MANUAL DISHWASHING: DISHWASHING: 3. Dishes/utensils not being washed in a detergent solution having a temperature vas [Prepared potentially heated to all parts Rule 2.4.G.3. <i>S</i> DEMERTIS. Prepared potentially heated temperature was [] 'F. Rule 2.3.C.3. S DEMERTIS. Prepared potentially hazardous foods requiring refrigeration are not being repidly cooled temperature was [] 'F. Rule 2.3.C.4. S DEMERTIS. Potentially hazardous sol food(s) not being stored at 140°F or above. The measured temperature was [] 'F. Rule 2.3.C.4. S DEMERTIS. Potentially hazardous sol food(s) not being stored at 140°F or above. The measured temperature was [] 'F. Rule 2.4.C.1. and 2.4.H.1.b. S DEMERTIS. Potentially hazardous cold tool(s) not being stored at 43°F or below. The measured temperature was [] 'F. Rule 2.4.C.1. and 2.4.H.1.b. S DEMERTIS. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1.2 DEMERTIS. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Accurate themometers not available or used to evaluate hor holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERTI. No certified food handler/manager. Rules 3.5. Personnel with:] communicable disease(s). [] holis, [] infected wound(s), [] respiratory or [] gastriontestinal infection are preparing and serving food, washing areas. Rules 3.2.A. 3.2.B. and 3.4.A. S DEMERTIS. Personnel: [] with dary handes and/or [] smoking when prepariation and/or dishwashing areas. Rules 3.2.A. 3.2.B. and 3.4.A. S DEMERTIS. Hair restraints not worm by food handlers. Rule 3.3.B. 1 DEMERTIS. Food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open service articles improperty. [] dispenseed, [] handled, [] reused. Stingle service and surfaces of equipment [] dispenseed, [] handled, [] reused. Wiping cloths: [] dirby, [] not stored properly in sanitzing	 FOOD SUPPLY AND SOURCE 1. [] Spelied and/or [] adulterated foods are being used and/or served. Rule 21.A.1. 5. DEMLERITS. 2. [] Umpasteurized milk [] milk products [] located eggs. [] umpasteurized egg products being used and/or served. Rule 2.1.A.2. SDEMLERITS. 3. Canned foods from an unapproved source on premises. being used and/or served. Rule 2.1.A.2. SDEMLERITS. 4. [] Umbasteled. [] Improperty labeled containers of food are being used and/or served. Rule 2.1.A.2. SDEMLERITS. 5. Canned goods found: [] leaking [] lwith severe donts. [] in rusty condition, and/or [] swellen. Rule 2.1.A.2. SDEMLERITS. 6. [] Shellish not being lept in onginal container: [] seafood products misrepresented. Rule 2.1.A.2. and 2.1.B.3. 1 DEMLERITS. 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. S DEMLERITS. 9. Employees handle raw and cooked or prepared foods are subjected to cross contamination, from [] raw loods or [] order surfaces of contamination. Rules 2.2.A.1. and 2.3.B.5. S DEMLERITS. 10. Raw [] Intriks and/or [] wegetables are not washed before being used and/or served. Rule 2.1.A.2. S DEMLERITS. 11. Food contact surfaces are improperly. [] not apply to a contamination when contamination may have occurred. 12. Food lice) contact surfaces are improperly. [] not apply to all storage duals taked of mesod. I] sonstand and/or [] sensed. Rule 3.2.A.1. 4.2.B. 2 DEMLERITS. 12. Food and or protected during storage/display. [,] not deept a.4.7. 2. DEMLERITS. 13. Storage of [] bood and/or [] boot apply. [] not deept and/or [] boot apply. [] not deept a.4.7. 2. DEMLERITS. /	INSPECTIC
 7.1. The [] Tollets, [] lavatories, [] showers, were not [] clean, [] in good repair. 7.2. [] Hand cleansers, [] towels, were: [] not found, [] inadoquate. Rule 12.4. 7.3. The carpeting is not [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 7.4. Dimking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERIT. 7.5. Gas Appliancess; [] hor water heaters, [] refrigerators, [] cleansers, [] tormatic priots, [] equipped with an automatic control valve. Rule 12.6. 2 DEMERITS. 7.6. [] Life safety code violations: [] equipped with an automatic control valve. Rule 12.10. 7.6. [] Life safety code violations: [] equipped with an automatic control valve. Rule 12.10. 7.7. TITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTIMENT WHEN CORRECTED - \$74-8300 X 8703 	Handwash lavatories: [] clean, [] adequate number: [] adequate number: [] accenting scap. [<] santary towelhand dny vided [] common towel.	WATERS WATERS an 0.25 ppm. T participation of [1] used an 0.25 ppm. T participation of [1] avatorie or [1] lavatorie r storage tank: aned and santiti- r storage tank: aned and santiti- ter was found ter mink. [] greas or maint aneas or maint aneas or maint aneas or maint aneas or maint aneas or maint and to see []] tissue prov- male, and/or [BRANCE ANTERNAL STATE TO TO MATERIALS

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MANUAL DISHWASHING: DISHWASHING: 33 Dishesutansils not being: [] scraped.[] soaked.[] preflushed. Rule 5.1.C.4. 44 Dishesutansils are not being: washed in a detargent solution having a temperature of a least 120°F. The measured temperature was [] 'PF. Rule 5.1.C.5. 2 DEMERTS. 55 Dishesutansils are not being: sanitzed by immersion for one minute in a detargent solution containing S0 ppm choine minutum and at a temperature was [] 'PF. Rule 5.1.C.5. 2 DEMERTS. 56 Dishesutansi e or least representation: The measured temperature was [] 'PF. Rule 5.1.C.5. 2 DEMERTS. 57 No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT. 50 No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT. 51 Sistained 165°F hot washed to imperature was [] 'PF. 51 Dishesutansi in the wash-water temperature was not at least 130°F. The measured temperature was [] 'PF. Rule 5.1.D.3.b. 2 DEMERTS. 51 Sistained 165°F hot water temperature was not at least 120°F. The measured temperature was [] 'PF. Rule 5.1.D.3.b. 2 DEMERTS. 51 Sistained 165°F hot water temperature was not at least 120°F. The measured temperature was [] 'PF. Rule 5.1.D.3.b. 2 DEMERTS. 51 Sistained 165°F hot water temperature was not at least 120°F. The measured temperature was [] 'PF. Rule 5.1.D.3.c. 4 DEMERTS. 51 Sistained 165°F hot water temperature was not at least 130°F. The measured temperature was [] 'PF. Rule 5.1.D.4.c.(2). 2 DEMERTS.	to 45° or below. The measured temperature was [1] FF. Rule 2.3.C.4.5 DEMERTS. 20. [1] Fozen food not being stored at 0°F, or below. [1] improper the wing. The measured temperature was [1] °F. Rule 2.3.C.4.5 DEMERTS. 21. Portentially 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.1.4.5 DEMERTS. 22. Portentially 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.1.4.5 DEMERTS. 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 3.5. 27. Personnel with: [] communicable dispass(s). [] holds: [] linfocted wound(s), hule 3.1.4. S DEMERTS. 26. No certified food handler/manager. Rules 3.5. 27. Personnel with: [] communicable dispass(s). [] boils. [] linfocted wound(s), hule 3.1.4. S DEMERTS. 28. Personnel with: [] communicable dispass(s). [] boils. [] linfocted wound(s), hule 3.1.4. S DEMERTS. 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERTS. 20. Food/non food contact surfaces of equipment: [] infocting in disrepair (cracks, chins, pits, open seams]. [] not easily cleanable. Rules 4.1.A., 42.B. 2 DEMERTS. 30. Finde service and based surfaces of equipment. [] dispensed. [] handled, [] reused. 31. DEMERTS.	 Cooked and/or prepared foods are subjected to cross contamination. Rule 22.A.1. and 23.B.5. 2 DEMERTS or [] other sources of contamination. Rule 22.A.1. and 23.B.5. 2 DEMERTS Employees handle raw and cooked or propared food products without thorough hand- washing in between. Rules 22.A.1. and 23.B.5. 5 DEMERTS. Raw [] Itruts and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTS. Food contact surfaces not: [] washed. [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERTS. Food not protected during storage/display: [] located. Rules 4.2.A. 4.2.B. 4.3.A. 4.3.B. 2 DEMERTS. J maintained and/or [] located. Rules 4.2.A. 4.2.B. 4.3.A. 4.3.B. 2 DEMERTS. I. Institutions: Ghost tray(s) [] into taget. I income and it uncovered. [M] tood improperty generate during storage/display: [] hord tatted for nested. I. Institution: Ghost may have abeent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERTS. Storage of [] bod and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. Storage of [] bod and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. DEMERTS. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERTT. Potentially hazardous food(s) not being: [] reheated [] reoked long enough to be adequately heated to all parts Rule 2.4.G.3. S DEMERTS. Propared potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.3. S DEMERTS. 	FOOD SUPPLY AND SOURCE Spelled and/or [] adulterated toods are being used and/or served. Rule 2.1.A.1. Spelletarts. Spelletartarts. Spelletarts. Spelletarts. Spelletarts. Spell	Ormer Name MCD # ESTAB # ESTAB # ANI # ROOMS SEATS VR. MO. FORTILLICENSE POSTED VES NO D D T D T D T D T D T D T D T D T D T
Rules 12.3. and 12.5 D. 2 DELETS. 1 Hand Islamsers. 2 Demuent Cleansers. 1 hand Cleansers. <td>Rule so.3. and Inadequate.[] uncovered container age areas were not [] clean.[] fre refuse bin of questionable safety. Fu INSECT, RODENT, Instantion on the premises. The outer [] doo ont adequately screened. Rule 6.10 Sonto facilities. The outer [] doo ont adequately screened. Rule 6.10 Sonto adequately screened. Rule 6.10 ont adequately screened. Rule 6.1</td> <td>WASTEWATER DISPOSAL Signature Structure Structure Storage Stand to be surfacing. Rule 6.2.A. 4 DEMERITS. Signature Storage Stand to be surfacing. Rule 6.2.A. 4 DEMERITS. PLUMBING PLUMBING Signature Storage tank does not have adequate storage. Signature Storage tank does of 1 Storage Storage tank does not have adequate storage. Signature Storage tank house for tolets are: TolLET AND HANDWASH FACILITIES Signature Storage tank to storage tank to storage tanks. Signad Signature Storage tanumber (1 Jonae and (1 Jonae and (1 Jonae</td> <td>TOXIC MATERIALS 47. [] Toxic materials.[] personal medications and/or [] first-aid supplies were: 47. [] Improperty stored.[] Iabeled.[] Iused in food. Rule 7.12. S DEMERTS: 48. [] A copy of the current water analysis was not available at the facility. 49. [] Further testing may be required. Rule 6.1 E.3. 2 DEMERTS. 49. [] Water tested and found to be unsatistacrony. Rule 6.1 A.1. S DEMERTS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] John Rule 6.1 A.2. S DEMERTS. 51. [] Hot and []. J cold water (under pressure) was not provided to the: 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.</td> <td>AND, MAINE CE HEALTH V REPORT Tr Name B AS & J. Robbin 15 Location PURPOSE FILLOWUP FOLLOWUP INVESTIGATION NEW/OTHER</td>	Rule so.3. and Inadequate.[] uncovered container age areas were not [] clean.[] fre refuse bin of questionable safety. Fu INSECT, RODENT, Instantion on the premises. The outer [] doo ont adequately screened. Rule 6.10 Sonto facilities. The outer [] doo ont adequately screened. Rule 6.10 Sonto adequately screened. Rule 6.10 ont adequately screened. Rule 6.1	WASTEWATER DISPOSAL Signature Structure Structure Storage Stand to be surfacing. Rule 6.2.A. 4 DEMERITS. Signature Storage Stand to be surfacing. Rule 6.2.A. 4 DEMERITS. PLUMBING PLUMBING Signature Storage tank does not have adequate storage. Signature Storage tank does of 1 Storage Storage tank does not have adequate storage. Signature Storage tank house for tolets are: TolLET AND HANDWASH FACILITIES Signature Storage tank to storage tank to storage tanks. Signad Signature Storage tanumber (1 Jonae and (1 Jonae and (1 Jonae	TOXIC MATERIALS 47. [] Toxic materials.[] personal medications and/or [] first-aid supplies were: 47. [] Improperty stored.[] Iabeled.[] Iused in food. Rule 7.12. S DEMERTS: 48. [] A copy of the current water analysis was not available at the facility. 49. [] Further testing may be required. Rule 6.1 E.3. 2 DEMERTS. 49. [] Water tested and found to be unsatistacrony. Rule 6.1 A.1. S DEMERTS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] John Rule 6.1 A.2. S DEMERTS. 51. [] Hot and []. J cold water (under pressure) was not provided to the: 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.	AND, MAINE CE HEALTH V REPORT Tr Name B AS & J. Robbin 15 Location PURPOSE FILLOWUP FOLLOWUP INVESTIGATION NEW/OTHER

 34. Disnest/Lensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [[] respiratory or []] gastrointestinal infection, are preparing and serving tood. Rule 31.4. S'DEMERT'S. 28. Personnel: [] with diry hands and/or [] smoking when preparing and serving tood. [] with poor hygienic practice. [] eating, diniking, in tood preparation and/or dish- washing areas. Rules 3.2.4., 3.2.B., and 3.4.4. S DEMERT'S. 29. Hair restraints not worn by tood handlers. Rule 3.3.B. 1 DEMERT'S. 30. Foodmon tood contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open serms). N not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERT'S. 31. Single service anticles improperty. [] stored, [] dispensed, [] handled, [] reused. 32. Wiping cloths: [] dirty, [] not stored property in santizing solutions Rule 5.1.B. () AN () AN	entry [] cooked entry and [] cooked entry and a constraint []] spr. Rule 2 [] spr. Rule 2 [] spr. Rule 2 [] 2.4 H.1.a. 5 [] 2		FOOD SUPPLY AND SOURCE 1. [] Spoiled and/or [] adulterated foods are being used and/or served. Rule 2.1 A.1. 5 DEMERTS. 2. [] Unpasteurized milk. [] milk products. [] cracked eggs.[] unpasteurized egg 3. Canned foods from an unapproved source on premises. being used and/or served. 4. [] Unlabeled. [] improperty labeled containers of food are being used and/or served. 5. Canned goods found. [] leaking. [] with servere dents. [] in rusty condition, 6. [] Shellfish not being kept in original container. [] seafood products misrepresented. 7. Meat and/or meat products not USDA approved. Rule 2.1 A.2. 5 DEMERTS. 7. Meat and/or prepared foods not USDA approved. Rule 2.1 A.2. 5 DEMERTS. 8. Cooked and/or prepared foods resubjected to cross contamination, from [] raw.foods	CITY OF PORT FOOD SERVI INSPECTION INSPECTIO
Scale Appliances: [] hot water inactes: [] refrigerations: [] idequately information and packaged. Rule 12.6: 2 DEMERTS Scale Appliances: [] equipped with an automatic control value. Rule 12.10; Scale 11:1: SDEMERTS: [] refrigeration: [] adquately informatic control value. Rule 12.10; Scale 11:1: SDEMERTS: [] refrigeration: [] refrine: [] refrigeration: [] refrigeration:	CONSTRUCTION OR MAINT 66. Floors, walls, ceilings, [] not smooth, [] Jdirty surfaces. Rules 7.1-7.6. 10 67. [] Lighting [] vertilation inadequate hoods, [] Jductwork, [] Jitters, [] en- 68. [] Premises littered, [] unnecessan 69. Improper storage of [] cleaning equip 70. The sleeping room(s) are: [] inadequate [] undersized: [] improper bed space 71. The [] Toilets, [] lavatories, [] shot 72. [] Hand cleansers, [] towels, were: 73. The carpeting is not: [] clean, [] in g	60. Handwash lavatories: [] clean, [] adequate number: [] accessible: [] fixtures maintained, [] hand cleansing soap. [] sanitary towelhand drying devices not pro- vided [] common towel, Rules 6.3. and 6.8.4 DEMERITS. 62. Storage areas were not [] clean, [] free of ilter, Rule 6.9.4.2 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. 64. [] files, [] rodents, [] incaches; [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 55. Food service taclities: The outer [] doors; [] windows; [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.	WASTEWATER DISPOSAL S3. The subsurface disposal system was found to be surfacing: Rule 6.2.A. 4 DEMERITS. 54. Wastewater was being improperly discharged onto the ground: Rule 6.2.A. 4 DEMERITS. S5. (Mobile food units): [] waste water storage tank does not have adequate storage. S5. (Mobile food units): [] waste water storage tank does not have adequate storage. S5. (Mobile food units): [] waste water storage tank does not have adequate storage. S5. (Mobile food units): [] waste water storage tank does not have adequate storage. S5. (Mobile food units): [] waste water storage tank does not have adequate storage. S6. [] Kitchen sink, [] Jutility sink, [] grease trap, [] drain, [] plumbing; is improperly listing addror maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. S5. Toilets rooms: [] Jutility sink, [] grease trap, [] hort water heater, [] water closets, water systems at the: [] faucet hose. [] hort water heater, [] water closets, water systems at the: [] faucet hose. [] hort water heater, [] water closets, S DEMERITS. S6. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting, doors, [] properly entered, [] tesus provided, [] Jcovered waste receptacle (ladies). Rules 6.5. 6.6. and 6.7. 2 DEMERITS. S9. Inadequate number of [] Imale, and/or [] Iemale toilets. The number of tollets are: [] Imale, and/or [] Imale, and/or [] Iemale toilets. The number of tollets are: []	TOXIC MATERIALS TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: WATER SUPPLY 48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The tree chlorine was less than 0.25 ppm. The measured chlorine residual was []] ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] Looid water (under pressure) was not provided to the: []] short being properly cleaned and sanitized after each day's use. []] is not being properly cleaned and sanitized after each day's use.	LLAND, MAINE ICE HEALTH IN REPORT IN REPORT SCHULAR PURPOSE REGULAR INVESTIGATION NEWYOTHER NEWYOTHER NEWYOTHER NEWYOTHER

Stablishment Representative	
2 1 DEMIGRIT.	Matte - Licensee Cov. • VeiTov - Service - Licensee Cov.
	temperature was [] °F. Rule 5.1.D.4.c. (3). 2 DEMERTIS. 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTI. 45. Dish racks not stored in a santary manner. Rule 5.1.D.6. 1 DEME 46. Gameser. I have a support of the santary manner. Rule 5.1.D.6. 1 DEME
510,33. 4 DEMERITS Same type of place as Reskie Zabbas	D.4.
SOON AS POSSIBLE, NOTIFY DEPARTM	 Hot vater sanitization: The wash-water temperature was not at least 140°F. The sured 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 measure temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.
SARE	 Dishes/utensils are not being sanitized by immersion for one mini- solution containing 50 ppm chlorine minimum and at a temperatur The measured residual was [] ppm and the measured temperatur Rule 5.1.C. 5.b. 4 DEMERITS.] ppm and the measured temperatur 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
A Drinking glasses not suitably sanitized and packaged. Rule 12.9.C. 1 DEMERIT. A Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. A Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. Seconds in clean hot water automatic piots. [] hot water heaters.[] rerigerators.[] clothes drivers.[] [floor automatic piots.[] equipped with an automatic control valve. Rule 12.10.	detergent solution as [] °F. Ru immersion for 30 measured temper
ions Rule 5.1.B. () undersize comits are: [) in adequately ventilated, unclean, [] in disrepair,	A DEMERIT. A DISHWASHING: Dishes/utensis not being: [] scraped; [] scaked; [] tomflust
Constant of the second of	South of the service articles improperty: [] stored; [] dispensed; [] Hules 4.1.A., 4.2.A., and 4.2.B. The service articles improperty: [] stored; [] dispensed; [] Hules 4.4.A. and 5.2.C. 2 DEMERTS.
CONSTITUCTION OF MAINTELANCE OF PHYSICAL FACILITIES G. Floors, walls, collings, () not smooth, () property constructed, () in disrepair, aration and/or dish- foods, () Lighting () ventilation inadequate, () fature(s) not shielded, () dinty ventilation hoods, () ductwork, () filters, () exhaust fars, Fulse 7.6, 7.9, 7.10, 1 DEMERIT, G. [) Premises littered, () unnecessary equipment and articles present. Rule 7.11 A 1	Rule 3.1.A. 5 DEMERITS. 28. Personnet: / with diny hands and/or [] smoking when preparing and a [] with poor hygienic practice.] smoking in food preparation a washing areas. Rules 2.2., 32.B., and 3.4.4. S DEMERITS. 29. Hair restraints not worm by food handlers. Rule 3.3.B. 1 DEMERITS.
were not adequately screened. Rule 6. Were not adequately screened. Rule 6.	emperatures, Rules 2.3.C.1. PERSONNEL manager, Rules 3.5, \ muncable disease(a), [] boil muncable disease(a) a manager
tinn 64 1 Tiles 1 Tradente 1 Teconomic	There is less than 1/4 cubic for sporting food are inadequate not available or used to evalue
AUS: AUBBISH Git: 1 inadequate (<) uncovered containers were being used. Rule 6.9. 2 DEMERITS. Git: 2. Storage areas were not () clean, () free of litter, Rule 6.9. B.4. 2 DEMERITS. WERDITS: 52. Storage areas were not () clean, () free of litter, Rule 6.9. B.4. 2 DEMERITS.	1-F. Hule 2.3.C.4. S DEMERTIS (food(s) not being stored at 140 F. Fules 2.4.G.1., 2.4.H.1.a. (s) (food(s) not being stored at 45 (food(s) not being stored
[cooked long enough to be [] male and [] female. Rule 6: 1 DEMERIT. S. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained; [] hand cleansing scap, [] sanitary towel/nand drying devices not pro- F. Rule 23.C.3. S DEMERITS. oper thawing. The measured j common towel. Rules 63. and 63. 4 DEMERITS.	 Potentially hazardous food(s) not being: [] reheated [] cook adequately heated to all parts Rule 2.4 G.3. 5 DEMERITS. Prépared potentially hazardous foods requiring refrigeration are to 45° or below. The measured temperature was [] F. Rule 20. [] Frozen food not being kept at 0°F, or below; [] improper the property of the second seco
Vously served to the TOILET AND HA	 [5] Unwrapped and/or [5] potentially hazardous food products pre public were being reused. Rule 2.4.11. 5 DEMERITS. 17. Open cans were being used improperty to store food. Rule 2.3.B.7. FOOD TEMPERATURES
I.3.B. 2 DEMERTS. 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly ed or nested, 57. A cross-connection, without backflow device, exists between the drinking closets, water closets, water closets, [] taucet hose, [] hot water heaster, [] water closets, [] other: 1. 2 DEMERTS. [] other: 1. 2 DEMERTS. [] other:	 [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., [3] Food not protected during storage/display; [] food left uncover stored on floor, [] food containers in cold storage double state 4.] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERIT [14] Institutions: Ghost tray(s) [] not kept at 40°F, or below. Rule 2.1.E retained. [] schools: milk not kept at 40°F, or below. Rule 2.1.E [15] Storage of [] food and/or [] beverages in lce or water is prof 2. DEMERITS.
used and/or served. 4. Wastewater was being improperly dis 55. (Mobile food units): [] waste water occurred. 55. (Mobile food units): [] waste water 55. (Mobile 8.1.C.2. 4 DEMERITS.	 washing in between. Rules 2.2.A.1: and 2.3.B.5. S DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being Rule 2.4.B.1: 2 DEMERTS. 11. Food contact surfaces not [] washed. [] rinsed, and/or [] sar and following any kind of operation when contamination may have Rule 5.1.A.3. 2 DEMERITS. 12. Food (loe) contact surfaces are improperty. [] designed [] con-
DEMERITS. [] SINS.[] Jashwashers, or [] Javatories. 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. [] Is not being properly cleaned and sanitized after each day's use. [] Is not being properly cleaned and sanitized after each day's use. [] Is not being properly cleaned and sanitized after each day's use. [] Sinservice and sanitized after each day's use. [Meat and/or meat products not USDA approved. Rule 2.1.A.2. FOOD PREPARATION AND PROTECTION Cooked and/or prepared foods are subjected to a contamination. Rules 2.2.A.1. and 2.3.B Cooked and/or prepared food products w Employees handle raw and cooked or prepared food products w
ed and/or served. [] Further tested and found to be unsatt condition, [] Uther tested and found to be unsatt 50. The free chlorine was less than 0.25 ppr [] I hot and [] cold water (under press	 J Unlabeled, [] Improperly labeled containers of food are being us Rule 2.1.A.2. 1 DEMERIT. Canned goods found: [] leaking, [] with severe dents. [] in russy and/or [] swollen. Rule 2.1.A.1. S DEMERITS. [] Shellfsh not being kept in original container; [] seafood products Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
erved. Rule 2.1.A.1. 47. [] Toxic materials. [] personal mee unpasteur/zed egg ad and/or served. [] labeled. [] www.	FOOD SUPPLY AND SOURCE Source and/or [] adulterated foods are being used and/or s Source and/or Source and/or source and/or source on premises, being used and/or served. Rules 2:1:5:4: 5 DEMERTS. Source on premises, being use Rule 2:1:3:5 DEMERTS.
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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH ON ON OF OF OWNERS OF	Do not Stand
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 Sing 4 sAA, and 5.2.C. 2 DEMERTIS. Stored, [] dispensed, [] handled, [] reused. Wiping cloths: [] dirly, [] not stored properly in sanitizing solutions Rule 5.1.B. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. Dishes/utensils 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. Dishes/utensils are not being sanitized by immersion for 30 seconds in a detergent solution having a temperature of at least 170°F. The measured temperature was [] 1°F. Rule 5.1.C.5. Dishes/utensils are not being sanitized by immersion for 30 seconds in a detergent solution noting at least 130°F. The measured temperature was [] 1°F. Rule 5.1.C.5. Dishes/utensils are not being sanitized by immersion for one minute in a clean chloring mule 5.1.C.5. 4 DEMERTIS. Dishes/utensils are not being sanitized by immersion for one minute in a clean chloring mule 5.1.C.5. b. 4 DEMERTIS. Dishes/utensils are not being sanitized by immersion for a least 130°F. The measured residual was [] 1°F. Rule 5.1.D.3.b. 2 DEMERTIS. Nich-ANICALDISHWASHING: I'F fruide 5.1.D.3.b. 2 DEMERTIS. Hot vater sanitization: The wash-water temperature was not at least 140°F. The measured 165°F her waster dishwashing machine	FOOD TEMPERATURES ROD TEMPERATURES 13. Prepared potentially hazardous food(s) not being: [] inheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. S DEMERTS. 19. Prepared potentially hazardous loods requiring refigeration are not being rapidly cooled to being used imperature was [] [] "F. Rule 2.3.C.4. S DEMERTS. 20. [] Frozen food not being legit at OPF or below. The measured temperature was [] [] "F. Rule 2.3.C.4. S DEMERTS. 20. [] Frozen food not being legit at OPF or below. The measured temperature was [] [] "F. Rule 2.3.C.4. S DEMERTS. 21. Potentially hazardous cold food(s) not being stored at 429F or below. The measured temperature was [] [] "F. Rule 2.4.G.1., 2.4.H.1.4. S DEMERTS. 22. Porticular was [] [] "F. Rule 2.4.G.1., 2.4.H.1.5. S DEMERTS. 23. Crowded refineeration: There is less than 1/4 cubic foot of refigeration per meal. 24. The comtainers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 25. Accurate thermometers not available or used to evaluate hot holding, refneating, and refigeration of [] gastroinnestinal infection. are preparing and serving food, [] lood stored storing tood, [] loods, [] loods, [] loods, [] loods, [] lood release 8(6), [] loods, [] lood released(6), [] lood released(6), [] loods, [] lood release sching, and serving food, [] lood releases food serving food, [] loods, [] loods, [] loods, [] reteating, and refigeration and serving food, [] loods, [] loods, [] loods, [] loods, [] loods, [] lood, [] lood releases food serving food, [] lood releases food serving food, [] lood releases releas, food, [] lood releases, food, [] loods, [] loods, [] lo	r served: Rule 2.1.A.1. Surpasteurized egg Sandor served used and/or served ing used and/or served n rusty condition, n rusty condition, inducts misrepresented. S DEMERITS S DEMERITS inout thorough hand- ing used and/or served. Ing used and/or served. sanitized after each use ve occurred. Sanitized after each use ve occurred. Sonstructed. 4.1.2 DEMERITS. 1.1.2 DEMERITS. 1.1.2 DEMERITS. 1.1.2 DEMERITS. 1.1.2 DEMERITS.	
LODGING 70. [The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, 71. [The [] Undersized, [] allevatories, [] showers, were not: [] clean, [] in good repair, 72. [] Hand cleansens, [] towels, were: [] not found, [] in adequate. Rule 12.4. 73. The carpeting is not: [] clean, [] in good repair, Rule 12.9.C.1 DEMERT. 74. Drinking glasses not suitably santhzed and packaged. Rule 12.6. 2 DEMERTS. 75. Gas Appliances, [] towels, were: [] not found, [] linedequate. Rule 12.6. 76. [] Life safety code violations: 77. [] Life safety code violations: 78. [] Life safety code violations: 8. [] Soon AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 8. [] Soon AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 8. [] Soon AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES CONSTRUCTION Indegrate, [] unnocessary equipment, [] linens, Rules 7.1.1.B. 1 DEMERT.	TOXIC MI 47. [] Toxic materials, [] personal medication 47. [] Improperty stored, [] labeled, [] used WATER SU 48. [] A copy of the current water analysis was [] Further testing may be required. Trule 6. 49. 50. The free chlorine was less than 0.25 ppm. The 51. [] Hot and [] cold water (under pressure) 52. [Mobile food units] The water storage tank: [] 53. The subsurface disposal system was found to 54. 53. The subsurface disposal system was found to 54. 54. Wastewater was being improperty discharged and santitz Rule 8.1.C.1. 2 DEMERITS. 54. Wastewater was being improperty discharged to 55. 55. Mobile food units): [] waste water storage to 56. 56. [] Kitchen sink, [] untility sink, [] grease to 1.1.2.4 DEMERITS. 57. A cross-connection, without backflow device, Rule 31.0.2.4 DEMERITS. 57. A cross-connection, without backflow device, [] hos [] other. 57. TOILET AND HANDW.	NICE HEALTH ION REPORT DAV FOLLOAR NEGULAR PURPOSE FOLLOARUP CONDUCATION NEW/OTHER NEW/OTHER S

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 MANUAL DISHWASHING: 33. Dishes/Uensils not being: [] soraped, [] soaked, [] preflushed, Rule 5.1.C.4. 34. Dishes/Uensils are not being washed in a detergent solution having a temperature is a temperature of at least 170°F. The measured temperature was [] 'F. Rule 5.1.C.5. a DEMERTS. 35. Dishes/Uensils are not being sanitized by immersion for 30 seconds in clean hot water Rule 5.1.C.5.a. 4 DEMERTS. 36. Dishes/Uensils are not being sanitized by immersion for 30 seconds in clean hot water Rule 5.1.C.5.a. 4 DEMERTS. 37. No chemical test kt provided. Rule 5.1.D.4.b. 1 DEMERTS. 38. Hot water sanitization: The wash-water temperature was [] 'F. Rule 5.1.D.3.b. 4 DEMERTS. 39. The final sanitization innse water temperature was not at least 120°F. The measured temperature was [] 'F. Rule 5.1.D.3.b. 2 DEMERTS. 39. The final sanitization innse water temperature was not at least 120°F. The measured temperature was [] 'F. Rule 5.1.D.3.b. 2 DEMERTS. 39. The final sanitization innse water temperature was not at least 120°F. The measured temperature was [] 'F. Rule 5.1.D.3.b. 2 DEMERTS. 40. Sustained 165°F hot water dishwashing machine	 The containers used transporting food are inadequate. Rules 2.4.L.T., and 9.1.A. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. T DEMERIT. No certified food handler/manager. Rules 3.S. Personnei with: [Food (ice) contact surfaces are improperly. [] designed. [] constructed. [] maintained and/or [] located Rules 42.A., 42.B., 43.B., 20 EMERITS. Food not protected during storage/display. [] locd left uncovered. [] local improperly stored on floor, [] food containers in cold storage durble stacked or nested, [] installed, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. Storage of [] food and/or [] potentially hzzardous 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. I DEMERITS. Protentially hazardous food(s) not being: [] incheated [] cooked long enough to be addqualely heated to all parts Rule 2.4.G.3. 5 DEMERITS. Protentially hazardous food(s) not being: [] incheated [] cooked long enough to be addqualely heated to all parts Rule 2.4.G.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 locd(s) not being stored at 140°F or below. The measured temperature was [] F. Rule 2.4.G.1. 2.4.H.1.a. 5 DEMERITS. Potentially hazardous not locd(s) not being stored at 140°F or below. The measured temperature was [] F. Rules 2.4.G.1. 2.4.L.1.a. 5 DEMERITS. Potentially hazardous not locd(s) not being stored at 140°F or below. The measured temperature was [] F. Rules 2.4.G.1. 2.4.L.1.a. 5 DEMERITS. Potentially hazardous not locd(s) not being stored at 45°F or below. The measured temperature was [] F. Rules 2.4.G.1. 2.4.L.1.a. 5 DEMERITS. Potentially hazardous cold tood(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.		CITY OF POP FOOD SER INSPECT NOD # ESTAB # NOD # LICENSE ISSUED LICENSE POSTED VES d NO D LICENSE POSTED VES d NO D
Pules 12.3 and 12.9.0. 2 DEMERTS. 2 DEMERTS. 2 DEMERTS. 2 DEMERTS. 1 Idean cleansers. [] towels, were: [] t The carpeting is not [] clean, [] in good Dinking glasses not suitably sanitized and Gas Applances: [] hot water heaters. [] autonace found in seeping rooms were not autonace found in seeping rooms wer	[공유[집] 및 이공공(종미법) (공영(종합리)	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] fauent hose, [] hort water heater, [] water closels, [] water closels, [] broperly enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptade (ladies), Buies 6.5, 6.6, and 6.7. 2 DEMERTS. 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptade (ladies), Buies 6.5, 6.6, and 6.7. 2 DEMERTS. 59. Inadequate number of [] Imate, and/or [] temale toilets. The number of toilets are: [] mate and [] temale. Rule 6.5 1 DEMERT. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] town to deansing soap. [] sanitary towal/hand drying devices not provided [] common towel, Rules 6.3 and 6.3 4 DEMERTS. 62. Storage areas were not [] clean, [] there of litter, Rule 6.3.3.4.2 DEMERTS. 63. Storage areas are not constitucted to be: [] inaccessible to vermin, [] easily cleaned, [] relues bin of questionable safety, Rules 6.9 and 6.10. 2 DEMERTS.	TOXIC MATERIALS 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: 47. [] Toxic materials, [] personal medications and/or [] first-aid supplies were: 48. [] A copy of the current water analysis was not available at the facility. 49. [] Watter tested and found to be unsatisfactory. Rule 6.11.2.3. 2 DEMERTS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.2.4.5 DEMERTS. 51. [] Hot and [] locid water (under pressure) was not provided to the the: [] Johns F.L. 2. DEMERTS. 52. (Mobile food units) The water storage tank [] boes not have adequate storage. [] Is not being property cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERTS. 54. Wastewater was being improperty cleaned and sanitized after each day's use. 55. (Mobile food units): [] waste water storage tank does not have adequate storage. 54. Wastewater was being improperty discharged onto the ground. Rule 6.2.A. 4 DEMERTS. 55. (Mobile food units): [] waste water storage tank does not have adequate storage. 56. Mobile food units): [] waste water storage tank does not have adequate storage.	CITY OF PORTLAND MAINE FOOD SERVICE HEALTH INSPECTION REPORT DATE DATE VR. MO. DAY FOULOAUDA DATE DATE DATE PURPOSE FEGULAR FEGULAR COMPLANT NEESTIGATION NEESTIGATION NEESTIGATION S COMPLANT NEESTIGATION S C C C C C C C C C C C C C C C C C C

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