

ELECTRICAL PERMIT City of Portland, Me.



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 May 17, 1999
Permit # 04821
CBL# 429-C-007

SITE LOCATION: 18 Verana St

OWNER Vincenzo Depola TENANT Debra Eader

	OUTLETS	Switches	Smoke Detectors	TOTAL EACH FEE
RECEPTACLES	10			10
FIXTURES	incandescent	fluorescent	Strips	.20
SERVICES	Overhead	Underground	TTL AMPS <800	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	Interior	Exterior	1.00
APPLIANCES	Ranges	Cook Tops	Wall Ovens	5.00
	Insta-Hot	Water heaters	Fans	2.00
	Dryers	Disposals	Dishwasher	2.00
	Compactors	Spa	Washing Machine	2.00
	Others (denote)			2.00
MISC. (number of)	Air Cond/win			3.00
	Air Cond/cent		Pools	10.00
	HVAC	EMS	Thermostat	5.00
	Signs			10.00
	Alarms/res			5.00
	Alarms/com			15.00
	Heavy Duty(CRKT)	3		2.00
	Circus/Carnv			25.00
	Alterations			5.00
	Fire Repairs			15.00
	E Lights			1.00
	E Generators			20.00
PANELS	Service	Remote	Main	4.00
TRANSFORMER	0-25 Kva			5.00
	25-200 Kva			8.00
	Over 200 Kva			10.00
	MINIMUM FEE/COMMERCIAL 35.00		TOTAL AMOUNT DUE	25.00
INSPECTION:	Will be ready _____		MINIMUM FEE	25.00
	or will call <u>X</u>			35.00

CONTRACTORS NAME Peter Doria MASTER LIC. # 04821
 ADDRESS ~~XXXXXXXXXX~~ 135 Bolton St LIMITED LIC. # _____
 TELEPHONE 775-0888

SIGNATURE OF CONTRACTOR

Inspection Services
Michael J. Nugent
Manager



Department of Urban Development
Joseph E. Gray, Jr.
Director

CITY OF PORTLAND

September 29, 1999

Sarah Wicker
18 Veranda St
Portland ME 04103

RE: Supper at Six
CBL: 429-C-007

Dear Sir or Madam:

The City Council passed the following amendment on May 17, 1999:
Sec 11-37. Inspection Performance Requirements.

All licensed Food Service Establishments shall be inspected annually on forms approved by the State of Maine Dept. of Health Engineering. Establishments which obtain a score between 79 and 84 may be inspected monthly until the establishment has achieved the score of 85 or above. Establishments with a score of 78 or less may be reinspected within 10 days of the original unsatisfactory score. Establishments with a score below 78 on two consecutive inspections shall be referred to the City Clerk for action pursuant to Chapter 15; provided, however, the foregoing shall not be construed to be a limitation on the authority of the City to refer violations to the City Clerk for action pursuant to Chapter 15.

Reinspection fee for FSE
inspection

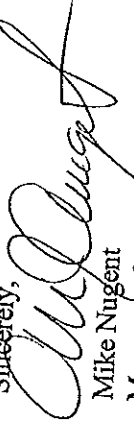
\$75.00 per Re-

Since that date, the City of Portland Inspection Services Team has inspected the above Food Service Establishment on the following dates with the following results:

9/2/99 - 78

9/14/99 - 93

Based on this standard your establishment has been reinspected 1 time. You now owe the City of Portland \$75.00 in reinspection fees. Failure to pay the reinspection fee will cause this office to notify the City Clerk for action pursuant to Chapter 15. Please feel free to contact me at 874-8700, if you wish to discuss this.


Mike Nugent
Manager of Inspection Services

389 Congress St Portland, Maine 04101 (207) 874-8700 FAX 874-8716 TTY 874-8936

Inspection Services
Michael J. Nugent
Manager



Department of Urban Development
Joseph E. Gray, Jr.
Director

CITY OF PORTLAND

September 3, 1999

Sarah Wicker
18 Veranda St
Portland ME 04103

RE: Supper at Six
CBL: 429-C-007

Dear Sir/Madam:

A health inspection of your establishment was made on September 2, 1999.

Attached is a copy of the inspection report, if you have not already been provided with one, which indicated the sanitary condition of your establishment at the time of inspection was found to be unsatisfactory.

The next inspection of your establishment will be carried out within ten days, at which time I require that all operational and maintenance practices comply with the standards set forth in Chapter 11 of the City's Ordinance. If, upon reinspection your establishment is graded unsatisfactory, the matter will be referred to the City's Corporation Counsel for action pursuant to Section 15.8 of the License Ordinance. Action may include license suspension or revocation and possible civil penalties pursuant to Section 1-15.

If you have any questions regarding this report, please do not hesitate to contact this office.

Sincerely,

Tammy Munson
Code Enforcement Officer

389 Congress St Portland, Maine 04101 (207) 874-8700 FAX 874-8716 TTY 874-8936



429-C-007

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

100

Owner Name: BRAI'S ICE CREAM Establishment Name: SAME

Address: 18 VERNONA ST. Location: PORTLAND

MCD # 05170 ESTAB # 25189 SANI # 597 ROOMS 7 SEATS 16

DATE: YR. 03 MO. 09 DAY 16

LICENSE ISSUED YES NO REGULAR FOLLOW-UP 3

LICENSE POSTED YES NO COMPLAINT INVESTIGATION 2

REINSPECTION TO BE CONDUCTED WITHIN 90 DAYS FOLLOW-UP 1 DAY AFTER

- 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., 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: Guest 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.J.1. 5 DEMERITS.
 - Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

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

- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

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

- FOOD EQUIPMENT AND UTENSILS**
- Food/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.

- 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:**
- 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. Rules 5.1.D.1. and 5.1.D.2. 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 7.2. 5 DEMERITS.
- WATER SUPPLY**
- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
 - Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
 - The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
 - Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
 - (Mobile food units) The water storage tank does not have adequate storage. is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

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

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

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

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

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

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

- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**
- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, 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.

- 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: Rule 11.1. 5 DEMERITS.

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

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



479-67

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

DS

Owner Name: Boals Ice Cream Establishment Name: Savane
 Address: 12 Veilmond St Zip Code: _____ Location: Portland
 MCD #: 05170 ESTAB #: 51854 SANI # ROOMS SEATS DATE
 LICENSE ISSUED YES NO 59 / / 06 23
 LICENSE POSTED YES NO 05

REGULAR	PURPOSE	ESTAB. TYPE	Reinspection to be conducted within	DEMERRITS
1	REGULAR	1	5 PT	
2	FOLLOW-UP	2	4 PT	
3	COMPLAINT	3	2 PT	
4	INVESTIGATION	4	4 PT	
5	NEW/OTHER	5	1 PT	

TOXIC MATERIALS

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

WATER SUPPLY

48. A copy of the current water analysis was not available at the facility.
 Further testing may be required. Rule 6.1.E.3. 2 DEMERRITS.

49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERRITS.

50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERRITS.

51. Hot and cold water (under pressure) was not provided to the sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERRITS.

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

WASTEWATER DISPOSAL

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERRITS.

54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERRITS.

55. (Mobile food units); waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERRITS.

PLUMBING

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

57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: faucet hose, hot water heater, water coppers, other. Rule 6.4.C. 5 DEMERRITS.

TOILET AND HANDWASH FACILITIES

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

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

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

RUBBISH

61. Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERRITS.

62. Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERRITS.

63. Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERRITS.

INSECT, ROBERT & ANIMAL CONTROL

64. flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERRITS.

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERRIT.

67. Lighting, ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERRIT.

68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERRIT.

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

LODGING

70. The sleeping room(s) are: inadequately ventilated, unclear, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERRIT.

71. The toilets, lavatories, showers, were not clean, in good repair. Rules 12.3, and 12.9.D. 2 DEMERRITS.

72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERRITS.

73. The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERRIT.

74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERRITS.

75. Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces, found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERRITS.

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

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

FOOD SUPPLY AND SOURCE

1. Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERRITS.

2. Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERRITS.

3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERRITS.

4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERRIT.

5. Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERRITS.

6. Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERRIT.

7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERRITS.

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERRITS

9. Employee/ess handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1, and 2.3.B.5. 5 DEMERRITS.

10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERRITS.

11. Food contact surfaces not: washed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERRITS.

12. Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B. 2 DEMERRITS.

13. Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, squeeze quarts absent. Rules 2.4.A.1, 2.4.F.7. 2 DEMERRITS.

14. Institutions: strict tray(s) not kept not dated. Rule 10.2 1/2 pint milk not schools; milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERRITS.

15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERRITS.

16. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERRITS.

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

FOOD TEMPERATURES

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

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

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

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

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

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

24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERRIT.

25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEMERRIT.

PERSONNEL

26. No certified food handler/manager. Rules 3.5.

27. Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERRITS.

28. Personnel: with dirty hands and/or sneezing when preparing and serving food with poor hygienic practice eating, drinking, or food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERRITS.

29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERRITS.

FOOD EQUIPMENT AND UTENSILS

30. Food/hot food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERRITS.

31. Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERRITS.

32. Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERRIT.

DISHWASHING

33. Disposables/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERRIT.

34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERRITS.

35. Disposables/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERRITS.

36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERRITS.

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

MECHANICAL DISHWASHING

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERRITS.

39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERRITS.

40. Sustained 185°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERRITS.

41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERRITS.

42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERRITS.

43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). 2 DEMERRITS.

44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERRIT.

45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERRIT.

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

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



469-0007

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

Send to State 100

Owner Name: Paul's Ice Cream Establishment Name: Smr
 Address: Portland St. Zip Code: 04103 Location: Portland
 MOD # 05170 ESTAB # 051517 SANI # ROOMS SEATS DATE
 SITES YR. MO. DAY
 LICENSE ISSUED YES NO 59 1 1 090907
 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 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.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.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.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. 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/linen food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles (impropery: 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:**
- Disinfectant is not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
 - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was: °F. Rule 5.1.C.5. 2 DEMERITS.
 - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was: °F. Rule 5.1.C.5.a. 4 DEMERITS.
 - Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: ppm and the measured temperature was: °F. Rule 5.1.C.5.b. 4 DEMERITS.
 - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was: °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was: °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine: °F. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was: °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was: °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided inoperative. Rules 5.1.D.7. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilet rooms: Completely enclosed Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (addies). 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, roaches, fleas, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings: not smooth, properly constructed, in disrepair. Rules 7.1.7.6. 1 DEMERIT.
- Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

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

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

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



429-C-007

96

Owner Name: Super 01 SK Establishment Name: DAME
 Address: 18 Vermont St Zip Code: _____ Location: Portland
 MCD #: 05170 ESTAB #: 54799 SANI # ROOMS SEATS YR. MO. DATE
59 7 1 09 11 18
 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.
- 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 heated, sneeze guards absent. Rules 2.2.A.1, 2.4.F.7, 2 DEMERITS.
- Institutions' school trays(s) not kept, not dated. Rule 10.2, 1/2 pint milk not rinsed, schools: milk not kept at 40°F or below. Rule 2.1.B.1, 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2, 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1, 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7, 1 DEMERIT.

FOOD TEMPERATURES

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

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 smocking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A, 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B, 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/iron food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B, 2 DEMERITS.
- Single service articles improperly: stored, dispersed, 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, soaked, 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 residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b, 4 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b, 1 DEMERIT.

MECHANICAL DISHWASHING:

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

45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6, 1 DEMERIT.

46. Gauges: not provided, inoperative. Rules 5.1.D.1, and 5.1.D.2, 1 DEMERIT.

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 not being surfaced. Rule 6.2.A, 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A, 4 DEMERITS.
- Mobile food units: waste water storage tank does not have adequate storage. Rule 8.1.C.2, 4 DEMERITS.

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (trades). 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, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G, 4 DEMERITS.
- Food service facilities: The outer: doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D, 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

1- Clean Corn Case Now
25- Check out Gallies
66- Steel Nests Repair

Code Enforcement Officer: Tom Reed
 Establishment Representative: Andy Stillwell



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

479-C-7

State of Maine

Owner Name: Naturally Yours Inc Establishment Name: Beals Ice Cream
 Address: 18 Varanda St Location: Portland
 Zip Code: 04103
 MCD #: 05170 ESTAB #: 25184 DATE: YR. 20 MO. 05 DAY 08
 SANI # ROOMS SEATS
 SITES
5300000000508
 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.
 - Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
 - Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
 - Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
 - Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
 - Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

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

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

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

- FOOD EQUIPMENT AND UTENSILS**
- Food/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 a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS.
 - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

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

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

- WATER SUPPLY**
- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
 - Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
 - The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
 - Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, 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 wastewater systems at the: faucet nose, hot water heater, water closets, other drain well. 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, screens 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, liners. 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 carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
 - Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.

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

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

#57 All good to go for 12/23/20
 Code Enforcement Officer
 Explain: See Department Report

Establishment Representative
[Signature] 874-8708



SEND TO STAFF

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

429-0-7

Establishment Name: WICKER, SPANB MCD #: 05170 ESTAB #: 24799

Address: 18 YACANDA ST Zip Code: 04103 SANI #: 52 YES NO

REGULAR FOLLOW-UP: 1 COMPLAINT: 2 ESTAB. TYPE: 01 REINSPECTION TO BE CONDUCTED WITHIN: 30 DAYS

INVESTIGATION: 4 NEW/OTHER: 5 FOLLOW-UP: 97 DAY LETTER OF: 11 1 PT

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 piled; sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions; Ghost trays; not kept, not dated. Rule 10.2. 1/2 pint milk not retained; schools; milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being reheated; cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45°F 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: SAINT BETH IN

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

FOOD EQUIPMENT AND UTENSILS

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

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.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, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. 5 DEMERITS.
- 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.
- 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. 5 DEMERITS.
- Mobile food units: the water storage tank does not have adequate storage. Is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilet rooms: Completely enclosed, equipped with self-closing, light fitting cools, 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.
- 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 inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- The sleeping room(s) are inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations. Explain: Exhaust fans TO FOREIGN Rule 11. 5 DEMERITS.

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

[Signature]
Code Enforcement Officer
Establishment Representative



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

429A-0-007
Send to state

976

Owner Name: Naturally Yours, INC Establishment Name: Seals Ice Cream
 Address: 18 Vegauda St. Zip Code: 04101 Location: Portland

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE	PURPOSE	REGULAR FOLLOW-UP	COMPLAINT	INVESTIGATION	NEW/OTHER	ESTAB. TYPE	Reinspection to be conducted within	DEMERRITS
					YR. MO. DAY							days	
05170	25184	51			01 05 23	1					02	4	5 PT
LICENSE ISSUED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>										day letter of follow-up	4 PT
LICENSE POSTED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>											2 PT
													1 PT

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

- Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored, [] labeled, [] used in food. Rule 7.7.2. 5 DEMERRITS.

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

12 - well water not treated
 13 - water closets must be sealed in place
 14 - water closets must be sealed in place
 15 - well in not sealed

Annie Bonte
 Code Enforcement Officer
 Establishment Representative



SEND TO
STATE

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

429-0-17

93

Owner Name: Sarah Wicker
 Address: 18 Veranda St
 Establishment Name: Supper at Six
 Location: Portland
 MCD #: 05170
 ESTAB #: 24799
 SANI #: 56
 ROOMS SITES: 1
 SEATS: 1
 DATE: 0102
 YR. MO. DAY: 01 09 28
 REGULAR FOLLOW-UP: 2
 COMPLAINT: 3
 INVESTIGATION: 4
 NEW/OTHER: 5
 ESTAB. TYPE: 01
 Reinspection to be conducted within: 30 days
 follow-up: 1 PT

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

- 30. Food/iron food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- 31. Single service articles improperly stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- 32. Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.
- 33. 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.
- 34. 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.
- 35. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum, and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS.
- 36. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- 37. 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.
- 38. 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.
- 39. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.
- 40. 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.
- 41. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- 42. 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.
- 43. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 44. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 45. Gauges: not provided inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- 47. Toxic materials, personal medications and/or first-aid supplies, were improperly stored, labeled, used in food. Rule 7.2. 5 DEMERITS.

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

- 60. Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, inaccessible to vermin, easily cleaned, common towel. Rules 6.3. and 6.8. 4 DEMERITS.

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- 66. Floors, walls, ceilings, not smooth, property constructed, in disrepair, dirty surfaces. Rules 7.1-7.5. 1 DEMERIT.
- 67. Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.8, 7.10. 1 DEMERIT.
- 68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- 69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LOADING

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

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

Thomas M. Marshall
 Corle Enforcement Officer
 Establishment Representative



Send to STATE

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

429-C-007 93

Owner Name: WICKER SARAH Establishment Name: Super at Six
 Address: 18 Veranda St Location: Portland Zip Code: _____
 MCD #: 05170 ESTAB #: 24799 SANI # ROOMS SEATS DATE
 YES NO YES NO YR. MO. DAY
 LICENSE ISSUED: YES NO 59 11 09 14
 LICENSE POSTED: YES NO

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display. food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.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 re-used. 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/iron food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

MANUAL DISHWASHING:

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

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, light fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5.6.6. and 6.7. 2 DEMERITS.
- Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3. and 6.8. 4 DEMERITS.

RUSSH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, property constructed, in disrepair, dirty surfaces. Rules 7.1-7.5. 1 DEMERIT.
- Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hood(s), ductwork, filters, exhaust fans. Rules 7.6. 7.8. 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

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

Explain:

Rule 11.1. 5 DEMERITS

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

13- All Food must be covered
 32- Must be in black solution
 58- Not closing completely

Code Enforcement Officer
 Establishment Representative



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

429-C-7

Owner Name: Wicker, Sarah Establishment Name: Supper at Six
 Address: 18 Vancouver St. Zip Code: 04103 Location: Portland
 MCD #: 05170 ESTAB #: 24799 DATE: YR. MO. DAY
 SEATS: 55 ROOMS: 1 SITES: 000990902
 REGULAR FOLLOW-UP: 1 PURPOSE: 2
 COMPLAINT: 3 ESTAB. TYPE: 27 Reinspection to be conducted within 10 days
 INVESTIGATION: 4 follow-up day letter of
 NEW/OTHER: 5

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B., 4 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.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. Rules 3.5.
- Personnel with communicable disease(s), boils, infected wound(s), respiratory, or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- MANUAL DISHWASHING:
 33. 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.a. 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.
- Chemical sanitizers not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

- Kitchen sink: utility sink, grease trap, drain, plumbing; is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the 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. Rules 6.8. and 6.8. 4 DEMERITS.

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, 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

A. H. Morrison
Code Enforcement Officer



CITY OF PORTLAND
PLANNING AND URBAN DEVELOPMENT
INSPECTION SERVICES DIVISION

FOOD SERVICE ESTABLISHMENT
INSPECTION REPORT

SUPPLEMENTAL SHEET NO. 1

Date 7/2/99

Sanitarian
#555-

Owner's Name

Establishment Name

Establishment Address

Supper @ Six

11 Zip

10 Miranda St.

9 - Sawtooths near fresh foods

11 - Equip. encrusted w/ debris - various locations

12 - Large plastic banded broom brushes

13 - Food left uncovered in 1 bkg. - various locations

14 - Oven pans used

15 - Missing thermometers - various locations

20 - Possible unopen'd blade. Seal all bare wood surfaces

24 - Snake sign. Stand on floor

47 - Toxics near food product & unlabeled

58 - Handle self doors on bathroom door. Vandalism can
not working

67 - Missing light switches in various rooms

AK



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

4292-007

Owner Name: SARAH WICKER
Address: 18 VERANDA ST
MCD #: 05170
ESTAB #: []
SANI #: []
ROOMS: []
SITES: []
SEATS: []
YR: []
MO: []
DAY: []
DATE: 04/02
Zip Code: 04102
PURPOSE: REGULAR FOLLOW-UP
COMPLAINT: []
INVESTIGATION: []
NEW/OTHER: []
ESTAB. TYPE: []
Reinspection to be conducted within [] days
follow-up [] day(s)

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 heaped; 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.J.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

- Food/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.

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilet rooms:
 - Completely enclosed, equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5. 6.6. and 6.7. 2 DEMERITS.

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

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting in ventilation inadequate, fixture(s) not shielded, city 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, liners. 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 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:

- 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

13 Reach Fans / Counters

[Signature]

[Signature]

Code Enforcement Officer

Establishment Representative



SEND TO STATE

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

429-C-007

100

Owner Name: Naturally Yours Inc Establishment Name: BEAL'S ICE CREAM

Address: P.O. 2481, S. PORTLAND Location: PERLANA ST PORTLAND

MCD #: 05170 ESTAB #: SANI #: 59 ROOMS: SEATS: DATE: YR. MO. DAY

Zip Code: 04116

REGULAR FOLLOW-UP: 1 PURPOSE:

COMPLAINT: ESTAB. TYPE: Reinspection to be conducted within days

NEW/OTHER: INVESTIGATION: follow-up day/letter of

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

- FOOD PREPARATION AND PROTECTION**
- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
 - 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.**
 - Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. **5 DEMERITS.**
 - Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

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

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

- FOOD EQUIPMENT AND UTENSILS**
- Food/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.**
 - No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
 - Dish racks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
 - Gauges: not provided inoperative. Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

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

- WASTEWATER DISPOSAL**
- The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
 - Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
 - (Mobile food units): waste water storage tank does not have adequate storage. Rule 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 towels and 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, ROBENT & ANIMAL CONTROL**
- Flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**
 - Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

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

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

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

[Signature]
Code Enforcement Officer
Establishment Representative



SEND TO STATE

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

429-C-7

Owner Name: WICKER, SARAH Establishment Name: Supper at Six
 Address: 18 YONANDA ST Zip Code: 04103 Location: Portland
 MCD #: 05170 ESTAB #: 24799 REGULAR FOLLOW-UP: 1 PURPOSE: REGULAR
 SEATS: 16 ROOMS/SITES: 1 REINSPECTION TO BE CONDUCTED WITHIN: 30 DAYS
 LICENSE ISSUED: YES NO INVESTIGATION: 4 ESTAB. TYPE: 91
 LICENSE POSTED: YES NO NEW/OTHER: 1

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. *Large Coliform*
- 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. Rule 2.2.A.1., 2.4.F.7. 2 DEMERITS. *DISINFECT CASE*
- Sneezing guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Insultions; 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.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 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/iron food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. *SEA FLOOR - CASE MIA*
- Wiping cloths: dirty, not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

MANUAL DISHWASHING:

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

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: properly 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 nose, hot water heater, water closets, other. *FOOD WASH SINK* Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

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

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
 11, 13, 21, 31, 57, 58 AS STATED

#280- Parcel Clothing (HATS/BAGS)
 Hang on Food RACKS

[Signature]
 Code Enforcement Officer



4929-C-7 CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

Owner Name: Supra of Six Establishment Name: Sime
 Address: 18 Vendra St Location: Portland
 MCD #: 05170 ESTAB #: 5769 DATE: YR. MO. DAY
 SEATS: 579 ROOMS: 1 SITES: 1
 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
 - 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.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.A.1. 5 DEMERITS
 - Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT

FOOD TEMPERATURES

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

- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT

- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

TOXIC MATERIALS

- A copy of the current water analysis was not available at the facility. Rule 6.1.E.3. 2 DEMERITS
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was 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

WATER SUPPLY

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 installed and/or maintained. Rules 6.4.F. and 7.6. 2 DEMERITS
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot-water heater, water closets, other. Rule 6.4.C. 5 DEMERITS

TOILET AND HANDWASH FACILITIES

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

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

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

Manual CMA OZENER
 25- Need 1 Thermometer
 29- HS water
 30- Need 190°F shields

John Reed
 Code Enforcement Officer
John Reed
 Establishment Representative



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

Sund to Start
489-C-7

Supers at Six
-5-95

Owner Name: *Grateats Inc* Establishment Name: *Supers at Six*
 Address: *16 Village St.* Location: *Portland*
 Zip Code: *04103*

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE	PURPOSE	REINSPECTION TO BE CONDUCTED WITHIN	DEMERITS
051170	29799				YR. MO. DAY	REGULAR FOLLOW-UP	within	5 PT
LICENSE ISSUED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>				COMPLAINT	days	4 PT
LICENSE POSTED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>				NEW/OTHER	day letter of follow-up	2.2 PT

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- 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.
- Insufflations; 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, 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. 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/iron food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

MANUAL DISHWASHING:

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

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

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

WATER SUPPLY

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

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

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

- Flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. 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.
- 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.

MECHANICAL DISHWASHING:

- 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

[Signature]
6066 Enforcement Officer



429-C-007

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

SENO TO STATE
100

Owner Name: NATURALLY Yours, Inc. Establishment Name: BEALS ICE CREAM

Address: P.O. 2531 S. Portland Me Location: 10 Veranda St. Portland.

MCD #: 05170 ESTAB #: 59 ROOMS SITES: + SEATS: +

Zip Code: 04116

DATE	YR.	MO.	DAY
	00	06	06

PURPOSE: REGULAR FOLLOW-UP 1
 COMPLAINT 2
 INVESTIGATION 3
 NEW/OTHER 4
 5

REINSPECTION TO BE CONDUCTED _____ days within _____ day letter of follow-up

DEMERITS: 5 PT
4 PT
2 PT
1 PT

- 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 DEMERIT.
 - Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.
- FOOD PREPARATION AND PROTECTION**
- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
 - 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.
 - 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.
 - Unwrapped 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.
 - 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.(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 7.2. 5 DEMERITS.
- WATER SUPPLY**
- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
 - Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
 - The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
 - Hot and cold water (under pressure) was not provided to the: sinks; dishwashers; lavatories. Rule 6.1.D.1. 5 DEMERITS.
 - (Mobile food units) The water storage tank: does not have adequate storage. is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
- WASTEWATER DISPOSAL**
- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
 - Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
 - (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
- PLUMBING**
- Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized; installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
 - A cross-connection, without backflow device, exists between the drinking and the waste water systems at the: faucet hose; hot water heater; water closets; other. Rule 6.4.C. 5 DEMERITS.
- TOILET AND HANDWASH FACILITIES**
- Toilets rooms: Completely enclosed; Equipped with self-closing, tight fitting doors; properly vented; issue provided; covered waste receptacle (tables). Rules 6.5. 6.6, and 6.7. 2 DEMERITS.
 - Inadequate number of: male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 1 DEMERIT.
 - Handwash lavatories: clean; adequate number; accessible; fixtures maintained; hand cleansing soap; sanitary towel/hand drying devices not provided; common towel. Rules 6.3. and 6.8. 4 DEMERITS.
- RUBBISH**
- Inadequate uncovered containers were being used. Rule 6.9. 2 DEMERITS.
 - Storage areas were not clean; free of litter. Rule 6.9.B.4. 2 DEMERITS.
 - Storage areas are not constructed to be: inaccessible to vermin; easily cleaned; refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
- INSECT, RODENT & ANIMAL CONTROL**
- flies; rodents; leeches; live animals (other than security or guide dogs) were found on the premises. Rules 6.10. and 7.12.G. 4 DEMERITS.
 - Food service facilities: The outer doors; windows; skylights; transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**
- Floors, walls, ceilings, not smooth; property constructed; in disrepair; dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
 - Lighting ventilation inadequate; 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 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

Very good

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