Inspection Services
Michael J. Nugent



Department of Urban Development Joseph E. Gray, Jr.

CITY OF PORTLAND

January 29, 2001

Stack's Bar & Grill 501 Washington Avenue Portland, Maine 04103

RE: 429-H-047

Certified Mail # 70001670000030717670

Dear Sir or Madame,

Program. Our records show that payment has not been received. Please find attached a copy of a prior billing notice that was sent pursuant to our Food Service Inspection

Pursuant to Section 15-8 of the City Licensing Ordinance, this office if referring a recommendation to the City Clerk that your license renewal be denied until all fees due to the City are paid.

Section 15-3 of the Ordinance disallows operation of the business without said license.

This constitutes an appealable decision pursuant to Section 1/5-9 of the Ordinance. Please feel free to contact me at 874-8700, if you wish to discuss the matter or have any questions.

Sincerely,

TYLI ILIVAT

Manager of Inspection Services

Cc: City Clerk

Inspection Services
Michael J. Nugent



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

CITY OF PORTLAND BILLING NOTICE

August 4, 2000

501 Washington Ave. Portland, Me 04103 Stack's Bar & Grill

RE: Stacks (429 H047)

Dear Sir or Madam:

The City Council passed the following amendment on May 17, 1999:

Sec 11-37. Inspection Performance Requirements.

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. All licensed Food Service Establishments shall be inspected annually on forms approved by the

inspection Reinspection fee for FSE

\$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:

4/21/00 - 74 4/28/00 -- 74

Based on this standard your establishment has been reinspected 2 time. You now owe the City of Portland \$150.00 in reinspection fees. This fee must be paid within 30 days. Failure to pay the reinspection fee will cause this office to notify the City Clerk for action pursuant to Chapter 15, wish to discuss this. including withholding future License renewals. Please feel free to contact me at 874-8700, if you Sincerely,

Manager of Inspection Services Mike Nugent



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

roperly in sanitizing solution foperly in sanitizing solution foperly in sanitizing solution for solution having as [] "F. Rule 5.1.0." Immersion for one minute measured temperature was mot at least run the measured temperature and the measured temperature was not at least 1.0.3.b. 2 DEMERIT. 4.b. 1 DEMERIT. 4.b. 1.DEMERIT. 4.b. 1.DEMERITS. 2.DEMERITS. 2.DEMERITS. 2.DEMERITS. 2.DEMERITS. 2.DEMERITS. 2.DEMERITS. 2.DEMERITS. 3.D. 2 DEMERITS. 3.D. 1.DEMERIT. 4.DEMERIT. 5.D. 1.DEMERIT. 5.D. 1.DEMERIT. 5.D. 1.DEMERIT. 5.D. 1.DEMERIT. 5.D. 1.DEMERIT. 5.D. 1.DEMERIT.	21. Potentially hazardous not tood(s) not being stored at 140% or above. The measured temperature was [9. Employees handle raw and cooked or prepared food products without thorough handwashing in between: Rules 2.2.4.T. and 2.3.B.5. 5 DEMERITS. 10. Raw [] I fruits and/or [] yegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not; [] washed, [] Handlor [] yearnitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.4.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed []] constructed [] installed. Rules 1.4.3.4. 4.3.B. 2 DEMERITS. 13. Food not protected during storage/desipaly: [] Yodo left uncovered. [] Installed. [] stored on floor, [] food containers in cold storage double stacked on properly stored on floor, [] food containers in cold storage double stacked on protected. [] sneeze guards absent. Rules 2.2.4.1. 2.4.F.7. 2 DEMERITS. 14. Institutions; Ghost tray(s) [] not kept, [] not atted. Rule 10.2 [] I/12 pint milk not retained. [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 18. Potentially hazardous food(s) not being: [] incheated [] [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 [] [] Fig. Rule 2.3.C.3. 5 DEMERITS. 20. [] Frozen food not being kept at 0°F, or below. [] [] Improper thawing. The measured	FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMIERTS. 2. [] Unpasteurized milk, [] milk products, [] cracked eggs, [] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMIERTS. 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMIERTS. 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMIERTS. 5. Canned goods found: [] leaking, [] with severe dents; [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMIERTS. 6. [] Shellifsh not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMIERTS. 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMIERTS. 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 DEMIERTS	Owner Name Strick Address A
ILODGING 70. The sleeping room(s) are: [inadequately ventilated, unclean, [] in disrepair, [] undersized: [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] lavatories, [] showers, were not [] clean, [] in good repair. Rules 12.3. and 12.9D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found. [] inadequate, Rule 12.4 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters: [] reinfigerators; [] clothose dryers. [] floor automatic pilots; [] equipped with 4 DEMERITS. 76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS. 978. [] Life safety code violations: Rule 11.1. 5 DEMERITS. 979. SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	RUBBISH 63 I inadequate. [] uncovered containers were being used. Fule 6.9. 2 DEMERITS. 62. Storage areas were not \(\infty\) clean. [] free of litter, Rule 6.9.B.4. 2 DEMERITS. 63. Storage areas were not constructed to be: [] inaccessible to vermin. [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 64. [] Ifles. [] 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. Floors were not adequately screened. Rule 6.10.D. 4 DEMERITS. 66. Floors, walls, ceilings. [] not smooth, [] properly constructed, [] in disrepair, Proceds. [] ductwork. [] filters. [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 67. [] Lighting [] ventiliation inadequate. [] fixture(s) not shielded. [] dirty ventilation hoods. [] ductwork. [] dilters. [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. Inproper storage of [] cleaning equipment. [] linens. Rule 7.11.B. 1 DEMERIT.	S3. 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. 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, water systems at the: [] faucet hose, [] hot water heater, [] water closets. 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, k.d. tissue provided, [] covered waste receptacle (ladies). Rules 6.5. 6.6., and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5. 1 DEMERITS. 60. Handwash lavatories; [] clean, [] Jacquessible, [] fixtures maintained, [] hand cleansing soap. [] sanitary towelhand drying devices not provided [] common towel. Rules 6.3. and 6.8. 4 DEMERITS.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: 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 plant. Suppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] Cold water (under pressure) was not provided to the:	ent Name CIS V 50 C 10 C

White - Licen

Yellow - State Copy •



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT Location 1

LICENSE POSTED 51 17 0 J Unpasteurized mirk, | Junia FOOD SUPPLY AND SOURCE

Spelled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. nwrapped and/or [] potentially hazardous food products previously served to the were being reused. Rule 2.4.J.1. 5 DEMERITS. cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. ially hazardous cold foor e thermometers not available or used to evaluate hot holding, cooking, reheating research storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. protected during storage/display: [] food left uncovered. [] installed, foot. [] food containers in cold storage double stacked or nested. [] food improperly is guards absent. Rules 22.A.1., 24.F.7. 2 DEMERITS. [] food storage double stacked or nested. [] foot kept. [] not dated. Rule 10.2 [] 1/2 pitn milk not spread to below. Rule 2.1.B.1. 2 DEMERITS. [] food and/or [] beverages in ice or water is prohibited. Rule. 2.1.B.1. 2 DEMERITS. ition: The wash-water temperature was not at least 140°F. The mea-e was []°F. Rule 5.1.D.3.b. 2 DEMERITS. ion rinse water temperature was not at least 180°F. The measured]°F. Rule 5.1.D.3.b. 4 DEMERITS. hot water dishwashing machine ____°F, Rule 5.1.D.3.a. 4 DEMERIT OUAI WALL DEMERITS. It provided. Rule 5.1.D.4.b. 1 DEMERIT YES D hazardous foods requiring refrigeration are not being rapidly cooled measured temperature was []°F. Rule 2.3.C.3: 5 DEMERTS.
being (kept at 0°F; or below; [] improper thawing. The measured]°F. Rule 2.3.C.4: 5 DEMERTS.

being (kept at 0°F; or below; [] improper thawing. The measured]°F. Rule 2.2.C.4: 1.2.5 DEMERTS.

cold food(s) not being stored at 140°F or below. The measured is cold food(s) not being stored at 45°F or below. The measured]°F. Rules 2.4.G.1., and 2.4.H.1.b. S DEMERTS.

cold food(s) not being stored at 45°F or below. The measured]°F. Rules 2.4.G.1., and 2.4.H.1.b. S DEMERTS.

cold food(s) not being stored at 45°F or below. The measured []°F. Rules 2.4.G.1., and 2.4.H.1.b. S DEMERTS. es not [] washed, [] rinsed, and/or [] sanitized after each use nd of operation when contamination may have occurred.

#ERITS. YES 🗅 FOOD PREPARATION AND PROTECTION red foods are subjected to cross contamina erly labeled containers of food are being used and/or served. ***PRUIS 5.1.D.3.a. 4 DEMERTS.**

h-water temperature was not at least 120°F. The measured natically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.

water temperature was not at least 130°F. The measured nucles. 1.D.4.c.(3). 2 DEMERITS.

water temperature was not at least 130°F. The measured nucles. 1.D.4.b. 1 DEMERITS.

Rule 5.1.D.4.b. 1 DEMERIT. k products. [] cracked eggs.[] unpa /ed. Rules 2.1.B.4. 5 DEMERITS. NO E ŏ. ted by immersion for one minute in a clean chlorine minimum and at a temperature of at least 130°F, ppm and the measured temperature was [] •F. ing: [] reheated [] cooked long enough to be 2.4.G.3. 5 DEMERITS.

ds requiring refrigeration are not being rapidly cooperature was [] FF. Rule 2.3.C.3. 5 DEMERITED. or [.] smoking when preparing and serving tood, eating, drinking, in tood preparation and/or dishand 3.4.A. S DEMERITS. SAN # operly in sanitizing solut 1 0 before being used and/or served 6 srepair (cracks, chips, pits, open and 4.2.8, 2 DEMERITS, ensed, [] handled, [] reused. $\frac{C}{c}$ nination, from [] raw 3.B.5. 2 DEMERITS ving a temperature of at 1.C.5. 2 DEMERITS. onds in clean hot water was [SEATS ed. Rule 5.1.C.4. 0 ons Rule 5.1.B. and 9.1.A 1V Ķ C C ĕ [] undersized; [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.

71. The [] Toilets, [] lavatories, [] showers, were not [] clean, [] in good repair.

Rules 12.3. and 12.9.D. ZDEMERITS.

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 12.9.C. 1 DEMERITS.

75. Gas Appliances; [] hot water heaters, [] refrigerators, [] clothes drivers. [] automatic pilots, [] equipped with an automatic. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, wells, ceilings, [] 7/10 smooth, [] properly constructed, [] Jandisfepair, [] Grify surfaces. Rules 7,1.76. 1 DEMERIT.

67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded. [] Jimmens, [] exhaust tans. Rules 7 s. [] DEMERIT.

68. [] Premises littered, [] unnecessor. DAY w TOXIC MATERIALS

47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were [] improperly stored, [] labeled, [] used in food. Rule 7.12. 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 PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
(NEW)OTHER Tollets rooms: [] doors, [] properly Rules 6.5, 6.6, and WASTEWATER DISPOSAL

The subsurface disposal system was found to be surfacing. Rule Wastewater was being improperly discharged onto the ground. F (Mobile food units): [] waste water storage tank does not have Rule 8.1.C.2. 4 DEMERITS. [] 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, Rule 6.4.C. 5 DEMERITS 11.1. 5 DEMERITS age of [] cleaning equipment, [] linens. rrent water analysis was not available at the facility.

may be required. Rule 6.1.E.3. 2 DEMERITS.

d found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS is less than 0.25 ppm. The measured ci. 1.A.2. 5 DEMERITS. INSECT, RODENT & ANIMAL
[] roaches, [] live animals
mises. Rule 6.10. and 7.12.G OILET AND HANDWASH FACILITIES
pletely enclosed, [] Equipped with self-closing, tight fitting ted. [] toxered waste receptacle (ladies).
2 DEMERITS. n inadequate. [] fixture(s) not shielded: [] difty ventilation filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.] unnecessary equipment and articles present. Rule 7.11.A.1 (under pressure) was not provided to the:
or [] lavatories. Rule 6.1D.1. 5 DEMERUTS.
r storage tank; [] does not have adequate storage,
aned and sanitized after each day's use. ESTAB. TYP heaters, [] refrigerators, [] clothes dryers, [] floor is were not. [] adequately vented, [] equipped with with an automatic control valve. Rule 12.10. e, and/or [] female toilets. The numbere. Rule 6.5 1 DEMERIT. ners were being used. Rule 6.9. 2 DEMERITS.

Tree of litter, Rule/6.9.B.4, 2 DEMERITS. (other than security or guide dogs
4 DEMERITS:

Lows [] skylights, [] transoms cing. Rule 6.2.A. 4 DEMERITS.
ground: Rule 6.2.A. 4 DEMERITS.
not have adequate storage. Rule 7.11.8. 1 DEMERIT to be con days day letter accessible, [] fixtures not pro-DEMERITS
5 PT 0
2 PT 0

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Inspections Opy

CITY OF PORTLAND, MAIN FOOD SERVICE HEALTH INSPECTION REPORT

10

DIST Packs 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.	Solution containing 50 pm chorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 51.CSb. 4 DEMERITS. No chemical test kir provided. Rule 5.1.D.4.b. 1 DEMERIT. CHANICAL DISHAVASHING: 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. 2 DEMERITS. Sustained 165°F hot water dishwashing machine	FOOdhon 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. Wiping cloths: [] dirby, [] not stored properly in sanitizing solutions Rule 5.1.B. **DEMERIT** **DISHWASHING:** **DISHWASHING:** **DISHWASHING:** **DISHWASHING:** **Dishes/utensils not being: [] scraped, [] soaked, [] proflushed: Rule 5.1.C.4. **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 sentized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] "F. Bule 5.1.C.5.* 2 DEMERITS. **Dishes/utensils are not being sentized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] "F. Bule 5.1.C.5.* 2 DEMERITS. **Dishes/utensils are not being sentized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] "F. Bule 5.1.C.5.* 2 DEMERITS. **Dishes/utensils are not being sentized by immersion for 30 seconds in clean hot water with at temperature was [] "F. Bule 5.1.C.5.* 2 DEMERITS. **Dishes/utensils are not being sentized by immersion for 30 seconds in clean hot water with at temperature was [] "F. Bule 5.1.C.5.* 2 DEMERITS. **Dishes/utensils are not being sentized by immersion for 30 seconds in clean hot water with at temperature was [] "F. Bule 5.1.C.5.* 2 DEMERITS. **Dishes/utensils are not being the seconds in the senting the	PF. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERI here is less than 1/4 cubic foot of refrigeration per is less than 1/4 cubic foot of refrigeration. Sporting food are inadequate. Rules 2.4.L.1., and available or used to evaluate hot holding, of temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 Detemperatures. Rules 2.3.C.1. and 2.3.D.2. 1 Detemperatures. Rules 3.5. PERSONNEL Transager. Rules 3.5. Transager. Rules 2.4.L.1., and 2.3.L.1. Transager. Rules 2.4.L.1. Transager. Rules 2.4.L.1. Transager. Rules 2.4.L.1. Transager. Rules 2.5.L.1. Transager. Rules 2.4.L.1. Transager. Rules 2.4.L.1.1. Transager. Rules 2.4.L.1.1. Transager. Rules 2.4.L.1.1. Transager. Rules 2.4.L.1.1. Tr	j food left uncovered. [] orage double stacked or not date. 2 DEMERITS. or dated. Rule 2.1.B.1. 2 Dice or water is prohibited. lous food products previou MERITS. pre food. Rule 2.3.B.7. 1 Dice food. Rule 2.3.B.7. 1 DEMERITS. g refrigeration are not bell was [] pre Role 2.3.C. buse [] improper thawing. DEMERITS. 2.4.H.1.a. 5 DEMERITS. 2.4.H.1.a. 5 DEMERITS.	s.[.] pracked aggs.[.] unpass.s.[.] pracked aggs.[.] unpass.s. 2.1.8.4.5 DEMERITS. e on premises, being used and natiners of food are being used and natiners of food are being used int. severe dents.[] in rusty of the provider of the seafood products in proved: Rule 2.1.4.2. 5 DEMERITS. ON AND PROTECTION ON AND PROTECTION or cred to cross contamination. Froules 2.2.4.1. and 2.3.8.5. 2 DE separed food products without the 2.8.5.5 5 DEMERITS. not washed before being used contamination may have occur or	SS WCD# ESTAB # FOOMS SEATS YR. MO. DAY USE ISSUED YES WO D FOOD SUPPLY AND SOURCE FOOD SUPPLY AND SUPPLY AND SOURCE FOOD SUPPLY AND SUPPLY AND SOURCE FOOD SUPPLY AND S
Code Entricement Officer	Explain: Rule 11:1. 5 DEMERITS TIEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 THE PAINS THE PAI	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. LODGING The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. The sleeping room(s) are: [] showers, were not [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 2 DEMERITS. 7. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS. 7. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 7. Dinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 7. Gas Appliances: [] hot water heaters, [] refigerators, [] clothes dryers, [] floor automatic plions: [] equipped with an automatic control valve. Rule 12.10. 7. Life safety code violations:	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. [] files, [] rodents, [] loaches, [] 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, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventiliation inadequate, [] fixture(s) not shielded, [], dirty ventilation hoods, [] ductwork, [] filters, [] exhaust tans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary, equipment and articles present. Rule 7.11.A.1.	56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [sizzed, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMIERITS. 57. A cross-connection, without backflow device, exists between the drinking and the waste-water/systems at the: [] faucet hose, [] hot water heater, [] water closens, water/steates at the: [] faucet hose, [] hot water heater, [] water closens. [] completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] itssue provided, [] covered waste receptacle (ladies). Rules 6.5, 6. and 6.7, 2 DEMIERITS. 58. Inadequate number of [] mate, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5, 1 DEMIERIT. 59. Inadequate number of [] plean, [] adequate number, [] accessible, [] fixtures maintained, [] hand clearsing soap, []] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3, and 6.8, 4 DEMIERITS. 61. [] inadequate, [] uncovered containers were being used. Rule 6.9, 2 DEMIERITS. 62. Storage areas were not [] clean, [] free of litter, Rule 6.9, B.4, 2 DEMIERITS.	WATER SUPPLY WATER SUPPLY WATER SUPPLY and Sulp Sulp Sulp Sulp Sulp Sulp Sulp Sulp	PURPOSE FEGULANUP COMPLAINT NEW/OTHER TOXIC materials. [] personal medications and/or [] first-aid supplies were:

Licensee Capy

Yellow - State Copy •

Pink - Inspections Opy

Y OF PORTLAND, MAINE DOD SERVICE HEALTH NSPECTION REPORT

429-4-47

31. Single service articles improperty. [] stored, [] dispensed, [] handled, [] reused. 32. Wiping cloths: [] dirty, [] not stored property in sanitizing solutions Rule 5.1.B. 32. Wiping cloths: [] dirty, [] not stored property in sanitizing solutions Rule 5.1.B. 33. Dishes/utensils not being: [] scraped. [] soaked. [] preflushed. Rule 5.1.C.4. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERTS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature was [] °F. Rule 5.1.C.5. 2 DEMERTS. 36. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water Rule 5.1.C.5. 4 DEMERTS. 37. Inches/utensils are not being sanitized by immersion for one minute in a clean chlorine The measured residual was [] °F. Rule 5.1.C.5. 4 DEMERTS. 38. Solution containing 30 ppm chlorine minimum and at a temperature was [] °F. Rule 5.1.C.5. 4 DEMERTS. 39. One hornical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS. 30. One hornical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS. 31. No chemical sanitization. The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERTS. 30. The final sanitization rinse water temperature was not at least 120°F. The measured surfaced temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERTS. 31. The chemicals antizens: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERTS. 31. No chemical sanitizers: The wash-water temperature was not at least 120°F. The measured performance was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERTS. 32. Solution test kit provided [] °F. Rule 5.1.D.4.c.(3). 2 DEMERTS. 33. DEMERTS. 34. DEMERTS. 35. Dishes water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERTS. 36. Dishes 120°F. The sanitization of the provided Rule 120°F. The	25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [communicable disease(s), [] boils, [] infected wound(s), Rules 3.5. 27. Personnel: [] with climy hands and/or [] smoking when preparing and serving food, Rule 3.1.A. 5 DEMERITS. 28. Personnel: [] with climy hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice. [] eating, drinking, in food preparing and serving food, washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS 30. Food/non/food contact surfaces of equipment. A. A. in disrepair (cracks, chips, pits, open) and serving for the surfaces of equipment. Proceedings of the surfaces of the surfaces of equipment.	12. Food (loe) contact surfaces are improperly: [] designed. [] constructed. [] installed. [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.B. 2 DEMERITS. 13. Food not protected during storage/display: [] food left uncovered. [] flood improperly stored on floor. [] food containers in old storage double stacked or nested. [] stored subsert. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions: Ghost tray(s) [] not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] tood 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 2.4.1.1. 5 DEMERITS. 17. Open cans were being used improperly to store food: Rule 2.3.B.7. 1 DEMERIT. 17. Open cans were being used improperly to store food: Rule 2.3.B.7. 1 DEMERIT. 17. Open cans were being used improperly to store food: Rule 2.3.B.7. 1 DEMERIT. 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 the open trailly hazardous foods of Fr. or below: [] improper thawing. The measured temperature was [] Fr. Rules 2.4.G.1.; 2.4.H.1.s. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] Fr. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS. 23. Growded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. 24. The containers used transporded sets and 1/4 cubic foot of refrigeration per meal.	FOOD SUPPLY AND SOURCE [MOD# ESTAB# SANI# ROOMS SEATS VR. MO. D JCENSE ISSUED VES-D NO D TOTOLOGIC SANI# ROOMS SITES VR. MO. D JCENSE ISSUED VES-D NO D TOTOLOGIC SANI# ROOMS SITES VR. MO. D JCENSE POSTED VES-D NO D TOTOLOGIC SANI# ROOMS SEATS VR. MO. D JCENSE POSTED VES-D NO D TOTOLOGIC SANI# ROOMS SEATS VR. MO. D JCENSE POSTED VES-D NO D TOTOLOGIC SANI# ROOMS SEATS VR. MO. D JCENSE POSTED VES-D NO D
The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMIERIT. 71. The [] Toilests; [] lavatories, [] showers, were not [] clean, [] in disrepair, [] lavatories, [] showers, were not [] clean, [] in good repair. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4. 73. The carpeting is not! [] clean, [] in good repair. Rule 12.9.C. 1 DEMIERIT. 74. Drinking plasses not suitably santitized and packaged. Rule 12.6. 2 DEMIERIT. 75. Gas Appliances: [] hot water heaters; [] refrigerators; [] clothes dryers, [] floor automatic plots; [] equipped with an automatic control valve. Rule 12.10. 76. [] Life safety code violations: Explaim. Rule 11.1: S DEMIERITS. 1TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS. ORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 x 8703 SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 x 8703 Call Control of the property of the pro	INSECT, RODENT & ANIMAL CONTROL 64. [] files. [] rodents, [] roaches. [] live animals (other than security or guide dogs) were found on the premises. Rule 6:10, and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [] doors. [] windows, [] skylights. [] transoms were not adequately screened. Rule 6:10.D. 4 DEMERITS. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7:1-7.6.1 DEMERIT. 67. [] Lighting [] ventiliation inadequate, [] first fans. Rules 7:6, 7:0. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7:11.A.1. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7:11.B. 1 DEMERIT.	PLUMBING PLUMBI	### I Toxic materials, [] personal medications and/or [] Listh-aid supplies were: #### WATER SUPPLY #### WATER SUPPLY ##################################	ent Name PURPOSE PURPOSE POLLOW-UP FOLLOW-UP INVESTIGATION INVESTIGATION NEW/OTHER STAB. TYPE FOR PROBLEMENTS S PT Within Goldwight FOR PROBLEMENTS S PT Within Goldwight FOR PROBLEMENTS S PT FOR PROBLEMENTS FOR PROBLE



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46. Gauges: [] not provided [] inoperative. Rules 5.1.D.1. and 5.1.D.21 DEMERIT. White-Tionson	1.D.4.b. 1 DEM 1.D.4.b. 1 DEM or temperature vas not 2 perature vas 2 perature	uERTS. Stored, Jau UERTS. Stored properly in sections of stored properly in sections of stored properly in sections of stored properts. Stored in a detergent section in a detergent section in a detergent section in a detergent section in measured by immersion in 170°F. The measured is 170°F. The imeasured stored at a milized by immersion of at a milized by immersion if the measured at a pomine minimum and at a	25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures, Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL 26. No certified food handler/manager, Rules 3.5. 27. Personnel with: communicable disease(s); j. boils; j. infected wound(s); respiratory or j. gastrointestinal infection; are preparing and serving food. Rule 3.1.A. 5 DEMERITS. 28. Personnel: l. with dirty hands and/or j. smoking when preparing and serving food, washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 30. Food/non food contact surfaces of equipment j. in disrepair (cracks, chips, pits, open seams). not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.		12. Food (loe) contact surfaces are improperly: [] designed. [] constructed. [] installed. [] Food (loe) 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. [] storage guards absent. Rules 2.2.A.1., 2.4.F. 7. 2 DEMERITS. [] Storage of [] Storage of [] Food sheet. [] not kept. [] not dated. Rule 10.2 [] 1/2 pint milk not retained. [] schools: milk not kept. [] not dated. 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. [] Demersion. [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1: 5 DEMERITS. [] DEMERITS. [] To DEMERITS. [] D	5. Canned goods found: [] leaking [] with severe dents. [] in rust/condition. 5. Canned goods found: [] leaking [] with severe dents. [] in rust/condition. 6. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.8.2 and 2.1.8.3. 1 DEMERITS. 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS. 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] lyegetables are not washed before being used and/or served. 11. Food contact surfaces not [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred.	FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERTS. 2. [] Unpasteurized milk. [] milk products. [] cracked eggs. [] unpasteurized egg products being used and/or served. Rules 2.1.B.4.*5 DEMERTS. 3. Canned foods from an unapproved source on premises, being used and/or served. 4. [] Unlabeled. [] improperly labeled containers of food are being used and/or served.	Address MCD # ESTAB # SANI # ROOMS SEATS YR. MO. ILICENSE ISSUED YES Q NO.D SITES SITES LICENSE POSTED YES Q NO.D SITES SITES YR. MO. II
Code Enforcement Officopy	• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE, NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8708	LODGING 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] 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 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, [] refingerators, [] clothes dryers, [] floor automatic pilots. [] equipped with a nautomatic control valve. Rule 12.10. 76. [] Life safety code violations: Explain. 77. Rules 11.1. 5 DEMERITS.	64. [] files, [] rodents, [] loaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.6. 4 DEMERITS. 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hods, [] ductwork, [] filters, [] exhaust trans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.	tte number of [] male, and/or [] fi alle and [] female. Rule 6.5 11 th lavatories: [] clean, [] adequated [] fand cleansing soap, [] said of [] hand cleansing soap, [] said of [] hand cleansing soap, [] said of [] hand cleansing soap, [] said of [] clean, [] free of [] clean, [] free of areas were not constructed to be: [] se bin of questionable safety. Rules INSECT, RODENT & AI	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 DEMERTS. 57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose, [] hot water heater. [] water closets, water systems at the: [] faucet hose, [] hot water heater. [] water closets, Rule 6.4.C. 5 DEMERTS. 58. Toilets rooms: [] Completely enclosed, [] Equipped with solf-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5. 6.5, and 6.7. 2 DEMERTS.	50. The fee chlorine was less than 0.25 pm. The measured chlorine residual was 50. The fee chlorine was less than 0.25 pm. The measured chlorine residual was 51. [Inpm. Rule 6.1.A.2. 5 DEMERIES.] 51. [Hot and [Inpm. Rule 6.1.A.2. 5 DEMERIES.] 51. [Ints. [Indistrusshers, or [Inpm. Rule 6.1.D.1. 5 DEMERITS.] 52. [Mobile food units) The water storage tank: [Index not have adequate storage, [Ints. not being properly cleaned and sanitized after each day's use. 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): [Inwaste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.] 55. [Mobile food units]: [Inwaste water storage tank does not have adequate storage.] 65. [Mobile food units]: [Inwaste water storage tank does not have adequate storage.]	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: [] improperly stored [] labeled, [] used in food. Rule 7.12. 5 DEMERITS. WATER SUPPLY 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.	Location Location PURPOSE REGULAR



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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT



MANUAL DISHWASHING: 3. Dishes/utensils not being: [] scraped [] soaked, [] preflushed. Rule 5.1.C.4. 1. DEMERIT: 3. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] "F. Rule 5.1.C.5. 2 DEMERITS. 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water Rule 5.1.C.5.a. 4 DEMERITS. 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 pm choine minimum and at a temperature was [] "F. Rule 5.1.C.5.b. I 4 DEMERITS.] ppm and the measured temperature was [] "F. Rule 5.1.C.5.b. I 4 DEMERITS.] ppm and the measured temperature was [] "F. Rule 5.1.D.4.b. 1 DEMERITS. 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS. 38. Hot water sanitization: The wash-water temperature was not at least 180°F. The measured temperature was [] "F. Rule 5.1.D.3.b. 2 DEMERITS. 39. The final sanitization innse water temperature was not at least 120°F. The measured temperature was [] "F. Rule 5.1.D.3.b. 2 DEMERITS. 40. Sustained 165°F hot water dishwashing machine "F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 41. Chemical sanitizing inse water temperature was not at least 120°F. The measured temperature was [] "F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemical test kit provided. Rule 5.1.D.4.c.(1). 2 DEMERITS. 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [] not provided. Rule 5.1.D.4.b. 1 DEMERIT. 47. Chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS. 48. Gauges: [] not provided. Rule 5.1.D.4.c. Rule 5.1.D.6. 1 DEMERIT. 49. Chemical test kit provided. Rule 5.1.D.4.c. Rule 5.1.D.6. 1 DEMERIT. 49. Chemical test kit provided. Rule 5.1.D.6. 1 DEMERIT. 40. Chemical test kit provided. Rule 5.1.D.6. 1 DEMERITS. 41. No chemical test kit provi	pration: There is less than 1/4 cub EMERITS. used transporting food are inadeq or used transporting food are inadeq or used to e I storage temperatures. Rules 2.3. communicable disease(s), [communication infection, are EMERITS. communicable disease(s), [communication practice conduct surfaces of equipment contact surfaces conta	and blowing any kind of operation when contamination may have occurred. Bule 5.1.4.3. 2 DEMERITS. 12. Food (Ice) contact surfaces are improperly: [] designed. [] constructed. [] installed. [] maintained and/or [] located. Rules 4.2.A. 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. 13. Food not protected during storage/display: [] food left uncovered. [] food improperly stored on floor, [] food containers in cold storage double stacked or nested. [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions: Ghost tray(s) [] not kept. [] not dated. Rule 10.2 [] 1/12 pint milk not retained. [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 16. [] Unwrapped and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. 17. Open cans were being used improperly to store food products previously served to the public were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 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.4. 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 cold food(s) not being stored at 1.40°F or above. The measured temperature was [] "F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.	FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 2. [] Unpasteur/zed milk, [] milk products, [] cracked eggs, [] unpasteur/zed egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 3. Canned goods found: [] leaking, [] with severe dents: [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 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. 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS. 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] regetables 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	Owner Name Company Name Establishment Address Address Zip Code MCD # ESTAB # SANI # ROOMS SEATS YR. MO. LICENSE ISSUED YES D NO
72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate, Rule 12.4 2 DEMERITS. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters; [] refrigerators. [] clothes dryers; [] floor automatic plots; [] equipped with 4 DEMERITS. 76. [] Life safety code violations: Explain: Rule 11.1 5 DEMERITS. 77. Rule 11.1 5 DEMERITS. 9. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SCON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 Code Enforcement Officer Code Enforcement Officer Establishment-Representative		PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets. Rules 6.4.C. 5 DEMERITS. 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] itssue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female, Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number, []] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towelfhand drying devices not provided [] inadequate, [] uncovered containers were being used, Rule 6.9. 2 DEMERITS. 61. [] inadequate, [] uncovered containers were being used, Rule 6.9. 2 DEMERITS. 62. Storage areas are not no constructed to here. [] incoordish at the first of the first of the first of the first of litter, Rule 6.9. 2 DEMERITS.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: 47. [] Inproperly stored, [] labeled, [] used in food. Rule 7.12. 5 DEMERITS. WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.2. 2 DEMERITS. 49. [] Water testing may be unsatisfactory. Rule 6.1.4.1. 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 [] lavationes. 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. 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS. 54. Wasstewater 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.	Location PURPOSE REGULAR 1 ESTAB. TYPE Reinspection to be conducted 4 PT 1

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FOOD SUPPLY AND SOURCE

[] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1.
5 DEMERITS. \ \ \ \ \ \ \ \ | Shellfish not being kept in original container [] seafood products misrelules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.

feat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. Inpasteurized milk, [] milk products, [] cracked eggs,[] unpasteurized icts being used and/or served. Rules 2.1.8.4. 5 DEMERITS.

ed foods from an unapproved source on premises, being used and/or serve 2.1.A.3. 5 DEMERITS. and/or prepared toods are subjected to cross contamination, irror the sources of contamination. Alules 2.2.A.1. and 2.3.8.5. 2 DEMBERTS pes handle raw and cooked or prepared food products without thorough hand in between. Rules 2.2.A.1. and 2.3.8.5. 5 DEMBERTS.

1 Tuits and/or [] . Preparables are not washed before being used and/or served. FOOD PREPARATION AND PROTECTION THE THE erly labeled containers of food are being used and/or served. 7 N 0 N 0 <u>~0</u> SANI # being used and/or served. tamination, from [] raw foods 2.3.8.5. 2 DEMERITS SEATS W 2 CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT ~_O egg 0 Š $O_{\mathcal{N}}$ DAY Ø, WATER SUPPLY

WATER SUPPLY

WATER SUPPLY

WATER SUPPLY

| JA copy of the current water analysis was not available at the facility.
| Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
| J 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.
| J hot and [] coid water (under pressure) was not provided to the:
| Sinks, [] distrivashers, or [] javatories. 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. PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER [] 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, Rule 6.4.C. 5 DEMERITS. The subsurface disposal system was Vastewater was being improperly dis (Mobile food units): [] waste water Rule 8.1.C.2. 4 DEMERITS. TOXIC MAI ENJAGE

**Toxic materials, [] personal medications and/or [] first-aid supplies were:

**Toxic materials, [] personal medications and/or [] first-aid supplies were:

**Toxic materials, [] personal medications and/or [] first-aid supplies were:

**Toxic materials, [] personal medications and/or [] first-aid supplies were:

**Toxic materials, [] personal medications and/or [] first-aid supplies were:

**Toxic materials, [] personal medications and/or [] first-aid supplies were:

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**Toxic materials, [] first-aid supplies were:

**Toxic m クガを回 美 (V. TOILET AND HANDWASH FACILITIES (non-ESTAB, TYPE Reinspection within follow-up days day letter ng. Rule 6.2.A. 4 DEMERITS. round. Rule 6.2.A. 4 DEMERITS. conducted SPT APT

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] potentially hazzardous food products previously served to the Rule 2.4.1.1. 5 DEMERITS. ed improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

(<u>a</u>)

11) Food

59. Inadequate number of [] male, and/or [] female tollets. The number of [] male and [] female, Rule 6.5. 1 DEMERIT.
60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [maintained, [] hand cleansing soap, [] sanitary towel/hand drying devivided [] common towel. Rules 6.3, and 6.8. 4 DEMERITS.

e number, [] accessible, [] fixtures nitary towel/hand drying devices not pro-

are:

Tollets rooms: [] Completely enclose doors, [] properly vented, [] tissue Rules 6.5, 6.6, and 6.7. 2 DEMERITS

ed.[] Equipped with self-closing, tight fitting provided.[] covered waste receptacle (ladies).

FOOD TEMPERATURES

od(s) not being:[] reheated [] cooked long enough to be parts. Rule 2.4.G.3. 5 DEMERTS.

ardous foods requiring refrigeration are not being rapidly cooled ardous temperature was [] ?F Rule 2.3.C.3. 5 DEMERTS.

asured temperature was [] ?F Rule 2.3.C.3. 5 DEMERTS.

Potentially hazardous hot food temperature was [] F. R temperature hazardous cold food Potentially hazardous cold food properature was [] F. F. potentially hazardous nouse.

potentially hazardous nouse.

pollow. The measured temperature was [] "improper thawing. The measured in food not being kept at 0°F, or below. [] "improper thawing. The measured are was [] "F. Rule 2.3.C.4. 5 DEMERTIS.

y hazardous hot food(s) not being stored at 140°F or above. The measured ure was [] "F. Rules 2.4.G.1. 2.4.H.1.a. 5 DEMERTIS.

y hazardous cold food(s) not being stored at 45°F or below. The measured ure was [] "F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERTIS.

"**rineration: There is less than 1/4 cubic foot of refrigeration per meal."

1., and 9.1.A.

Accurate thermometers not available or used to evaluate not holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERTI. neu loog nandler/manager, Rules 3.5.

rel with: [| communicable disease(s); [] bolls; [] infected wound(s), biratory or [] gastrointestinal infection, are preparing and serving food.

| A. 5 DEMERITS.

ands and/or [] smoking when preparing and serving food, tice [] eating, drinking, in food preparation and/or dish-L 3.2.B., and 3.4.A. S DEMERITS.

FOOD EQUIPMENT AND UTENSILS
surfaces of equipment [] in disrepair (cleanable, Rules 4.1 A, 42 A, and 4.2 I)
characters; [] stored, [] dispensed, []
2 DEMERTS. disrepair (cracks, chips, pits, open and 4.2.B. 2 DEMERITS, pensed, [] handled, [] reused.

properly in sanitizing solutions Rule 5.1.B.

] preflushed. Rule 5.1.C.4.

shes/utensils are not being sanitzed by immer at temperature of at least 170°F. The mea le 5.1°C.5.a. 4 DEMERTS.

Shes/utensils are not being sanitized by immer at the containing 50 ppm chlorine minimum are measured residual was left by the state of the containing 50 ppm chlorine minimum are measured residual was left by the state of the sta sanitized by immersion for one minute in a clean chlorine lorine minimum and at a temperature of at least 130°F.

] ppm and the measured temperature was [] °F.

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1	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACI	
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64. [] files, [] rodents, were found on the pre

I live animals (other than security or guide dogs)
10. and 7.12.6. 4 DEMERITS.
doors. [] windows. [] Skylights, [] transoms
6.10.D. 4 DEMERITS.

iners were being used. Rule 6.9. 2 DEMERITS.

Tree of litter, Rule 6.9.8.4. 2 DEMERITS.

be: [] inaccessible to vermin, [] easily cleane
Rules 6.9 and 6.10. 2 DEMERITS

6. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, 5/4] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT.
68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11

ure(s) not shielded, [] dirty ventitation ns. Rules 7.6, 7.9, 7.10, 1 DEMERIT. ent and articles present. Rule 7.11 A.1.

storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.

70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
71. The [] Toilets, [] 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. Orinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
75. Gas Appliances: [] hot water heaters, [] reingerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not. [] adequately vented, [] equipped with an automatic points. [] equipped with an automatic control valve. Rule 12.10.

Explain: 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

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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

LICENSE POSTED 51 -1 -7 0 FOOD SUPPLY AND SOURCE

Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. Unpasteurized milk. [] milk products.[] cracked eggs.[] unpasteurized egg tucts being used and/or served. Rules 2.1.B.4. 5 DEMERITS. ned toods from an unapproved source on premises, being used and/or served. 9.2.1.A.3. 5 DEMERITS. ad tood handler/manager, Rules 3.5.

I with:[] communicable disease(s), [] boils, [] infected wound(s), ratory or [] gastrointestinal infection, are preparing and serving food.

A. S DEMERITS. r sources of contamination, Rules 2.2.4.1, and 2.3.8.5. 2 DEMERTS
handle raw and cooked or prepared food products without thorough hand-between. Rules 2.2.4.1; and 2.3.8.5. 5 DEMERTS.
its and/or [] vegetables are not weeked. ds found: [] leaking, [] with severe dents. [] in rui ardous hot food FOOD PREPARATION AND PROTECTION red foods are subjected to cross contamination for contamination. Rules 2.2.A.1, and 2.3.B.5 [] potentially hazardous food products pread. Rule 2.4.J.1. 5 DEMERITS.
used improperly to store food. Rule 2.3.B.7. not available or used to evaluate hot holding cooking, reheating temperatures. Rules 2.3.C.1. and 2.3.D.2. 1.DEMERIT. g storage/display. [] food left uncovered. [] food improperly containers in cold storage double stacked or nested. Int. Rules 22.A.1., 2.4.F.7. 2 DEMERITS. [] not kept. [] not dated. Rule 10.2 [] 1/2 pint milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. [] beverages in ice or water is prohibited. Rule 2.4.1.2. OOD EQUIPMENT AND UTENSILS urfaces of equipment: [] in disrepairanable. Rules 4.1.A., 4.2.A., and 4.7 s not USDA approved. Rule 2.1.A.2. 5 DEMERITS. [\s] washed, [\s] rinsed, and/or \s (sanitized after each peration when contamination may have occurred. nds and/or [] smoking when preparing and serving food, ice. [] eating, drinking, in food preparation and/or dish-3.2.B. and 3.4.A. S DEMERITS.

od handlers. Rule 3.3.B. 1 DEMERITS. ly labeled containers of food are being used and/or served.] scraped, [] soaked, [] preflushed, Rule 5.1.C.4. 8 0 PF. Rule 5.1.D.3.a. 4 DEMERITS. tor temperature was not at least 120°F. The measured ally dispensed. Rule 5.1.D.4.c.(*). 2 DEMERITS. in a detergent solution having a temperature of at re was ["F Rule 5.1.C.5. 2 DEMERT'S, 1by immersion for 30 seconds in clean het water The measured temperature was [] GF. being stored at 45°F or below. The measured t.G.1., and 24H.1b. 5 DEMERTS. properly in sanitizing solutions Rule 5.1.B. ing stored at 140°F or above. The measured G.1., 2.4.H.1.a. S.DEMERITS. Pelong stored at 45°F or below. The measured G.1., and 2.4.H.1.b. S.DEMERITS. Immession for one minute in a clean chloring num and at a temperature of at least 130°F.
and the measured temperature was [] °F. SANI # uring refrigeration are not being rapidly cooled re was [] °F. Rule 2.3.C.3. 5 DEMERTS. below: [] Improper thawing. The measured I. 5 DEMERITS. a. Hule 5.1.D.4.c.(2). 2 DEMERITS.

3 was not at least 130°F. The measured

2 DEMERITS.] in disrepair (cracks; chips, pits, open ...A., and 4.2.B. 2 DEMERITS.
] dispensed, [] handled, [] reused. products previously served to the cooked long enough to be 1 2.4.L.1., and 9.1.A. SEATS 10. 17.33 10. 18.00 10. 18 1 DEMERIT 2 DEMERITS \$ 6 0 0 ₹ ĕ DΑY 73. The carpeting is not. [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
74. Drinking glasses not suitably saritized and packaged. Rule 12.6. 2 DEMERITS.
75. Gas Appliances: [] hot water heaters. [] refrigerators. [] clothed dryers, [automatic pilots. [] equipped with an automatic control valve. Rule 12.10.
76. [] Little safety code violations: [] Septiain Septiai Ì (8) S LODGING

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TOXIC MATERIALS 8 85 Dear Coll ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 PURPOSE
REGULAR
FOLLOW-UP
COMPLAINT
INVESTIGATION
NEW/OTHER Toilets rooms: [] Completely enclose doors, [] properly vented, [] tissue Rules 6.5, 6.6, and 6.7. 2 DEMERITS [] 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, [] water closets.

A other forms of the content of the con ENGREDU DUS Diego プダイズン TOILET AND HANDWASH FACILITIES RUBBISH
overed containers were being used. R
l clean. [] free of litter, Rule 6.9.B.
Inaccessible to w
nable safety. Rules 6.9 and 6.10. 2 D OR MAINTENANCE OF PHYSICAL FACILITIES not smooth. [] properly constructed, [] in disre-1-7.6. 1 DEMERIT. under pressure) was not provided to the:
or [] lavatories. Rule 6.1.D.1; S DEMERITS.
r storage tank [] does not have adequate storage,
aned and sanitized after each day's use. le, and/or [] female toilets. The number of toilets are: le. Rule 6.5 1 DEMERIT. dequate, [5,4] fixture(s) not shielded, [] dirty ventilation s. [] exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT. ecessary equipment and articles present. Rule 7.11.A.1. WATER SUPPLY

analysis was not available at the facility.

aried. Rule 6.1.E.3. 2 DEMERITS.

JIEGURA STANDAY RULE 6.1.A.1. 5 DEMERITS. equipment, [] linens. Rule 7.11.B. 1 DEMERIT. 2002 pd. [] Equipped with self-closing, tight fitting provided, [] covered waste receptacle (ladies). Reinspection to be cond within days day letter of follow-up efrigerators, [] clothes dyers, [] floor] adequately vented, [] equipped with aftic control valve, Rule 12.10. a number, [] accessible, [] fixtures iltary towe/hand drying devices not pro-E CON Not illamin ng. Rule 6.2.A. 4 DEMERITS.
round: Rule 6.2.A. 4 DEMERITS
tot have adequate storage. curity or guide dogs) ルナイル 2 DEMERITS. - Shipon DEMERITS
5 PT
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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION.REPORT

DISHWASHING MANUAL DISHWASHING: 33. Dishes/utensis not being: [] scraped, [] scaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT. 34. Dishes/utensis are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5.2 DEMERITS. 35. Dishes/utensis are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.2 DEMERITS. 36. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5.b. 4 DEMERITS. 37. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5.b. 4 DEMERITS. 38. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5.b. 4 DEMERITS. 39. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine rule 5.1.C.5.b. 4 DEMERITS. 39. The measured residual was [] °F. Rule 5.1.D.4.b. 1 DEMERITS. 39. The final sanitization rule was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 40. Sustained 165°F hot water dishwashing machine was not at least 120°F. The measured surperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured surperature was [] °F. Rule 5.1.D.4.c.(2). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemicals sanitizing rule 5.1.D.4.b. 1 DEMERITS. 44. No chemical test kit provided. Fulle 5.1.D.4.b. 1 DEMERITS. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.1. and 5.1.D.2. 1 DEMERIT. 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL 26. No certified food handler/manager. Rules 2.3.C. 1 Demerity (1) points (2) personnel with: [] communicable disease(s), [] boils; [] infected wound(s), [] respiratory or [] qastroinestinal infection, are preparing and serving food, Rules 3.1.A. 5 DEMERITS. 27. Personnel: [] with citry hands and/or [] samoking when preparing and serving food, [] with poor hybridinc practice, [] eating, dinking, in food preparation and/or dishwishing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 28. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS 30. Food/non food contact surfaces of equipment [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. 32. Wriping cloths: [] diny, [2] not stored properly in sanitizing solutions Rule 5.1.B.	stored on 100r. 100d containers in cold storage double stacked or nested. 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 2.1.5.1. 2 DEMERTS. Storage of [] food and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.1/1.5 DEMERTS. Demertally: hazardous food(s) not being; [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.6.3. 5 DEMERTS. Potentially: hazardous foods from the property to store food. Rule 2.3.B.7. 1 DEMERTS. Prepared potentially: hazardous foods requiring refrigeration are not being enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERTS. Prepared potentially: hazardous foods requiring refrigeration are not being applicy: cooled to 45° or below. The measured temperature was [] "F. Rule 2.3.C.4. 5 DEMERTS. Progentially: hazardous food(s): not being stored at 140°F or above. The measured temperature was [] "F. Rule 2.3.C.4. 5 DEMERTS. Potentially: hazardous ood food(s): not being stored at 140°F or above. The measured temperature was [] "F. Rules 2.4.G.1., and 2.4.H.1.a. 5 DEMERTS. Potentially: hazardous ood food(s): not being stored at 140°F or above. The measured temperature was [] "F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERTS. Potentially: hazardous ood food(s): not being stored at 45°F or below. The measured temperature was [] "F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERTS. Potentially: hazardous ood food(s): not being stored at 140°F or above. The measured temperature was [] "F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERTS. Potentially: hazardous ood food(s): not being stored at 45°F or below. The measured temperature was [] "F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERTS. Potentially: hazardous ood food(s): not being stored at 45°F or below. The measured temperature was [] "F. Rules 2.4.G.1.a.m.d.2.H.1.a. food(s): not being stored at 4.5°F or below. The measure	Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1.A.1. Quipassteurized milk [] milk products [] cracked eggs.[] unpassteurized egg products being used and/or served. Rules 2.1.B.4. S.DEMERITS. Granned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.2. DEMERITS. Quipassteurized egg products form an unapproved source on premises, being used and/or served. Rule 2.1.A.2. DEMERITS. Quipassteurized and/or prepared foods are subjected to cross contamination, from [] raw foods are subjected to cross contamination, from [] raw foods are subjected to cross contamination, from [] raw foods are subjected to cross contamination, from [] raw foods are subjected to cross contamination, from [] raw foods are subjected to cross contamination, from [] raw foods are subjected to cross contamination, from [] raw foods are subjected to cross contamination, from [] raw foods are subjected to cross contamination, from [] raw foods are subjected to cross contamination, from [] raw foods are subjected to cross contamination from [] raw foods are subjected to cross contamination, from [] raw foods are subjected to cross contamination from [] raw foods are subjected to cross contamination from [] raw foods are subjected to cross contamination from [] raw foods and/or [] other sources of contamination and 2.3.B.5. 2 DEMERITS. Quipassteurized and 2.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1	OMNOR NAME Address MCD # ESTAB # ROOMS SEATS VR. MO. LICENSE ISSUED VES D. NO D. LICENSE POSTED YES D. NO D. LICENSE POSTED YES D. NO D. MINSPEC. ZIP Code PATE SANI # ROOMS SEATS VR. MO. LICENSE POSTED YES D. NO D. LICENSE POSTED YES D. NO D. LICENSE POSTED YES D. NO D. MO.
D. 2 DEMERITS. [] towels, were: [] not [] towels, were: [] not [] clean, [] in good rep uitably sanitized and paci- not water heaters. [] ref ping roater water near automati foliations: ED AREAS ARE 4 AND 5 NOTIFY DEPARTMENT W	were found. Floors, wall [] July surfaces. [] July floors, wall [] July floors, wall [] July floors. [] July floors, wall [] July floors. [] July floors	Jumbing: is jumbing: is jumbing: is improperly Jumbing: is improperly Jumbing: is improperly	was being improperly disch. 2 DEMERITS. 2 DEMERITS. 2 DEMERITS. TOX TOX TOX TOX WAT Of the current water analysis testing may be required. R tested and found to be unsationable was less than 0.25 pp. Lichule 6.1.A.2. 5 DEMERIT J Cold water (under present) disched and some storage its eing properly cleaned and some storage its properly disched units). WASTEWA TOX WASTEWA TOX TOX TOX TOX TOX TOX TOX TO	Shment Name Coation DAY FOLLOW-UP COMPLAINT INVESTIGATION NEW/OTHER Shment Name PURPOSE PURPOSE STAB. TYPE STAB. TYPE Reinspection to be conducted days within days follow-up Tollow-up Tollow-up Tollow-up



PLANNING AND URBAN DEVEL

	INSPECTION SERVICES DIVISION
W. Carles S. W.	FOOD SERVICE ESTABLISHMENT
SUPPLEMENTAL SHEET NO.	O. Sanitarian
Owner's Name	
Nocks	Establishment Name
Establishment Address	DINKS NUBY CKING
5016	SO Wishington Al. Touth
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Inspection Services
Michael J. Nugent
Manager



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

CITY OF PORTLAND

April 28, 2000

Stacks, Inc.
Stacks Pub & Grille
501 Washington Ave.
Portland, ME 04103

RE: Stacks Pub & Grille CBL: 429-H-047

Dear Sir/Madam:

A health inspection of your establishment was made on April 28, 2000.

found to be unsatisfactory. 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

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

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

Sincerely

Kevin Carroll

Code Enforcement Officer

Nbw/



ASHING: ASHING: ASHING: ASHING: ASHING: Ils are not being washed in a detergent solution having a temperature was [] ?F. Rule 5.1.C.5.2 DEISIS are not being washed in a detergent solution having a temperature of at least 170°F. The measured temperature was [] ?F. Rule 5.1.C.5.2 DEISIS are not being samitized by immersion for 30 seconds in clear at 4 DEMERITS. A DEMERITS. I pom and the measured temperature was a 4 DEMERITS. A DEMERITS. I pom and the measured temperature was a 4 DEMERITS. SHWASHING: SHWASHING: P. Rule 5.1.D.4.b. 1 DEMERITS. SHWASHING: P. Rule 5.1.D.3.b. 4 DEMERITS. SHWASHING: P. Rule 5.1.D.3.b. 4 DEMERITS. The wash-water temperature was not at least 130°F. The measured temperature was less that the wash perature was not at least 120°F. The measured temperature was not at least 120°F. The measured temperature was not at least 120°F. The measured temperature was not at least 120°F. The wash-water temperature was not at least 120°F. The wash-water temperature was not at least 120°F. The wash-water temperature was not at least 120°F. The wash-water temperature was not at least 130°F. The wash-water temperature wash-water temperature wash-water temperature wash-water temperature was	24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [] communicable disease(s); [] boils, [] infected wound(s), [] respiratory or [] quastrointestinal 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, 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. 30. Food/non food contact surfaces of equipment [] in disrepair (cracks, chips, pits, open seams); [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitzing solutions Rule 5.1.B.	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 [] 9°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 [] 9°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 [] 9°F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 4.5°F or below. The measured temperature was [] 9°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. 24. Rule 10.1. 2 DEMERITS.	8. Cooked and/or prepared tooks are subjected to cross contamination, from [] I raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS. 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed, [] ninsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. 11. Food (fee) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] flocated. 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 storage do niftor, [] food ontainers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions; Ghost tray(s) [] not kept, [] not dated. Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] flood 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 2.4.1.1. 5 DEMERITS.	FOOD SUPPLY AND SOURCE [] 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.A.3. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 4. [] Unlaboled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERITS. 5. Canned goods founds; [] 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.	Owner Name COLT OF POR INSPECTIVE INSPECTIVE Address Ad
71. The [Tollets,] lawtories,] 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 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 DEMERIT. 75. Gas Appliances:] hot, water heaters,] reingerators;] clothes dryers,] floor automatic pilots;] equipped with an automatic control valve. Rule 12.10. 76.] Life safety code violations: Figure 11.1. 5 DEMERITS. 77. The Safety score violations: 80. Soon AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 80. State St	INSECT, RODENT onts, [:] Toaches, [:] I optemises. Rule 6,10; lities: The outer [:] do rely screened. Rule 8,11 rely screened. Rule 8,11 rely screened. Rule 8,11 rely screened. Rule 8,11 rely screened. Rule 8,11 rely screened. Rule 8,11 rely screened. Rule 8,11 rely screened. Dem rely screened. I jet	Rue: ree Rue: Rue	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. [A drain. [] plumbing: is improperly listed. [] sized. [] water dosets. Finalled and/or, maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 57. A cross-connection, without backflow device, exists between the drinking and the waste water systems at the: [] laucet hose. [] hot water heater. [] water dosets. File 6.4.C. 5 DEMERITS 58. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors, [] properly vented. [] tissue provided. [] covered waste receptacle (ladies).	TOXIC MATERIALS TOXIC MATERIALS TOXIC MATERIALS TOXIC MATERIALS TOXIC MATERIALS TOXIC MATERIALS TITLE AND TOXIC MATERIALS TITLE AND TOXIC MATERIALS WATER SUPPLY 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 unreastisfactory, 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. [] Jenner Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the: [] Initial of the cold water storage tank [] does not have adequate storage. [] Is not being properly cleaned and sanitized after each day's use.	DEMERITS O. DAY REGULAR



SUPPLEMENTAL SHEET NO.

CITY OF PORTLAND PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Form # P 01

City of Portland, Me.



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		Yellow Copy - Applicant		RACTOR White Copy - Office	SIGNATURE OF CONTRACTOR
	,				TELEPHONE
265		MASTER LIC. #	HULLAN	1 2	CONTRACTORS NAME ADDRESS
35.00	000	MINIMUM FEE	MERCIAL 45.00		
10.00] 	TOTAL AMOUNT		COULTOO KAG	
8.00				25-200 Kva Over 200 Kva	
4.00		Main	Hemote	0-25 Kva	TRANSFORMER
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2.00	Ō	Washing Machine	Spa	Compactors	
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S 0.00		Wall Ovens	Cook Tops	Ranges	APPLIANCES
1.00		Tyterior .	Interior	oil/gas units	HEATING
2.00				Electric units	RESID/COM
1.00				(number of)	MOTORS
25.00					
25.00		TTL AMPS	Underground	Overhead	Temporary Service
25.00	>800		Underground	Overhead	
15.00	^800	TIL AMPS	Underground	Overhead	SERVICES
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.20		Smoke Detector	Owitches	V receptacies	
TOTAL EACH FEE			Switches 1	Y Becentacles	OUTLETS
			PHONE #		IENAN I
hours &	てんかん	HONIA O	OWNER		CMP ACCOUNT #
	CBL#	#	ALC METER MAKE &	Washing Tou 7	LOCATION: 50
	Permit #_	•	Portland Electrical Ord	ws of Maine, the City of I	in accordance with the laws of Maine, the City of Portland Electrical Ordinance National Electrical Code and the following specifications:
. 3/7,0	Ď	ons Date	ake electrical installation	spector, Portland Maine: applies for a permit to m	To the Chief Electrical Inspector, Portland Maine: The undersigned hereby applies for a permit to make electrical installations.
		MAIN		koni. Jeviš	

Page 1 of 1 HHE-211 Rev. 6:94		SEE PERMIT FEE FOR CALCULA		[\$6.00]	TRANSFER FEE				new fixtures.	PIPING RELOCATION: of sanitary	HOOK-UP: to an existing subsurface wastewater disposal system.		the local Sanitary District.	HOOK-UP: to public sewer in those cases where the connection is not recultant the connection	Maximum of 1 Hook-Up	HOCK IS & OALL STATE	4. OTHER-	· <u>ω</u>	2. RELOCATED 2. M PLUMBING	1. I NEW PLUMBING 1.	This Application is for		signature of Owner/Applicant	Signature of Constant	i ceruly that the information submitted is correct to the best of my knowledge and understand that any assification is reason for the	Owner/Applicant Statement	Owner/Applicant (If Different)	Applicant Name:	Last: 1/2 O CO C First 1 000	OPERTY OWNERS	Street SUUMING AND	Plantation CN + In	PROPERTY ADDRESS	PLUVISING APPLICATION
TOWN COPY		RMIT FEE SCHEDULE CALCULATING FEE		Column 2	Other:	Bidet	Dental Cuspidor	Grease / Oil Separator	Water Treatment Softener, Filter, etc.	Indirect Waste	Drinking Fountain	Urinal	Floor Drain	Hosebibb / Sillcock	Column 2 Number Type of Fixture		OTHER - SPECIFY	MULTIPLE FAMILY DWELLING	MODULAR OR MOBILE HOME	SINGLE FAMILY DWELLING	Type of Structure To Be Served:	PERMIT INFORMATION		1/02	Local				Good Plumbing Insector	Pario Pario Ssuedi 3 3/			1 2	70-07
Hook-Up & Relocation Fee Permit Fee	Transfer Fee	Column 2 Total Fixtures Fixture Foo	Fixtures (Subtotal)	Fixtures (Subtotal)	Water Heater	Laundry Tub	Garbage Disposal	Dish Washer	Clothes Washer	Water Closet (Toilet)	Wash Basin	0,2 Sink	Shower (Separate)	Bathtub (and Shower)	Number Column 1 Type of Fixture	LICENSE # 12650	4. ☐ PUBLIC UTILITY EMPLOYEE 5. ☐ PROPERTY OWNER	3. MFG'D. HOUSING DEALER/MECHANIC	2. OIL BURNERMAN	1 C MASTER DI IMPER	Plumbing To Be Installed By:		Spector Signature Date Approved	-	I have inspected the installation authorized above and found it to be in compliance with the Maine Plumbing Rules	ition: Inspection Required			Signature LPI.#360	03			Division of Health Engineering	Department of Human Sciences