



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

73

Owner Name: Steve + Renee's Diner Establishment Name: Steve + Renee's Diner

Address: 500 Washington Ave Location: Portland

MCD #: 05170 ESTAB #: 1111 ROOMS: 1 SEATS: 48 DATE: 09/11/18

License Issued: YES  NO  YR: 18 MO: 09 DAY: 11

License Posted: YES  NO  ESTAB. TYPE: 01

Reinspection to be conducted within 10 days: 10

Day letter of follow-up: 1

DEMERITS: 5 PT, 4 PT, 2 PT, 1 PT

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
- 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 where contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display; food left uncovered, food improperly stored on floor; food containers in cold storage double stacked or heated, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions; Ghost tray(s) not kept, not dated. Rule 10.2. 1/2 pint milk not retained, schools; milk 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.

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 clothing, smoking, eating, 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

- 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 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, installed and/or maintained. Rule 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

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

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, underused, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were not found, inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERIT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas Appliances: 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

See Attached

Code Enforcement Officer

Establishment Representative



CITY OF PORTLAND  
PLANNING AND URBAN DEVELOPMENT  
INSPECTION SERVICES DIVISION

FOOD SERVICE ESTABLISHMENT  
INSPECTION REPORT

SUPPLEMENTAL SHEET NO. 6A

499-I-007

Date	11/18/64
Sanitarian	#59

Owner's Name <u>Steve + Renee's Diner</u>	Establishment Name
Establishment Address	Zip

- 11- Fry Cutter, Manual Ctn Openers, Bottom of cooler, etc
- 13- Keep Food Product off Floor
- 20- Do Not Hang @ Room Temp ✓
- 22- HAM @ 66° - 45 is the max. Allowed ✓
- 25- Check all coolers
- 28- Smoking in Kitchen! ✓
- 60- Missing Paper Towels Soap ✓

*John Reed* *George Jackson*

11/18/64



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

4299-I-007 89

Owner Name: Steve and Renee's Diner Establishment Name: Same  
 Address: See Washington Location: Portland  
 MCD # 05170 ESTAB # 5799 REGULAR FOLLOW-UP: 2 PURPOSE: COMPART  
 ROOMS SITES: 1 SEATS: 480 DATE: YR. MO. DAY: 12 08 08  
 LICENSE ISSUED: YES  NO  INVESTIGATION: 01  
 LICENSE POSTED: YES  NO  NEW/OTHER: 5  
 DEMERITS: 5 PT 1  
 4 PT 3  
 2 PT 3  
 1 PT 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 handwashing 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. *MICKLETHRICE*
  - Food (see) 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. *SCOP*
  - 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., 2.4.1.7. 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 55 °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F or below;  improper thawing. The measured temperature was 1 °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 1 °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 55 °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. *2.1.H.1*
- 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 dishwashing 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 100 °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 1 °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 1 ppm and the measured temperature was 1 °F. Rule 5.1.C.5.b. 4 DEMERITS.
  - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
- The wash-water temperature was not at least 140°F. The measured temperature was 1 °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 100 °F. Rule 5.1.D.3.b. 4 DEMERITS.
  - Sustained 165°F hot water dishwashing machine 1 °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 1 °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
  - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was 1 °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
  - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

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

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 0.1 ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and  cold water (under pressure) was not provided to the:  sinks,  dishwashers, or  lavatories. Rule 6.1.D.1. 5 DEMERITS.
- (Mobile food units) The water storage tank:  does not have adequate storage.  is not being properly cleaned and sanitized after each day's use. Rule 6.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- (Mobile food units)  waste water storage tank does not have adequate storage. Rule 6.1.C.2. 4 DEMERITS.

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilet rooms:  Completely enclosed,  Equipped with self-closing, tight fitting doors,  properly vented,  Issues provided,  covered waste receptacle (adies), 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 clearing soap,  sanitary towel/hand drying devices not provided  common towel. Rules 6.3. and 6.8 4 DEMERITS.

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

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

LODGING

- The sleeping room(s) are:  inadequately ventilated, unclear,  in disrepair,  underized,  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.

1-Clean inside of kitchen

12-Dishes in Product

22-Plastic Sealant Liquid egg @ 77

30-Wood Handle Brushes

Code Enforcement Officer: *John Reed*  
 Establishment Representative: *John Reed*



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

429-1-7

92

Owner Name: Steve + Renees Diner Establishment Name: Same

Address: 500 Washington Ave Location: Portland

MCID #: 05170 SANI # ROOMS SEATS DATE  
 YR. MO. DAY  
59 1 1 05/03/17

ESTAB# \_\_\_\_\_ ZIP Code \_\_\_\_\_

LICENSE ISSUED YES  NO  REGULAR FOLLOW-UP 2

LICENSE POSTED YES  NO  COMPLAINT INVESTIGATION 1

REINSPECTION TO BE CONDUCTED WITHIN \_\_\_\_\_ DAY(S) ESTAB. TYPE DI

\_\_\_\_\_ DAY LETTER OF FOLLOW-UP \_\_\_\_\_

- FOOD SUPPLY AND SOURCE**
- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
  - Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
  - 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 trays, not kept, not dated, Rule 7.0.2. 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/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.3.a. 4 DEMERITS.
  - Dishwashers 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. 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. Rule 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, 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**
- 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, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel and drying devices not provided, common towel. 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, 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. 1 DEMERIT.
  - Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

- IMPROPER STORAGE**
- Improper storage of: 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.

- 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

*Handwritten notes:*  
 16 - Clean San. G. 15.1.1. MIC ROWAVE  
 22 - Keep covers closed  
 67 - Clean Vent Hoods

*Signature:* [Signature]  
 Code Enforcement Officer



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

429-I-007 922

Sent to State

Owner Name: Steve & Renee Wright  
 Address: 500 Washington Ave 04103  
 Establishment Name: STEVE & RENEE'S DINER  
 Location: PORTLAND  
 MCO #: 05170 ESTAB #: 18799 SANI #: 600 ROOMS: 1 SEATS: 48  
 DATE: YR. MC. DAY  
 YR. 03 MC. 11 DAY 12  
 LICENSE ISSUED YES  NO   
 LICENSE POSTED YES  NO

REGULAR FOLLOW-UP: 1 ESTAB. TYPE: 01 Reinspection to be conducted within 30 days  
 COMPLAINT: 3 INVESTIGATION: 4 NEW/OTHER: 5 follow-up

DEMERITS: 5 PT / 5 DEMERITS, 4 PT / 4 DEMERITS, 2 PT / 2 DEMERITS, 1 PT / 1 DEMERIT

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.3. 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, 1/2 pint milk not retained, schools: milk not kept at 40°F or below. Rule 10.2. 1/2 pint milk not stored at: food and/or beverages in ice or water is prohibited. Rule 2.4.1.2.
- 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 3.3. 5 DEMERITS.
- 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.

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 180°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 190°F. The measured temperature was: °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

HANDWASH LAVATORIES:

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.7.6. 1 DEMERIT.
- Lighting, ventilation inadequate, fixture(s) not shielded, dirty ventilation hood(s), 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, under-sized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4 2 DEMERITS.
- 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, 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

62 Screen in door how broken  
 67 Clean Ventilation over oven  
 25 keep clean in cooler  
 30 Clean can open blade

Code Enforcement Officer: Pauline M. Kelly  
 Establishment Representative: Steve & Renee Wright



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

429-I-7  
Send to state

Owner Name: Wright Stephen + Laetance Renee Establishment Name: Steve + Renee's Diner  
 Address: 500 Washington Ave Zip Code: 04103 Location: Portland  
 MCD #: 05170 ESTAB #: 18779 DATE: YR. MO. DAY  
 LICENSE ISSUED: YES  NO  SEATS: 55 ROOMS: 7 SITES: 1  
 LICENSE POSTED: YES  NO  REGULAR FOLLOW-UP: 3 PURPOSE: 3  
 ESTAB. TYPE: 81 Reinspection to be conducted within \_\_\_\_\_ days  
 INVESTIGATION: \_\_\_\_\_ day letter of follow-up \_\_\_\_\_

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,  in 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 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. *Wash sandwith board*
12. Food (ice) contact surfaces are improper:  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 2.4.1.1. 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/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. *SA 200*
32. 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.
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was  °F. Rule 5.1.C.5. 2 DEMERITS.
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was  °F. 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 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.
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 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 DEMERITS.
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was  °F. Rule 5.1.D.3.b. 4 DEMERITS.
40. Sustained 165°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERITS.
41. Chemical sanitizers:  °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 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.
44. 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.

47.  Toxic materials,  personal medications and/or  first-aid supplies were:  improperly stored,  labeled,  used in food. Rule 7.12. 5 DEMERITS. *93*
- 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,  issue 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 towel/hand drying devices not provided,  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 7.1-7.6. 1 DEMERIT.
67.  Lighting  ventilation inadequate,  fixture(s) not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
68.  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.

- LOOING
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  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 camping 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 furnaces 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
- 11 - Glass sandwith board
- 30 - Contact paper melting
- 31 - Paper plates stored on floor
- 32 - Provide chlorine test kit
- 37 - Provide chlorine test kit

Signature: Laymond Thomas  
 Code Enforcement Officer



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

City Clerk - Please Check  
City License Status  
429-1-17

SEND TO  
Wright, Stephen & Chance Renee

Establishment Name: STEVE & PAUL'S Diner  
 Address: 500 Washington Ave Zip Code: 04103  
 Location: Portland  
 MCD #: 05170 ESTAB #: 18799  
 ROOMS: 53 SEATS: 048 DATE: 00/11/09  
 SITES: NO  
 YES  NO   
 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:  leading,  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. *Hand sanitizer*
  - Food (ice) contact surfaces are improperly:  designed,  constructed,  installed,  maintained and/or  located. Rules 4.2.A., 4.2.B., 4.2.A., 4.3.B., 4.3.B. 2 DEMERITS.
  - Food not protected during storage/display;  food left uncovered,  food improperly stored on floor,  food containers in cold storage double stacked or heaped,  sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
  - Institutions: Chest 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 2.4.3.1. 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. *Chili*
  - Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was  °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
  - Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
  - The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
  - Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

**PERSONNEL**

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

**FOOD EQUIPMENT AND UTENSILS**

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

**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.

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

PURPOSE: 1  
2  
3  
4  
5

ESTAB. TYPE: 61

Reinspection to be conducted within 30 days  
 follow-up day letter of 31

**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: *ICE MACHINE & WATER FOUNTAIN*. Rule 6.4.C. 5 DEMERITS.
- TOILET AND HANDWASH FACILITIES**
- Toilets rooms:  Completely enclosed,  Equipped with self-closing, tight fitting doors,  properly vented,  Issues 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/and drying devices not provided  common towel. Rules 6.3. and 6.8. 4 DEMERITS.

**INSECT, RODENT & ANIMAL CONTROL**

- flies,  rodents,  live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
  - Food service facilities: The outer  doors,  windows,  skylights,  transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**
- Floors, walls, ceilings,  not smooth,  property constructed,  in disrepair.  dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
  - Lighting  ventilation inadequate  fixture(s) not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
  - Premises littered  unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
  - Improper storage of  cleaning equipment,  linens. Rule 7.11.B. 1 DEMERIT.

**LODGING**

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

# 11/17/09, 32456, 57 MS STATED  
13-uncured Nutris/Patties Chips & Bread/Hot Fakes on Floor  
John Howard 674-8708  
 Code Enforcement Officer

Establishment Representative

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



SEND STATE

CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

City Clerk - Denise Chocky License Status  
479-F-1-19

Owner Name: Weight, Stephen & Frances, Inc  
 Address: 500 Washington Ave Zip Code: 04103  
 Establishment Name: Steven's Reness Diner  
 Location: Portland

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE
05170	18759	52	11	24800	12/18

LICENSE ISSUED YES  NO   
 LICENSE POSTED YES  NO

REGULAR FOLLOW-UP	PURPOSE
COMPLAINT	REINSPECTION TO BE CONDUCTED WITHIN
INVESTIGATION	DAYS
NEW/OTHER	DAY LETTER OF FOLLOW-UP

91

- 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.
  - 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 2.4.1.2. 2 DEMERITS.
  - Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.3.1. 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:  scraped,  soaked,  preflushed. Rule 5.1.C.4. 1 DEMERIT.
  - Dishes/utensils not being:  washed in a detergent solution having a temperature of at least 120°F. The measured temperature was  °F. Rule 5.1.C.5. 2 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:  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. **Water Machine & Wash Foundation**. 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 (racks). 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,  property constructed,  in disrepair.  lighting surfaces. Rules 7.1-7.6. 1 DEMERIT.
  - Dirty  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,  unsanitized,  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

Steven David 874-8708  
 Code Enforcement Officer  
 Estab/Insp/Rep Representative





CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

Send to State

429-I-7

210-90

Owner Name: Walt's + LaBance Establishment Name: Stew + Cones Diner

Address: 500 Washburn Zip Code: 04103 Location: Portland

MCD #: 05170 ESTAB #: 18799 SANI #: 51000 ROOMS: 048 SEATS: 0108 DATE: YR. MO. DAY

LICENSE ISSUED: YES  NO  REINSPECTION TO BE CONDUCTED WITHIN: 01 DAYS FOLLOW-UP: 01 DAY LETTER OF: 6-2 PT

LICENSE POSTED: YES  NO  REINSPECTION TO BE CONDUCTED WITHIN: 01 DAYS FOLLOW-UP: 01 DAY LETTER OF: 6-2 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.
- 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 treated 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.c.(3). 2 DEMERITS.
- 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 7.1.2. 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 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 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,  issue provided,  covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- Inadequate number of  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5 1 DEMERIT.

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

- Flies,  rodents,  reptiles,  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,  repair.  dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting  ventilation inadequate,  fixture(s) not shielded,  dirty ventilation hoods,  ductwork,  filters,  exhaust fans. Rules 7.5, 7.9, 7.10. 1 DEMERIT.
- Premises littered,  unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of  cleaning equipment,  linens. Rule 7.11.B. 1 DEMERIT.

LOADING

- 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.

LOGGING

- 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]*  
Code Enforcement Officer  
Establishment Representative



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

929-I-7

600

Owner Name: Stephen Wright + Renee Lachance  
Address: 500 Washington Ave  
MCD #: 05170  
ESTAB #: 18799  
SEATS: 59  
ROOMS: 1  
SITES: 1  
DATE: YR. MO. DAY  
18990325

Establishment Name: STEVE/RENEE'S DINER  
Location: PORTLAND  
REGULAR FOLLOW-UP: 2  
PURPOSE: 9  
ESTAB. TYPE: 01  
REINSPECTION TO BE CONDUCTED WITHIN: 01  
DAYS: 01  
FOLLOW-UP DAY LETTER OF: 01  
DEMERRITS: 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 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 DEMERIT.
  - 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 DEMERIT.
  - Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERRITS.

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

- FOOD PREPARATION AND PROTECTION**
- Cooked and/or prepared foods are subjected to cross contamination, from law 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, 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, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERRITS.
  - Institutions: Grist 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 DEMERIT.

- 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.

- 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 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 DEMERIT.

- TOILET AND HANDWASH FACILITIES**
- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, issue provided, covered waste receptacle (racks). 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 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 6.3 4 DEMERRITS.
- RUBBISH**
- Inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERRITS.
  - Storage areas were not clean, free of litter. Rule 6.9.B.4. 2 DEMERRITS.
  - Storage areas are not constructed to be inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERRITS.

- 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.

- 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 DEMERRITS.
  - Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERRITS.
- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES**
- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 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.

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

- 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.

- 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 120°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 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 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 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.

- 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 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 DEMERIT.
  - 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 ARE 4 AND 5 DEMERRITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
- 17 - CAN GREEN + PINK SLICKER NEED CLEANING
- 13 - ICE UNCOVERED IN COOLER
- 13 - TURKEY STORED ON FLOOR
- 25 - ANY COOLER W/ PERISHABLES NEEDS HERMIMETIC
- 60 - NEED SOAP FOR HANDWASH SINK
- 67 - VENTILATION HOUS NEED CLEANING

64. Flies, rodents, 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.
66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
67. Lighting, ventilation, inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
68. 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.
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 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 DEMERIT.
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.



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

499-I-007 (97)

Establishment Name: Stephen Wright's Renaissance MCD #: 05170  
 Address: 550 Washington Ave Zip Code: 04101 ESTAB # [ ] [ ] [ ] [ ] [ ] [ ]  
 Location: Portland REGULAR FOLLOW-UP: 1 PURPOSE: REGULAR  
 ESTAB. TYPE: 20 REINSPECTION TO BE CONDUCTED WITHIN \_\_\_\_\_ DAYS  
 INVESTIGATION: 3 NEW/OOTHER: 4 follow-up: \_\_\_\_\_

**FOOD SUPPLY AND SOURCE**

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
- Unpasteurized milk;  milk products;  cracked eggs;  unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
- 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.F. 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 refrigerator; 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 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 improper 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 (ladies). Rules 6.5. 6.8. and 6.7. 2 DEMERITS.
- Inadequate number of  male, and/or  female toilets. The number of toilets are:  male and  female. Rule 6.5 1 DEMERIT.
- Handwash lavatories:  clean;  adequate number;  accessible;  fixtures maintained;  hand cleansing soap;  sanitary towel/hand drying devices not provided  common towel. Rules 6.3. and 6.8 4 DEMERITS.

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

30 Ceiling board to rough work  
 32 Wiping cloth not in bin  
 34 Ceiling board to rough work  
 35 Ceiling board to rough work

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



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

429-5-007

Establishment Name: Stephanie's + Renee's Cakes + Pastries License No: 05170 Date: 19 98

Address: 500 Washington Ave Location: Portland MCD #: 05170 ESTAB #: 19798 SEATS: 59 ROOMS: 1 SITES: 1

Zip Code: 04103

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

Reinspection to be conducted within      days follow-up

DEMERITS: 5 PT, 4 PT, 2 PT, 1 PT

- FOOD SUPPLY AND SOURCE**
- Spoiled and/or  adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
  - Unpasteurized milk,  milk products,  cracked eggs,  unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
  - 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.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.
  - 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 days 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 improper  sized,  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  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,  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.

- LOGGING**
- The sleeping room(s) are:  inadequately ventilated, unclear,  in disrepair,  undersized,  improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
  - The  toilets,  lavatories,  showers, were not:  clean,  in good-repair. Rules 12.3. and 12.9.D. 2 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**
- 12 Tables in kitchen not set
- 13 Tables in kitchen not set
- 35 Utensils in kitchen not set

Code Enforcement Officer  
Stephanie's + Renee's  
Establishment Representative



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

4200-11-17  
Sally S. S. S.

103

Owner Name: Walmart Super Center Establishment Name: Walmart Super Center  
 Address: 580 Washington Ave Zip Code: 04103 Location: Portland  
 MCD #: 05170 ESTAB #: 15799 SANI #: \_\_\_\_\_ ROOMS: \_\_\_\_\_ SEATS: \_\_\_\_\_ DATE: \_\_\_\_\_  
 LICENSE ISSUED: YES  NO  YR. MO. DAY: \_\_\_\_\_  
 LICENSE POSTED: YES  NO  YR. MO. DAY: 02/10/25

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.8. 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 [ ] (see) 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/delivery. [ ] marked left uncovered [ ] marked improperly stored on floor [ ] food containers [ ] cold storage double stacked or nested, [ ] sneeze guards absent. Rules 2.2.A.1, 2.4.F, 2 DEMERITS.
- Institutions: Ghost tray(s) [ ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not retained [ ] schools: milk not kept at 40°F or below. Rule 2.1.B.1. 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°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 coolers used transporting food are inadequate. Rules 2.4.L.1, and 9.1.A. 1 DEMERIT.

FOOD EQUIPMENT AND UTENSILS

- 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 [ ] sneezing 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.

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.
- Dishwashers 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.

DISHWASHING

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

MECHANICAL DISHWASHING

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 185°F hot water dishwashing machine. °F. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: [ ] The wash-water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- Gauges: [ ] not provided [ ] imperative. Rules 5.1.D.1, and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

- Toxic materials [ ] personal medications and/or [ ] first-aid supplies were: [ ] improperly stored [ ] labeled, [ ] used in food. Rule 7.12. 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 1 ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and [ ] cold water (under pressure) was not provided to the [ ] sinks, [ ] dishwashers, or [ ] fountains. Rule 6.7.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-contamination, without backflow device, exists between the drinking and the waste-water systems at the [ ] faucet hose, [ ] hot water heater, [ ] water closets, [ ] other.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (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, [ ] sanitizer/towel/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, ROENT & ANIMAL CONTROL

- Piles [ ] 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. [ ] Leaky 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.

LODGING

- The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized, [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- Hand cleansers, [ ] towels, were not [ ] clean, [ ] in good repair. Rule 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 11.3. 5 DEMERITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8800 X 8703

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



CITY OF PORTLAND, MAINE  
FOOD SERVICE HEALTH  
INSPECTION REPORT

4849-T-7  
-2-98

Owner Name: Wanda, Steve + Renee LaBrosse Establishment Name: Steve + Renee's Diner  
 Address: 500 Washington Ave Zip Code: 04103 Location: Porter  
 MCD #: 05170 ESTAB #: 18799 SANI #: \_\_\_\_\_ ROOMS: \_\_\_\_\_ SEATS: \_\_\_\_\_  
 LICENSE ISSUED: YES  NO  YR. MO. DAY: \_\_\_\_\_  
 LICENSE POSTED: YES  NO  INVESTIGATION: \_\_\_\_\_  
 NEWOTHER: \_\_\_\_\_

FOOD SUPPLY AND SOURCE

- Spoiled and/or  adulterated foods are being used and/or served. Rule 2.1 A.1. 5 DEMERITS.
- Unpasteurized milk  milk products  cracked eggs  unpasteurized egg products being used and/or served. Rules 2.1 B.4. 5 DEMERITS.
- Carried foods from an unapproved source on premises, being used and/or served. Rule 2.1 A.3. 5 DEMERITS.
- Unlabeled,  improperly labeled containers of food are being used and/or served. Rule 2.1 A.2. 1 DEMERIT.
- Carried goods found:  leaking,  with severe dents,  in rusty condition, and/or  swollen. Rule 2.1 A.1. 5 DEMERITS.
- Shellfish not being kept in original container,  seafood products misrepresented. Rules 2.1 B.2 and 2.1 B.3. 1 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., 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 J.2. 2 DEMERITS.
- Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4 J.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3 B.7. 1 DEMERIT.

FOOD TEMPERATURES

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

PERSONNEL

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

DISHWASHING

- Dishes/utensils not being:  scraped,  soaked,  preflushed. Rule 5.1 C.4. 1 DEMERIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was:  °F. Rule 5.1 C.5. 2 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was:  °F. Rule 5.1 C.3.a. 4 DEMERITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured (residual) was:  ppm and the measured temperature was:  °F. Rule 5.1 C.5.b. 4 DEMERITS.
- No chemical test kit provided. Rule 5.1 D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was:  °F. Rule 5.1 D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was:  °F. Rule 5.1 D.3.b. 4 DEMERITS.
- Sustained 185°F. hot water dishwashing machine:  °F. Rule 5.1 D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was:  °F. Rule 5.1 D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically 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

- Toilet rooms:  Completely enclosed,  Equipped with self-closing, tight fitting doors  properly vented,  tissue provided,  covered waste receptacle (ladles),  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/air 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, ROBOT & 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,  fixtures  not shielded,  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.
- Ga. 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

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

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