



SEND TO STATE

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-C-1

(signature)

Owner Name: Boston Babbius Ice Cream Establishment Name: Boston Babbius Ice Cream

Address: 95 Auburn St Zip Code: 04103 Location: Portland

MOB # 05170 ESTAB # 13527 SANI # ROOMS SEATS
SITES
LICENSE ISSUED YES NO DATE
LICENSE POSTED YES NO 010809 REGULAR FOLLOW-UP: 3 ESTAB. TYPE: 01 Reinspection to be conducted within 4 days
INVESTIGATION: 4 NEW/OTHER: 5 follow-up day letter of 1 day

DEMERITS: 5 PT
4 PT
3 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.**
- Spoilfish 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.1, 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: school trays not kept, not dated, 1/2 pint milk not retained . Ghost trays: 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.**

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. Rule 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) sores 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 hygiene practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
- Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

- Food/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.A. **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 has 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 these 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.6. **1 DEMERIT.**
- Dish racks not stored in a sanitary manner. Rule 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**
- Gauges: not provided inoperative. Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

TOXIC MATERIALS

- Toxic materials, personal medications, and/or first-aid supplies were: improperly stored labeled used in food. Rule 7.12. **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 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 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

- 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.**

INSECT, ROBENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- The sleeping room(s) are: Inadequately ventilated, unclean, in disrepair undersized, improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
- 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: **5 DEMERITS.**
Rule 11.1.

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

Code Enforcement Officer: [Signature]

Establishment Representative: [Signature]



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-C-1

Owner Name: Barbara Robbins - Hillgate Establishment Name: Barbara Robbins - Hillgate
 Address: 25 Adams St., Zip Code: 04103 Location: Portland
 MCD #: 05170 ESTAB #: 1213 SANI # ROOMS SEATS YR. MO. DAY DATE
 LICENSE ISSUED YES NO INVESTIGATION: 3 REGULAR FOLLOW-UP: 2 ESTAB. TYPE: 07 REINSPECTION TO BE CONDUCTED WITHIN: 30 days
 LICENSE POSTED YES NO NEW/OTHER: 5 INVESTIGATION: 4 COMPLAINT: 3 INVESTIGATION: 5 NEW/OTHER: 5 follow-up: 2 day letter of: 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. 5 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/dispense; food left uncovered or 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: (host trays) not kept, not dated. Rule 10.2. 1/2 pint milk not retained; school; milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.

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 diseases, boils, infected wounds, respiratory, or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel: with dirty hands and/or snoking when preparing and serving food with poor hygienic practice; eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

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

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 7.12. 5 DEMERITS.

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing: is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet nose, not water heater. 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: traceable to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undressed, improper bed spacing. Rules 12.3 and 12.11. 1 DEMERIT.
- The: towels, bathtubs, 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



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-C-1

Owner Name: Brian Dente & Assoc Establishment Name: Baskin Robbins Ice Cream
 Address: 95 Auburn St Zip Code: 04103 Location: Portland
 MOD # 05170 ESTAB # 13527 SANI # ROOMS SEATS YR. MO. DATE
53 1 008980906
 LICENSE ISSUED YES NO INVESTIGATION 2 ESTAB. TYPE 01 Reinspection to be conducted within 10 days
 LICENSE POSTED YES NO NEW/OTHER..... 5 FOLLOW-UP..... 2 COMPLAINT..... 3 INVESTIGATION..... 4 FOLLOW-UP..... 5 DEMERITS 5 5 PT 5 4 PT 0 2 PT 0 1 PT 0

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 or premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts. Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERITS.
- Frozen food not being kept at 0°F or below: improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERITS.
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1, 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1, and 2.4.H.1.b. 5 DEMERITS.
- Cold refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- The containers used transporting food are inadequate. Rules 2.4.L.1, and 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. 3 DEMERITS.
- Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygiene practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A, 3.2.B, and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/linen food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A, 4.2.A, and 4.2.B. 2 DEMERITS.
- Single service articles 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

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

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (lidded). 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 6.8, and 6.8. 4 DEMERITS.

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES:

- Floors, walls, ceilings not smooth properly constructed. in disrepair. dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- Lighting ventilation inadequate, 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 7.17.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:

- Life safety code violations: **REAR EXIT BLOCKED**
 Rule 11.1. 5 DEMERITS
 BEAR EXIT LIGHT OUT
 BEAR EXIT DOOR BINDS
 SOON AS POSSIBLE NOTIFY DEPARTMENT WHEN CORRECTED - CORRECT AS
 13 - WALK IN FREEZERS
 30 - UNLIDDED CONTAINERS
 30 - UNLIDDED CONTAINERS
 31 - UNLIDDED CONTAINERS
 39 - PARK BARK
 39 - AS STATED
 56 - LOOSE BARS BEHIND COUNTER
 66 - SMOKE ALARM
 76 - AS STATED

Code Enforcement Officer: William
 Establishment Representative: William



SEBASTIAN

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-C-001

Owner Name: BRAND DANTS & ASSOCIATES Establishment Name: Raskin-Robbins Tree Removal - Yaguet

Address: 95 Hubbard St Zip Code: 04103 Location: Portland

MCD #	ESTAB #	SAN #	ROOMS SITES	SEATS	DATE	YR.	MO.	DAY	PURPOSE	REGULAR FOLLOW-UP	ESTAB. TYPE	REINSPECTION TO BE CONDUCTED	DEMERITS
05170	13527								1	2	5 PT	4 PT	10
LICENSE ISSUED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>							3	4	3	2 PT	3
LICENSE POSTED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>							5		1 PT	1 PT	12

TOXIC MATERIALS

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

WATER SUPPLY

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

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 1 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 waste-water systems at the: faucet hose; hot water heater; Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

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

59. Inadequate number of male and/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 6.8. 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, 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.

LODGING

70. The sleeping room(s) are: inadequately ventilated, undecorated, in disrepair, undersized, improper head spacing. Rules 12.9 and 12.11. 1 DEMERIT.

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

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

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

74. 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:
Rule 11.1. 5 DEMERITS
type exit blocked
light unevenly
ALL AS STATED ABOVE

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

- 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 (job) 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 checked, sneeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. 100% compliance
 - Institutions: Ghost trays, not kept, not dated, Rule 10.1.2. 1 1/2 DEMERITS retained. School, milk not kept at 40°F. or below. Rule 2.1.B.1. 2 DEMERITS.
 - Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
 - Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 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 1°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 1°F. Rules 2.4.G.1.b. and 2.4.H.1.b. 5 DEMERITS.
 - Cold refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
 - The containers used transporting food are inadequate. Rules 2.4.L.1. and 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 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.
- 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
- MANUAL DISHWASHING:
- Dispre/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
 - Dispre/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was 1°F. Rule 5.1.C.5. 2 DEMERITS.
 - Dispre/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.
 - Dispre/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:
- Hot water sanitization: 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 1°F. Rule 5.1.D.3.b. 4 DEMERITS.
 - Sustained 185°F hot water dishwashing machine. 9°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.
 - 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 1°F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
 - No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
 - Gauges: not provided, inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

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

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



Do not send to state

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-C-1
Change of ownership
1000

Owner Name: Don Baker Establishment Name: Bakers Ice Cream & More

Address: 95 Baburn St Zip Code: 04103 Location: Portland

MCD #: 05170 ESTAB #: 1111 SANI #: 56 ROOMS: 1 SEATS: 1 YR. MO. DATE: 08/04

License Issued: YES License Posted: NO

PURPOSE	REGULAR FOLLOW-UP	COMPLAINT INVESTIGATION	NEW/OTHER	ESTAB. TYPE	Reinspection to be conducted within	day letter of follow-up	DEMERITS
1	2	3	4	5	6	7	8

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 fruit and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B, 2 DEMERITS.
- Food not protected during storage/display. food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1, 2.4.F.7, 2 DEMERITS.
- Institutions: Ghost tray(s) not kept, not dated. Rule 10.2 1/2 pint milk not returned. school's milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

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

PERSONNEL

- Food/food contact surfaces of equipment in disrepair (grates, 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.

FOOD EQUIPMENT AND UTENSILS

- No certified food handler/manager. Rules 3.5. 1 DEMERIT.
- Personnel with communicable diseases, 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.

DISHWASHING

- Dishwasher(s) not being: scraped, pre-rinsed. Rule 5.1.C.4. 1 DEMERIT.
- Dishwasher(s) 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.
- Dishwasher(s) 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.
- Dishwasher(s) 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.c. 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, 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 ppm. Rule 6.1.A.2. 5 DEMERITS.
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- (Mobile food units) The water storage tank does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (baskets). 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.

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.8. 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 12.8 and 12.11. 1 DEMERIT.
- The Toilets, bathtubs, 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 driers, 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 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Equipment & tables taken apart for cleaning. All took over a hour to clean. Some type of case as Baskin Robbins which kept inspector busy 20.

Code Enforcement Officer: Thomas W. Mollis
Establishment Representative: [Signature]



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

375-C-001 City Lic 1546 Exp 1/31/06

Owner Name: Baker Dan M. Establishment Name: Bakers Ice Cream & More
 Address: 95 Auburn St Zip Code: 0403 Location: Portland

MOD #	ESTAB #	SANI #	ROOMS	SEATS	DATE	YR.	MO.	DAY	PURPOSE	REGULAR FOLLOW-UP	COMPLAINT INVESTIGATION	NEW/OTHER	ESTAB. TYPE	Reinspection to be conducted within	day(s)	DEMERRITS
05170	965				08050907				REGULAR	2	3	4		within	1	5 PT
									COMPLAINT	1	2	3		day(s)	2	4 PT
									NEW/OTHER	5	5	5		day(s)	1	1 PT

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERRITS
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERRIT.

FOOD TEMPERATURES

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

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 practices; eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A. 3.2.B. and 3.4.A. 5 DEMERRITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERRITS.

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- Dishes/utensils not being: scraped; soaked; preflushed. Rule 5.1.C.4. 1 DEMERRIT.
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERRITS.
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERRITS.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 190°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERRITS.

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

- Toxic materials; personal medications and/or first-aid supplies were: improperly stored; labeled; used in food. Rule 7.12. 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; is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERRITS.

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERRITS.
- Waste water 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 6.1.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 clothes; other. Rule 6.4.C. 5 DEMERRITS.

TOILET AND HANDWASH FACILITIES

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

INSECT RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

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

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



Owner Name: ROSKIN Robbins ICE CREAM
 Address: 95 Abbeville St. Zip Code: _____
 Establishment Name: SMC Location: Portland
 MOD # 05170 ESTAB # 13567 SANI # _____ ROOMS _____ SEATS _____
 LICENSE ISSUED YES NO YR. _____ MO. _____ DAY _____
 LICENSE POSTED YES NO 5917 8080877
 REGULAR FOLLOW-UP 1
 COMPLAINT 2
 INVESTIGATION 3
 NEW/OTHER 4
 ESTAB. TYPE C1 Ref-inspection to be conducted within _____ days after letter of follow-up
 DEMERITS 5 PT _____ 4 PT _____ 3 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.
- Employee 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 10.2. 1/2 pint milk not returned, school milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.I.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.
- Covered 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), infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel with dry hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

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

MANUAL DISHWASHING

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

MECHANICAL DISHWASHING

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was _____°F. Rule 5.1.D.3.B. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was _____°F. Rule 5.1.D.3.B. 4 DEMERITS.
- Sustained 185°F hot water dishwashing machine. Rule 5.1.D.3.A. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was _____°F. Rule 5.1.D.4.C.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.C.(2). 2 DEMERITS.
- The chemical sanitizing rinse water temperature was not at least 130°F. The measured temperature was _____°F. Rule 5.1.D.4.C.(3). 2 DEMERITS.
- No chemical test kit provided. Rule 5.1.D.4.B. 1 DEMERIT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided, inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

1 - Electric model microwave
67 - Need light shield on bulbs over
stove in rear

Code Enforcement Officer: Don Reed 874-5702
 Establishment Representative: Don Reed