes; rodents; 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; property constructed; in disrepair; dirty surfaces. Rules 7.1-7.6. 1 DEMERT.
  - Lighting: ventilation inadequate; fixtures not shielded; dirty ventilation hoods; ductwork; filters; exhaust fans. Rules 7.6., 7.9., 7.10. 1 DEMERT.
  - Premises littered; unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERT.
  - Improper storage of cleaning equipment; linens. Rule 7.11.B. 1 DEMERT.

- LODGING**
- The sleeping room(s) are: inadequately ventilated, unclean; in disrepair; undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERT.
  - 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. 2 DEMERTS.
  - The carpeting is not clean; in good repair. Rule 12.9.C. 1 DEMERT.
  - 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: MISSING SWITCH ROOM  
 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 - 874-8900 X 8703  
 (12) DIRTY BROKEN GLASS REPAIR IN  
 (60) No Handwash sink in Paper Rack  
 (67) END CAPS MISSING - Subhigh Park  
 1375 AS IN diagram  
 874-8708  
 Code Enforcement Officer  
 Establishment Representative



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

429-A  
Sent to state  
9-29-91

Owner Name: James E. McDonald Establishment Name: 17226  
 Address: 46 Brooks St Zip Code: 04103 Location: 1637/1

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE	YR.	MO.	DAY	PURPOSE	REGULAR FOLLOW-UP	ESTAB. TYPE	REINSPECTION TO BE CONDUCTED WITHIN	DEMERITS
05170									1	1	5	5 PT	
									2	2	4	4 PT	
									3	3	2	2 PT	
									4	4	1	1 PT	
									5	5	1	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 eggs 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.3. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display; food left uncovered; food improperly stored on floor; food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions: Ghost tray(s) not kept, not dated. Rule 10.2. 1/2 pint milk not retained; schools: milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Untrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1. 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.
- Cold 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 8.1.A. 1 DEMERIT.

PERSONNEL

- No certified food handler/manager. Rules 3.3.
- Personnel with communicable disease(s), boils, infected wounds), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personal: 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: light/dishrags, cranks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles improper: 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

- Dish/utensils not being: scraped, flushed, preflushed. Rule 5.1.C.4. 1 DEMERIT.
- Dish/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.
- Dish/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.
- Dish/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.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.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 dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was: °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Gauges: not provided; inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the 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). 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 6.5.2. 4 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 or 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, repaired.
- Light fixtures, ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The sleeping room(s) are: 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

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

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





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

429-8-4

Send for State

15-85

Owner Name: Mr. David Evans Establishment Name: 1234 Tuna

Address: 46 Denmark St Zip Code: \_\_\_\_\_ Location: \_\_\_\_\_

MOD #	ESTAB #	SANI #	ROOMS	SEATS	YR.	MO.	DAY	PURPOSE	REGULAR FOLLOW-UP	ESTAB. TYPE	Inspection to be conducted within _____ days	DEMERITS
05170	19113	51000000031210						1	1	1	56 PT	1
								3	3	3	42 PT	0
								4	4	4	21 PT	0
								5	5	5	21 PT	0

License Issued: YES  NO  License Posted: YES  NO

**FOOD SUPPLY AND SOURCE**

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS
- 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.
- Canned goods found leaking, with severe dents, in rusty condition and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

**FOOD PREPARATION AND PROTECTION**

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

**FOOD TEMPERATURES**

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

**PERSONNEL**

- No certified food handler/manager. Rule 3.5.
- Personnel with communicable diseases (scabies, infected wounds), 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 hygiene 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 improper: stored, dispensed, handled. Rules 4.4.A, and 5.2.C. 2 DEMERITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

**DISHWASHING**

- MANUAL DISHWASHING:**
- Dishes/utensils not being: scraped, preflushed, 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. 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 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.

**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.

**TOILET AND HANDWASH FACILITIES**

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

**RUBBISH**

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

**INSECT, RODENT & ANIMAL CONTROL**

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

**CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair.
- Tidy 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 litred, unnecessary equipment and articles present. Rule 7.11.A.1, 1 DEMERIT.
- Improper storage of cleaning equipment. Rule 7.11.B. 1 DEMERIT.

**LOGGING**

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, underlaid, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Hand cleaners, 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

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

Code Enforcement Officer: [Signature]

Establishment Representative: [Signature]



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

627-A-004

92

Owner Name: Pizza Time Establishment Name: Shine  
 Address: 46 Veckman St. Location: Fertland  
 Zip Code: \_\_\_\_\_  
 MCD #: 05170 ESTAB #: 199113  
 SANI #: 59 ROOMS: \_\_\_\_\_ SEATS: \_\_\_\_\_  
 SITES: \_\_\_\_\_  
 LICENSE ISSUED: YES  NO  DATE: \_\_\_\_\_  
 LICENSE POSTED: YES  NO  YR. MO. DAY  
CC. SPIKED 050113

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 properly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
  - Food not protected during storage/display, food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
  - Institutions: Ghost tray(s) not kept, not dated. 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 practices, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

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

TOXIC MATERIALS

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

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was \_\_\_\_\_ ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- (Mobile food units) The water storage tank does not have adequate storage. 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, or other. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, property vented, tissue provided, covered waste receptacle (ladies). Rules 6.5. 6.6. and 6.7. 2 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, property constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting ventilation in adequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

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

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

11-Clean microwave  
 13-Keep off feet counter  
 20-Cannot use wall blocks  
 66-Blocken tiles  
 67-Clamp vent cover

Code Enforcement Officer: John Mackinnon  
 Establishment Representative