

PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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## CITY OF PORTLAND PLANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

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## CITY OF PORTLAND LANNING AND URBAN DEVELOPMENT INSPECTION SERVICES DIVISION

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

MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  1 DEMERIT.  34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] "F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] "F. Rule 5.1.C.5. 2 DEMERITS.  36. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] "F. Rule 5.1.C.5. a. 4 DEMERITS.  36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [ ] "F. Rule 5.1.D.4.b. 1 DEMERIT.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  MECHANICAL DISHWASHING:  38. Hot water sanitization: The wash-water temperature was not at least 180°F. The measured temperature was [ ] "F. Rule 5.1.D.3.b. 4 DEMERITS.  39. The final sanitization mose water temperature was not at least 180°F. The measured temperature was [ ] "F. Rule 5.1.D.3.b. 4 DEMERITS.  40. Sustained 165°F hot water clisinwashing machine "F. Rule 5.1.D.3.c. 4 DEMERITS.  41. Chemical sanitizing ninse water temperature was not at least 120°F. The measured temperature was [ ] "F. Rule 5.1.D.4.c.(2). 2 DEMERITS.  42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.  43. The chemicals sanitizing ninse water temperature was not at least 130°F. The measured temperature was [ ] "F. Rule 5.1.D.4.c.(3). 2 DEMERITS.  44. No chemical sanitizing ninse water temperature was not at least 130°F. The measured temperature was [ ] "F. Rule 5.1.D.4.c.(3). 2 DEMERITS.  44. No chemical sanitizing ninse water temperature was not at least 130°F. The measured temperature was [ ] "F. Rule 5.1.D.4.c.(3). 2 DEMERITS.  45. Dish acts tit provided. Rule 5.1.D.4.c.(3	personnel ules 3.5.  linection, are preparing and se principle (infection), are preparing and se principle (infection), are preparing and se propering (infection), are preparing and se propering (infection), are preparing and set infection, are preparing and set infection, are preparing and set in set	2 DEMERTIS.  2 DEMERTIS.  16. [ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERTS.  17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERT.  18. Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERTS.  19. Properted potentially hazardous foods requiring retrigeration are not being rapidly cooled by 45° or below. The measured temperature was [ ] F. Rule 2.3.C.3. 5 DEMERTS.  20. [ ] Frozen food not being kept at 0°F, or below [ ] Improper trawing. The measured temperature was [ ] F. Rule 2.3.C.4. 5 DEMERTIS.  21. Potentially hazardous hot food(s) not being stored at 1.40°F or above. The measured temperature was [ ] F. Rules 2.3.C.4.H.1.a. 5 DEMERTIS.  22. Potentially hazardous cold food(s) not being stored at 4.5°F or below. The measured temperature was [ ] F. Rules 2.4.G.1. and 2.4.H.1.b. 5 DEMERTIS.  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERTIS.  24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.  1 DEMERIT.  25. Accurate thermometers not available or used to evaluate that holding, cooking, reheating.	FOOD PREPARATION AND PROTECTION  8. Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination, Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS or [ ] other sources of contamination, Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS or [ ] other sources of contamination, Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.  9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.  10. Rev [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.  11) Food contact surfaces not: [5.4] washed [ ], rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred.  11) Food (ice) contact surfaces are improperly; [ ] 4 designed. [ ] constructed. [ ] installed. Rules 4.2.A. 4.2.B. 4.3.A. 4.3.B. 2 DEMERITS.  12) Food (ice) contact surfaces are improperly; [ ] 4 designed. [ ] constructed. [ ] installed. Storage double stacked or fiested. Storage double stacked or fiested. Storage guards absent: Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS. 4.7.4.F.7. Institutions; Ghost ray(s) [ ] not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.  15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2.	ds are to description of the d	SANI# ROOMS SEATS YR. MO. DA
Rules 12.3 and 12.9.D. Z DEMERITS.  72. [ ] Hand cleansers. [ ] towels, were: [ ] not found. [ ] inadequate. Rule 12.4. 2 DEMERTS.  73. The carpeting is not: [ ] clean. [ ] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Dinking plasses not suitably sanitized and packaged. Rule 12.9.C. 1 DEMERITS.  75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators. [ ] clothes dryers. [ ] floor furnaces found in sleeping rooms were not: [ ] adequately vented. [ ] equipped with automatic plots. [ ] equipped with a nuromatic control valve. Rule 12.10.  76. CALLife safety code violations: [ ] TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  Code Enforcement Office.	he outer[ ] doceaned. Rule 6.1  ON OR MAINTE ] not smooth. [ s. 7.1-7.6.1 DEN is 7.1-7.6.1 Jeach ] filters. [ ] each ] unnecessary cleaning equipm re: [ ] inadequa	S3) Tollets rooms:     Completely enclosed, C/4 Equipped with self-closing, tight fitting doors,     property vented,     tissue provided,       covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7, 2 DEMERITS.    S3) Inadequate number of       male, and/or       female tollets. The number of tollets are:	WASTEWATER DISPOSAL  WASTEWATER DISPOSAL  WASTEWATER DISPOSAL  Wastewater was 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.  Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.  Wastewater was being improperly discharge trank does not have adequate storage.  Rule 8.1.C.2. 4 DEMERITS.  PLUMBING  PLUMBING  FLUMBING  FL	TOXIC MATERIALS  47. [A] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were:  47. [A] Improperly stored, [A] labeled, [ ] used in food. Rule 7:12. 5 DEMERITS.  WATER SUPPLY  WATER SUPPLY  48. [ ] A copy of the current water analysis was not available at the facility.  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.  [ ] [ ] Water tested and found to be unsatisfactory. Rule 6:1.A.1. 5 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 50. The free chlorine was less than 0:25 ppm. The measured chlorine residual was 51. [ ] levatories. Rule 6:1.D.1. 5 DEMERITS.  51. [ ] Hot and [ ] gold water (under pressure) was not provided to the:  51. [ ] Hot and [ ] gold water (under pressure) was not provided to the:  52. [ ] Mobile food units) The water storage tank [ ] does not have adequate storage.  52. [ ] Mobile food units) The water storage tank [ ] does not have adequate storage.	Name  Name  Dements  Dements  PURPOSE

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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

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In the second property of the second property	dous food(s) not being: [ ad to all parts Rule 24.6.3 add to all parts Rule 24.6.3 add to all parts Rule 24.6.3 all hazardous foods require measured temperature for the measured temperature foods not being kept at 0°F, or bigging the process of tood(s) not being kept at 0°F, or bigging to the process of tood(s) not being kept at 0°F, or bigging to the process of tood(s) not being the process of the process o	FOOD SUPPLY AND SOURCE [ ] adulterated foods are being used in milk, [ ] milk products, [ ] cracked end and/or served Rules 2.1.8.4.5 DEM MERITS.  MERITS.  I manuapproved source on premises, by Michael Source on the Source on premises, by Michael Source on the Source on t	YES ON NO D SESTABLE TO NO D SESTABLE TO SESSABLE TO S
SHING  SHING  SHING  SHING  SHING  SHING  SHING  SOAKEd. [ ] profit  soaked. [ ] profi	reheated   ] cooked long en   S DEMERITS	eing us eing eing eing eing eing eing eing eing	SANI # POOMS SE
Schella CA E103  Collitions Rule 5.1.B.  Ushed. Rule 5.1.C.4.  Aving a temperature of at 5.1.C.5. 2 DEMERITS.  Conds in clean chlorine re-was:   9.F.  The measured   9.F.  St. 1.0.3.a. 4 DEMERITS.  Tast 120°F. The measured c.(2). 2 DEMERITS.  St. 130°F. The measured c.(2). 2 DEMERITS.  St. 130°F. The measured c.(2). 1 DEMERITS.  St. 130°F. The measured c.(2). 2 DEMERITS.  St. 130°F. The measured c.(2). 1 DEMERITS.  St. 130°F. The measured c.(2). 2 DEMERITS.  St. 130°F. The measured c.(2). 2 DEMERITS.	measuring (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	erved. Rule 2.1.A.1.  unpasteurized egg ed and/or served. g used and/or served. usty condition, usty condition, condition, from [ ] raw foods i. 2 DEMERITS hout thorough hand- hout thorough hand- hout thorough hand- g used and/or served. [ ] Installed, g used and/or served. g used and/or served. 1. 2 DEMERITS. 3.B. 2 DEMERITS. 3.B. 1 DEMERITS. 5. The DE	Zip Code Zip Code  Zip Code  DATE  VR. MO.
70. The sleeping room(s) are [     undersized:     importing room(s) are [     undersized:     importing room(s) are [     undersized:       importing room(s) are [     leads   Rules   1.3 and 12.9 b.; 2.7 and 12.9	60. Handwash law malnahad. [ ] male at malnahad. [ ] wided [ ] com of the complete of the comp	48.   ] A copy of	Location Location PURPO POLLOW-UP COMPLAINT INVESTIGATION NEW/OTHER LOCATION NEW/OTHER LO
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AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AND 5 DEMERITS ITEMS - CORRECT AS MENT WHEN CORRECTED - 874-8300 x 8703  AN	Bequate number, [ ] accessible, [ ] fixtures leguate number, [ ] accessible, [ ] fixtures leguate number, [ ] accessible, [ ] fixtures leguate number, [ ] accessible to vernin, [ ] easily clear were being used. Rule 6.9. 2 DEMERITS.  BE [ ] Inaccessible to vernin, [ ] easily clear uses 6.9 and 6.10. 2 DEMERITS.  BE [ ] Inaccessible to vernin, [ ] easily clear uses 6.9 and 7.12.6. 2 DEMERITS.  BY & ANIMAL CONTROL  T & ANIMAL CONTROL  I'Ve animals (other than security or guide do and 7.12.6. 1 DEMERITS.)  CORS. [ ] Windows. [ ] skylights. [ ] transo 10.D. 4 DEMERITS.  ENANCE OF PHYSICAL FACILITIES [ ] properly constructed. [ ] dirty verntillar manustrans. Rules 7.5, 7.9, 7.0. 1 DEMERIF, [ ] fixture, [ ] lines. Rules 7.5, 7.9, 7.0. 1 DEMERIF equipment and articles present. Rule 7.11.7.  Thent. [ ] linens. Rule 7.11.B. 1 DEMERIT.	CMATERIALS  ations and/or [ ] first-aid supplies were: used in food. Rule 7:12. 5 DEMERITS: used in food. Rule 7:12. 5 DEMERITS:  A   C > C   C   C   T   C   M >   C    Was not available at the facility. le 6.1.E.3. 2 DEMERITS.  stactory. Rule 6.1.A.1: 5 DEMERITS.  If measured chlorine residual was: S.  S.  If measured chlorine residual was: S.  If measured chlorine residual was: S.  If measured chlorine residual was: S.  ITER DISPOSAL  ITER DISPOSAL  ITER DISPOSAL  ITER DISPOSAL  UMBING  UMBING  UMBING  UMBING  UMBING  UMBING  I drain, [ ] plumbing: is impred. Rules 6.4.F. and 7.8. 2 DEMERITS.  Rules 6.4.C. 5 DEM.  I ] Equipped with self-closing, tight fittin provided, [ ] covered waste receptacle (all 1 temple totalets. The number of fallets and 1 totalets.	Reinspection to be conducted within 1 ays
y ventilated, unclean, [ ] in disrepair, Rules 12.9 and 12.11. 1 DEMERIT.  S. were not. [ ] clean, [ ] in good repair.  not found, [ ] inadequate. Rule 12.4  I repair. Rule 12.9 C. 1 DEMERIT.  packaged: Rule 12.9 C. 1 DEMERIT.  ] reinfigerators, [ ] clothes dryers, [ ] floor [ ] adequately vented, [ ] equipped with matic control valve. Rule 12.10  D 5 DEMERITS ITEMS - CORRECT AS  NT WHEN CORRECTED - 874-8300 x 8703  org with Shore A (4) und  CONVECTION OF A CONTROL OF	5 1 DEMERIT. 5 1 DEMERIT. 5 1 DEMERIT. 5 1 DEMERIT. 5 1 DEMERITS. 5 1 DEMERITS. 5 2 DEMERITS. 5 2 DEMERITS. 6 2 2 DEMERITS. 6 3 4 DEMERITS. 6 3 4 DEMERITS. 7 3 WORRE DEING USES. 7 4 DEMERITS. 7 5 WORRE DEMERITS. 7 6 ANIMAL CONTROL 7 8 ANIMAL CONTROL 7 8 ANIMAL CONTROL 7 8 ANIMAL CONTROL 7 9 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	MATERIALS  MATERIALS  MATERIALS  SMIPT  SOLIPLY  WAS NOT AVAILABLE AT THE FACILITY.  6 6.1.E.3. 2 DEMERITS.  And Copy. Rule 6.1.A.1. 5 DEMERITS.  And Copy. Rule 6.1.A.1. 5 DEMERITS.  And The measured chlorine residual was not provided to the:  The measured chlorine residual was.  The DISPOSAL  TER	122455



38. Hot water sanitzation: The wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1D.3.b. 2 DEMERITS.  39. The final sanitzation rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1D.3.b. 4 DEMERITS.  40. Sustained 165°F hot water dishwashing machine	Include Hules 4.24. 4.2 And 4.2 DEMERTS. Stored, [ ] dispensed, DEMERTS. Stored, [ ] dispensed, DEMERTS. Stored property in sanitizing stored property in sanitizing stored property. In sanitizing stored in a detergent solution has temperature was [ ] F. Rule 5 ig sanitized by immersion for one michlorine minimum and at a temperature stored in measured temperature. I ppm and the measured temperature.	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 2.3.C.1. and 2.3.D.2. 1 DEMERIT.  26. No certified food handler/manager. Rules 3.5.  27. Personnel with:   communicable disease(s)     Jobils     Jinfected wound(s)	index	Employees handle raw and cooked or prepared food products v washing in between. Rules 2.2.A.1 and 2.3.B.5: 5 DEMERITS.  Raw [ ] fruits and/or [ ] vegetables are not washed before be Rule 2.4.B.1.2 DEMERITS.  Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] and following any kind of operation when contamination may ha Rule 5.1.A.3.2 DEMERITS.  Food (tee) contact surfaces are improperly: [ ] designed, [ ] or Food not protected during storage/display: [ ] food left uncovery: stored on floor, [ ] food containers in cold storage double stab [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERIT Institutions; Ghost tray(s) [ ] not kept. [ ] not dated. Rule 10.2 retained. [ ] schools: milk not kept at 40°F, or below. Rule 2.1.1 Storage of [ ] food and/or [ ] beverages in ice or water is prof. 2 DEMERITS.		Owner Name  Owner Name  Owner Shall  Address  ONT OF P  FOOD St  INSPEC  DATE  O 5 1 7 0  LICENSE POSTED  VES 20 NO D  LICENSE POSTED  VES 21 NO D  LICENSE POSTED  VES 21 NO D  COP Code  AND H  ESTAB #  SANI #  ROOMS  STES  YA. MO  LICENSE POSTED  VES 21 NO D  LICENSE POSTED  LICENSE POSTED  VES 21 NO D  LICENSE POSTED  VES 21 NO D  LICENSE POSTED  VES 21 NO D  LICENSE POSTED  LICENSE POSTED  VES 21 NO D  LICENSE POSTED  LICENSE PO
	The sleeping room(s) are: [ ] inadequation [ ] Indersized: [ ] Improper bed spacify. The [ ] Tollets [ ] lavatories [ ] show the spacify of the spacify of the spacify. It is a proper bed spacify. The carpeting is not [ ] clean. [ ] in grandless are sturbed as a proper space of the space of	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.  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,  67. [ ] Juditwork, [ ] 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.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.	TOILET ANI  TOILET	53. The subsurface dispos 54: Wastewater was being 55. (Mobile food units); [ 55. [] Kitchen sink, [] u [] I sized, [] installed 57.] A cross-connection, w water systems at the:	### TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first personal medications and/or [ ] used in food. Rule 7.  48. [ ] A copy of the current water analysis was not available at [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMER	SERVICE HEALTH SECTION REPORT  DATE  PURPOSE POLLOW-UP POLLOW-UP NEWNOTHER  NEWNOTHER  SETAB. TYPE Reinspection to be conducted 4 PT Conspectant NEWNOTHER  STATE  STATE  DEMERITS  DEMERITS  SOMPLAINT COMPLAINT COMPLA



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CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

41. Chemical sanitz temperature was 42. Sanitzing chemicals sanitzing chemicals sanitzing chemicals sanitzing chemicals sanitzing chemicals sanitzing chemical test 45. Dish racks not state 46. Gauges: [ ] not	34. Dishes/utensils least 120°F The least 120°F The solutions with at temperar Rule 5.1.C.5.a. 36. Dishes/utensils solution contain The measured rule 5.1C.5.b. 37. No chemical tes MECHANICAL DISH 38. Hot water sanitus uned temperature was 40. Sustained 165°FF	Rule 31A. 50 Rules 41A. an Rules 4.A.	adequately Prepared to [ ] Frozer [ ] Frozer [ ] Frozer temperatur Potentially temperatur t	9 Employees hardler washing in between 10. Raw [ ] fruits and/of Rule 2.4.B.1. 2 DEM 11. Food contact surface and following any kill Rule 5.1.A.3. 2 DEM 12. Food (loe) contact surface and following any kill Rule 5.1.A.3. 2 DEM 13. Food on floor, [ ] I maintained and 13. Food on floor, [ ] I sneeze guards 14. Institutions: Gnost the retained, [ ] school 2 DEM ERTIS. 15. Storage of [ ] food 16. [ ] Uniwrapped and 17. Open cans were being it is public were bein	1. [ ] Spoiled and/or [ ] S DEMERITS. 2. [ ] Jurpasteurized m products being used of the 2.1.A.3 S DEM 4. [ ] Unlabeled [ ] In Rule 2.1.A.2 1 DEM 5. Canned goods found and/or [ ] Shellfish not being used of the and/or meat products and/or prepared of the sources of [ ] Ooked and/or prepared of the sources of [ ] Shellfish not being used to be a source	Owner Name  Address  MCD #  ICENSE ISSUED  LICENSE POSTED
ers: The wash-water i ] F. Rule 5.1.  J. F. Rule 5.1.  cals not automatically antizing rinse water to least te le j. F. Rule 5.1.  kit provided. Rule 5.1.  ored in a sanitary man provided [ ] inoperati	nrsils are not being washed in a F. The measured temperature by nosils are not being sanitized by perature of at least 170°F. The "S.a. 40 DEMERITS".  The state of the sanitized by natining 50 ppn chlorine minimals of esidual was [	Listopy or [ ] gastrointestina A. S DEMERT'S.  A. S DEMERT'S.  DEMERT'S.  DEMERT'S.  DEMERT'S.  DISTRICT STATE AND S	ed to all parts Hug isally hazardous for The measured ten I not being kept at I of being kept at I of Rule roous cold food(s) roous cold food(s) root f	aw and Rules: Ru		YES ON NO D
lemperature was not at le D.4.c.(1). 2 DEMERITS. dispensed. Rule 5.1.D.4. mperature was not at le D.4.c.(3). 2 DEMERITS. D.4.b. 1 DEMERIT. D.4.b. 1 DEMERIT. ner: Rule 5.1.D.6. 1 DEMERIT. Ner. Rules 5.1.D.1. and 5.	deterras [ meas; meas; meas; meas; meas; man deterrant d	nal infection, are prepairing and serving food dor!     smoking when prepairing and serving leating, drinking, in food preparation and/or.     and 3.4.A. 5 DEMERITS.	requiring refrigeration are requiring refrigeration are requiring refrigeration are required was [ ] "F. Rul (.C.4. 5 DEMERITS.). being stored at 140°F or being stored at 45°F or the being stored at	ppared 23.8.5. 23.8.5. 23.8.5. 23.8.5. 24.2 A 5.4.2 A 5.4.2 A 6.4.2 A	Iterated foods are being used and/ Iterated foods are being used and/ I milk products. [ ] cracked eggs. Served Rules 21.B.4. S DEMERITS.  any labeled containers of food are the eaking. [ ] with severe dents. [ ] 1.A.1. S DEMERITS. I nort USDA approved. Rule 2.1.A.2.  DREPARATION AND PROTECTIONS of the Sules 2.2.A.1. and 2.3.	SANI # ROOMS SITES
It least 120°F. The measured IS.  2.4.c.(2). 2 DEMERITS. least 130°F. The measured IS.  S.  DEMERIT.  DEMERIT.  d 5.11.D.2. 1 DEMERIT.	having a te 5.1.0.5. 2 seconds in a seconds in a second in a minute in a minute in a minute in a stature of at minute at 140 in S. 1.10.3 a second in S. 1	al infection; are preparing and serving food of [ ] smoking when preparing and serving food eating, drinking, in food preparation and/or dishand 3.4.4. S DEMERITS.  Iders, Rule 3.3.B. 1 DEMERITS.  PMENT AND UTENSILS  requipment [ ] in disrepair (cracks chips, pits, opoles 4.1.4., 4.2.4., and 4.2.B. 2 DEMERITS.  ] stored, [ ] dispensed, [ ] handled, [ ] reuse ed properly in sanitzing solutions Rule 5.1.B.  ISHWASHING  SHWASHING	s DEMICHIS.  3 DEMICHIS.  was   ] F. Rule 2.3.C.3. 5 DEMERTS.  low:   ] Improper thawing. The measured St DEMERTS.  Stored at 140°F or above. The measured Stored at 140°F or above. The measured 2.4.H.1.a. 5 DEMERTS.  stored at 45°F or below. The measured and 2.4.H.1.b. 5 DEMERTS.  4 cubic foot of refrigeration per meal.  adequate. Rules 2.4.L.1., and 9.1.A.  d to evaluate hot holding, cooking, reheating, \$2.3.C.1. and 2.3.D.2. 1 DEMERIT.  NUEL  NUEL	이 나는 얼마나 아시아와 오를 되었다.	serve lung lung oduct	SEATS ZIP Code
weed	1 B	56. Fl dish. 67. R dish. 67. R 68. R 69. Ir 1 (9). Ir 1 (9). Ir 1 (9). Ir 2 (1). T 1 (1). T 2 (1). T 2 (1). T 2 (1). T 2 (1). T 3 (1). T 3 (1). T 4 (1). T 5 (1). T 7 (1). T 7 (2). T 7 (2). T	5	SS	ods   51.   55.   1.   1.   1.   1.   1.	Stabilishment Name  Should be
forcepant Officer	Drinking glasses not suita Gas Appliances: [ ] hot, furnaces found in sleeping automatic pliots. [ ] equi automatic pliots. [ ] e	CONSTRUCTION CONS, walls, cellings, [ ] cliry surfaces. Rules ? ] Lighting [ ] ventilatior cods, [ ] ductwork, [ ] if Premises littered, [ ] cle EMERIT.  proper storage of [ ] cle indersized, [ ] improp le [ ] Tollets, [ ] levator ise 12.3, and 12.9, 2 e carpeting is not [ ] cle DEMERITS.	maintained. [ ] thand clear vided [ ] common towell vided [ ] common towell vided [ ] madequate, [ ] uncoversionage areas were not con [ ] refuse bin of questional [ ] refuse bin of the premise found on the premise found service facilities: The were not adequately screen	he subsurface disposal syst lastewater was being improvious trace of the state of t	inproperly stored. [ ] A copy of the current Further testing may be free chlorine was less [ ] before chloring properly lie 8.1.C.1. 2 DEMERIT	PURPOSE STIGATION WOTHER STIGATION S
May	bly sanitized an water heaters, [] water heaters, [] yooms were no pood with an au tions:	IOR MAINTEI  not smooth, [ 1-7.6.1 DEN  1-7.6.1 DEN  inadequate   liters.[ ] swh  liters.[ ] swh  unnecessary o  saning equipm  LO  ] inadequate  ber bed spacin  ies.[ ] show  ber bed spacin  ies.[ ] show  ber were:[ ]  beneer:[ ] show  beneer:	rered container  red container  red container    container   conta	WASTEWATI tem was foun pony dischair te water stora  PLUI sink, [ ] grea or maintained to acade hose, [] y-dussue put y-du	TOXIC MATE  Teached, [ ] labeled, [ ] lased in water analysis was reay be required. Rule 6.1.E found to be unsatisfactory, less than 0.25 ppm. The water (under pressure) water (under pressure) water (under pressure) water storage tank: [ ] levator storage tank: [ ] erly cleaned and sanitized ERITS.	ESTAB. TYPE
Very	d packaged. Rule 12.6. 2 DEMERITS.  Jeringerators, [ ] Clothes dryers, [ ] floor rot [ ] adequately remed. [ ] equipped with tomatic control valve. Rule 12.10.  NID 5 DEMERITS ITEMS - CORRECT AS ENT WHEN CORRECTED - 874-8300 X 8703	ENANCE OF PHYSICAL FACILITIES [MERIT] IMERIT	Sanitary towel/hand drying devices not pro- 6.8 4 DEMERITS.    BBISH	ANDWASH FACILTIES  (1) I female tollets. The number of tollets are:  (3) I female tollets. The number of tollets are:  (1) I female tollets. The number of tollets are:  (1) I female tollets. The number of tollets are:  (1) I female tollets. The number of tollets are:  (1) I female tollets. The number of tollets are:  (1) I female tollets. The number of tollets are:	MATERIALS  lons and/or [ ] first-aid supplies were: ad in food. Rule 7.12. 5 DEMERTS.  SUPPLY  SUPPLY  SUPPLY  SUPPLY  SOLUTION  SOLUTIO	Reinspection to be conducted within days letter of follow-up
	DEMERITS. sdryers. [ ] floor l ] equipped with 12.10. CORRECT AS - 874-8300 X 8703	SICAL FACILITIES  Structed. [ ] in disrepair,  t shielded. [ ] dirty vernilation is 7.6, 7.9, 7.10. 1 DEMERIT.  articles present. Rule 7.11.A.1.  Rule 7.11.B. 1 DEMERIT.  Rule 7.11.B. 1 DEMERIT.  In disrepair, and 12.11. 1 DEMERIT.  J. clean. [ ] in good repair.  J. clean. [ ] in good repair.  J. clean. [ ] in good repair.  J. clean. [ ] in disrepair.	J devices not pro-	A. 4 DEMERITS. 32.A. 4 DEMERITS. 32.A. 4 DEMERITS. 32.A. 4 DEMERITS. 32.A. 5 DEMERITS. 32.A. 6 DEMERITS. 34.C. 5 DEMERITS. 34.C. 5 DEMERITS. 34.C. 5 DEMERITS. 35.C. 5 DEMERITS. 36.C. 1 Informes	plies were: MERITS.  Ty  Idual was  are storage,	DEMERITS 5 PT 1 PT

Yellow - State Opy • Pink - Inspections Opy



CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

	adatabaran 1		
JUSH DISHOS/Idensis 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 [	PERSON PERSON ger. Rules 3.1 bile disease 3.2 bile disease 3.2 bile disease 3.1 captured infect person of the color captured infect captured infect captured in a desperature was antized by im captured in a desperature was perature was perature was captured in a desperature was perature was	5. Canned goods found:   leaking     with severe dents.   in trusy formular, and/or   goods found:   leaking   leaki	COURCE  Guesd and/or served.  Tip Code  INSPEC  Establic  ADATE  SITES  SHES  SHES  SHES  SHES  SEATS  YR.  MO.  DATE  AND  STES  SEATS  YR.  MO.  Tolorous  SEATS  Of food are being used and/or served.  Tolorous  Tol
TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X B AND A MARKET WHEN CORR	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. [Floors, walls, ceillings, [ ] the state of the foods, [ ] lighting [ ] yentilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventila hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT.  67. [ ] Lighting [ ] yentilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventila hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT.  68. [ ] Premises littered, [ ] unnocessary equipment and articles present. Rule 7.11.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11, 1 DEMERIT.  71. The [ ] Toilets, [ ] avaitories, [ ] showers, were not [ ] clean, [ ] in good repair, Rules 12.3, and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4.  73. The carpeting is not [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances: [ ] hot water heaters. [ ] refrigerators. [ ] clothes dryers. [ ] fit unaces found in sleeping rooms were not. [ ] adequately vented, [ ] equipped walls manufactions. Rule 12.10.	Ine tree chlorine was less train U.23 phin.   Imale 6.1.4.2. 5 DEMERITS.   State Ref.   Sands.   Sands   San	PURPOSE PEGULAR PURPOSE POLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 PURPOSE ESTAB. TYPE Reinspection to be conducted 4 PT OLIC MATERIALS INVESTIGATION 4 POLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 PURPOSE ESTAB. TYPE Reinspection to be conducted 4 PT OLIC MATERIALS INVESTIGATION 4 POLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 PURPOSE ESTAB. TYPE Reinspection to be conducted 4 PT OLIC MATERIALS Inproperty stored. 1 personal medications and/or 1 first-aid supplies were:  17



## CITY &F PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

## 375-0-001

				· · · · · · · · · · · · · · · · · · ·	in	
	DISHWASHING  J: [ ] Scraped, [ ] Soaked, [ ] prefluid in a detergent solution has ed temperature was [ ] ?F. Rule 5. eling santitzed by immersion for 30 seathers. The measured temperature measured temperature methodine minimum and at a temperature measured temperature was not at least 13 of F. Rule 5.1.D.4.b. 1 DEMERIT.  G:  G:  He washwater temperature was not at least 18 of S. Rule 5.1.D.4.c.(1). 2 DEMERITS.  Wash-water temperature was not at least 18 of S. Rule 5.1.D.4.c.(1). 2 DEMERITS.  F. Rule 5.1.D.3.b. 4.DEMERITS.  See F. Rule 5.1.D.3.b. 4.DEMERITS.  PERIOR S. RULE S. RU	and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.  PERSONNEL  26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ communicable disease(s), [ ] bolls, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food, [ ] with poor hygienic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  30. Food/non food contact surfaces of equipment [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  31. Single service articles improperly. K/] stored, [ X dispensed, [ ] handled, [ ] reused.  32. Wiping cloths: [ X] dirty. [ X] not stored properly in sanitizing solutions Rule 5.1.B.	Protections were only several property of the protection of the pr	8. "Cooked and/or prepared foods are subjected to cross contamination, from   ] raw foods or   ] other sources of contamination. Rules 2.2.4.1; and 2.3.8.5. 2 DEMERITS  9. Employees handle raw and cooked or prepared food products without thorough hands washing in between. Rules 2.2.4.1; and 2.3.8.5. 5 DEMERITS.  10. Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.8.1; 2 DEMERITS.  11. Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.4.3. 2 DEMERITS.  12. Food (ice) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed, Rule 5.1.4.3. 2 DEMERITS.  12. Food not protected during storage/display: [ ] food light uncovered, [ ] food improperly storage double stacked or nested. [ ] stored on floor, [ ] food containers in cold storage double stacked or nested. [ ] stored on floor, [ ] food containers in cold storage double stacked or nested. [ ] stored on floor, [ ] foot kept. [ ] not dated, Rule 10.2 [ ] 1/12 pint milk not retained, [ ] schools: milk not kept at 40°F, or below. Rule 2.1.8.1. 2 DEMERITS.  13. Storage of [ ] food and/or [ ] beverages in lice or water is prohibited. Rule 2.4.1.2.  2 DEMERITS.  15. Storage of [ ] hot have 2.4.3.1. 5 DEMERITS.  16. [ ] Unwrapped and/or [ ] beverages in lice or water is prohibited. Rule 2.4.1.2.  17. December 19. Dementally hazardous food products previously served to the public were being reused. Rule 2.4.3.1. 5 DEMERITS.	FOOD SUPPLY AND SOURCE  1. [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.  5. DEMERITS.  2. [ ] Unpasteurized milk; [ ] milk products. [ ] cracked eggs. [ ] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5. DEMERITS.  2. [ ] Unpasteurized milk; [ ] milk products. [ ] cracked eggs. [ ] unpasteurized egg products being used and/or served. Rule 2.1.A.3. 5. DEMERITS.  3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.2. 1 DEMERIT.  4. [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.  5. Canned goods found: [ ] leaking [ ] with severe demts. [ ] in rusty condition.  5. Canned goods found: [ ] leaking [ ] with severe demts. [ ] in rusty condition.  6. [ ] Shellies not being kept in original container; [ ] seafood products misrepresented.  6. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.  7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.  FOOD PREPARATION AND PROTECTION	Owner Name  Establishma  Address  SANI # ROOMS  SEATS  YR. MO.  LICENSE ISSUED  YES D NO D  LICENSE POSTED  YES D NO D  Establishma  Owner Name  Establishma  DATE  Owner Name  Owner Name  Figure 12
Code Enforcement Officer	72. [ ] Hand cleansers, [ ] towels, were: [ ] not found. [ ] inadequate. Rule 12.4 2 DEMERTI'S. 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 a automatic control valve. Rule 12.10. 76. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.  • ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	were round 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.  65. Food service facilities: The outer! [] doors; [] windows; [] skylights; []] transoms were not adequately screened. Rule 6:10.D. 4 DEMERITS.  66. Floors, walls, collings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7:1-76.1 DEMERIT.  67. [A] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7:6, 7:9, 7:10, 1 DEMERIT.  68. Improper storage of [] cleaning equipment, [] linens. Rule 7:11.B. 1 DEMERIT.  69. Improper storage of [] cleaning equipment, [] linens. Rule 7:11.B. 1 DEMERIT.  70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12:9 and 12:11. 1 DEMERIT.  71. The [] Tollets, [] Javatories, [] Jinowers, were nott [] clean, [] in good repair.	No, and by A. 2 DEMERNI S. No, and by A. 2 DEMERNI S. and [ ] [male, and/or and [ ] [clean, [ ]] ad [ ] [] and cleansing soap. [ ] ormnon towel. Rules 6.3. an ommon towel. Rules 6.3. an analysis of the constructed contains ass were not [ ] Jelean, [ ] [ ] ass are not constructed to be bin of questionable safety. F  INSECT, RODEN  INSECT, RODEN	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.  Fulle 8.1.C.2. 4 DEMERITS.  PLUMBING  PLUMBING  Fulle 8.1.C.2. 1 DEMERITS.  [ ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  [ ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  77. A cross-connection, without backflow device, exists between the dinking and the waster water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closels, water systems at the: [ ] faucet hose, [ ] hot water heater, Rule 6.4.C. S DEMERITS.  TOILET AND HANDWASH FACILITIES  Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] issue provided, [ ] covered waste receptacle (ladies).	TOXIC MATERIALS  Toxic materials.   Depresonal medications and/or   Ifirst-aid supplies were:  WATER SUPPLY  WATER SUPPLY  48.   A copy of the current water analysis was not available at the facility.   Further testing may be required. Fulle 6.1.E.3. 2'DEMERITS.  39.   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 possible of 1.A.2. 5 DEMERITS.  51.   Hot and [ Jooid water (under pressure) was not provided to the:   Jishks. [ ] dishwashers. or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.  52. [ Mobile food units) The water storage tank: [ ] does not have adequate storage.   Jish not being properly cleaned and sanitized after each day's use.	AND



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

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MANUAL DISHWASHING:

33. Dishes/urensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. FOOD EQUIPMENT AND UTENSILS

Fooding food contact surfaces of equipment: [ ] in disrepair (gracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.4., 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. LICENSE POSTED The containers used in appears of the containers used to evaluate hot holding, cooking, reheating, locurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures, falles 2.3.C.1. and 2.3.D.2. 1 DEMERT. FOOD PREPARATION AND PROTECTION

Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods critically 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 handwasting 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. (J) ertified food handler/manager, Rules 3.5.

ornel with: | communicable disease(s), [ ] boils, [ ] infected wound(s), espiratory.or [ ] gastromostinal infection, are preparing and serving food. FOOD SUPPLY AND SOURCE

Spoiled and/or | ] adulterated foods are being used and/or served. Rule 2.1.A.T.

DEMERITS. nned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, [/or [ ] swollen: Rule 2.1.A.1; 5 DEMERITS.

Shellfish not being kept in original container; [ ] seafood products misrepress 2.1.B.2 and 2.1.B.3; 1 DEMERITS.

at and/or meat products not USDA approved. Rule 2.1.A.2; 5 DEMERITS. led refrigerator. 10.1. 2 DEMERITS (ice) contact surfaces are improperly. [ ] designed. [ ] constructed. [ ] installed naintained and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. ? DEMERITS. not protected during storage/display. [ ] food left uncovered. [ ] food improperly of on floor, [ ] food containers in cold storage double stacked of nested, inches guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. Those guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. Those guards are in the properly inches guards and or [ ] not kept. [ ] not dated. Rule 10.2 [ ] 1/2 pint milk not led. [ ] schools: milk not kept at 40°E, or below. Rule 2.1.B.1. 2 DEMERITS. The proposition of the property of the d contact surfaces not [3] washed, [3] rinsed, and/or [3] sanitized after each use following any kind of operation when contamination may have occurred. nwrapped and/or [ ] potentially hazardous food products previously served to the were being reused. Nule 2.4.1.1. S DEMERITS.

cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. ISSUED ners used transporting food are inadequate. Rules 2.4.L1., 0 led. [ ] improperly labeled containers of food are being used and/or served 2. 1 DEMERTI. YES, O DISHWASHING N 0 0 or [ ] smoking when preparing and serving food, eating, drinking in food preparation and/or dishard 3.4.A. 5 DEMERITS. 8 4 C 5000 . [ ] oracked eggs.[ ] unpasteurized egg 2.1.B.4. 5 DEMERITS. on premises, being used and/or served. SANI # MARIANT. sanitizing solutions Rule 5.1.B. Rule 2.1.A.2. 5 DEMERITS. ROOMS Ü SEATS 63 misrepresented 2 CV CV 1 ∌ Ca 5 (3) 64. [ ] flies, [ ] rodents, were found on the pren 65. Food service facilities; were not adequately so " Doli - Chersell 2 긔 70. The 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 foods, [ ] dirty ventilations. [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 61. [ ] inadequate, [ ] 62. Storage areas were re 63. Storage areas are no [ ] refuse bin of que 68. [ ] Premises littered, DAY 59 ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8 56 A DEMERITS.

1 Life safety code violations: 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 jpm. Rule 6.1.A.2. 5 DEMERITS.
51. [] Jepm. Rule 6.1.A.2. 5 DEMERITS.
51. [] Hot and [] cold water (under pressure) was not provided to the:
[] sinks, [] dishwashers, or [] Javatories. Rule 6.1.D.1. 5 DEMERITS. TOXIC MATERIALS

1 Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were: [ ] improperly stored, [ ] labeled, [ ] used in food: Rule 7.12. 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). Inadequate number of 1 male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERIT. WASTEWATER DISPOSAI
The subsurface disposal system was found to be surfac
Wastewater was being improperly discharged onto the g
(Mobile food units): [ ] waste water storage tank does r
Rule 8.1.C.2. 4 DEMERITS. PURPOSE
REGULAR .............
FOLLOW-UP .........
COMPLAINT ........
INVESTIGATION .......
NEW/OTHER ....... Sychol PLUMBING

| Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly | 15ized. [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.

| cross-connection, without backflow device, exists between the drinking and the wastester systems; at the: [ ] faucet hose. [ ] hot water heater. [ ] water closests.

| other | Rule 6.4.C. 5 DEMERITS. LODGING

Lepling room(s) are: [ ] inadequately ventilated; unclean, [ ] in disrepair, indersized; [ ] improper bed spacing. Rules 12.9 and 12.11: 1 DEMERIT.

12.3. and 12.9.D. 2 DEMERITS.

13.4. and cleansers, [ ] towels, were; [ ] not found for the content of sinks, [ ] distrivashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS, lobile food units) The water storage tank: [ ] does not have adequate sto ] is not being properly cleaned and sanitized after each day's use. Strote 2000 storage of [ ] cleaning equipment, [ ] linens J. P. Brien not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.

not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS
[ ] hot water heaters. [ ] refrigerators. [ ] clothes dryers. [ ] sleeping rooms were not: [ ] adequately vented. [ ] equippe [ ] equipped with an automatic control valve. Rule 12.10. Jak tol CARD INSECT, RODENT & ANIMAL CONTROL

[ ] roaches, [ ] live animals (other than security or guide dogs) mises. Rule 6.10. and 7.12.G. 4 DEMERITS.

[ ] skylights, [ ] transoms SURVER Promo Loss (C) 6 4 10 1 ered containers were being used. Rule 6.9. 2 DEMERITS.
] clean. [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS.
structed to be: [ ] inaccessible to vermin. [ ] easily cleaned,
able safety. Rules 6.9 and 6.10. 2 DEMERITS. adequate, [ ] fixture(s) not shielded, [ ] dirty ventilator is, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT, recessary equipment and articles present. Rule 7.11.A.1 an. [ ] adequate number. [ ] accessible. [ ] fixtures g soap. [ ] Sanitary towe/hand drying devices not proles 6.3. and 6.8. 4 DEMERITS. RALARA Yorthoppe 2000 BACK ROS Leaned CANTITIO BOTELLEDO SON FLOOR on Samo Schools . [ ] refrigerators. [ ] clothes dryers. [ ] floor not [ ] adequately vented. [ ] equipped with automatic control valve. Rule 12.10. RUBBISH Reinspection to be within day is transacions. Rule 7.11.B. 1 DEMERIT. cing. Rule 6.2.A. 4 DEMERITS.
ground: Rule 6.2.A. 4 DEMERITS.
s not have adequate storage.  $\bigcirc$ 5 PT 2 PT

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OF PORTLAND, MAINE

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FOOD TEMPERATURES

18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. S DEMERTS.

19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to the period potentially hazardous foods requiring refrigeration are not being rapidly cooled to Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to Prepared potentially hazardous food prepared was [] Prepared potentially hazardous food food(s) not being stored at 140°F or above. The measured representative was [] Prepared potentially hazardous hot food(s) not being stored at 140°F or above. The measured representative was [] Prepared potentially hazardous cold food(s) not being stored at 145°F or below. The measured representative was [] Prepared potentially hazardous cold food(s) not being stored at 145°F or below. The measured representative was [] Prepared potentially hazardous cold food(s) not being stored at 150°F or below. The measured representative was [] Prepared potentially hazardous cold food(s) not being stored at 150°F or below. The measured representative was [] Prepared potentially hazardous cold food(s) not being stored at 150°F or below. The measured potentially hazardous cold food(s) not being stored at 150°F or below. The measured potentially hazardous cold food(s) not being stored at 150°F or below. The measured potentially hazardous cold food(s) not being stored at 150°F or below. The measured potentially hazardous cold food(s) not being stored at 150°F or below. The measured potentially hazardous cold food(s) not being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at 150°F or being stored at FOOD PREPARATION AND PROTECTION

R. 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.

See [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 3 DEMERITS.

Washing in between: Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

Washing in between: Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

Washing in between: Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

Washing in between: Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

Washing in between: Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.

Rule 2.4.B.1. 2 DEMERITS.

11. Food contact surfaces not [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred.

Rule 2.1.A.3. 2 DEMERITS.

12. Food contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed, Rule 5.1.A.3. 2 DEMERITS.

[ ] maintained and/or [ ] located, Rules 4.2.A. 4.2.B. 4.3.A. 4.3.B. 2 DEMERITS.

[ ] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS.

[ ] streeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS.

14. Institutions: Ghost tray(s) [ ] not dated, Rule 10.2. 11.Z pint milk not sept at 4.0°F, or below. Rule 2.1.B.1. 2 DEMERITS.

15. Torage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.

15. Torage of [ ] food and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.

17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. 2. [ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpasteurized egg.
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, [ ] improperly labeled containers of food are being used and/or served.
4. [ ] Unlabeled, [ ] leaking, [ ] with severe dents, [ ] in rusty condition.
5. Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition.
6. [ ] Shellifish not being kept in original container; [ ] seafood products misrepresented.
6. [ ] Shellifish not being kept in original container; [ ] seafood products misrepresented.
7. Meat and/or meat products not USDA approved. Rule 2:1.A.2. 5 DEMERITS. 0|5|1|7|0 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was | | °F. Rule 5.1.D.3.b. 2 DEMERITS.

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

40. Sustained 165°F hot water dishwashing machine | °F. Rule 5.1.D.3.a. 4 DEMERITS.

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

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

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

44. No chemical test kit provided. Rule 5.1.D.4.c.(3). 2 DEMERITS.

45. Dish packs not stread in a soniton macroal Bullo E10.6. Spoiled and/or [ ] adu 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.
35. Dishes/utensils are not being sanitzed by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ]°F. Rule 5.1.C.5.a. 4 DEMERITS.
36. Dishes/utensils are not being sanitzed by immersion for one minute in a clean chlorine solution containing 30 ppm chlorine minimum and at a temperature of at least 130°F, solution containing 40 ppm chlorine minimum and at a temperature was [ ] °F. Rule 5.1.C.5.b. 4 DEMERITS.
37. No chemical test lift provided. Rule 5.1.D.4.b. 1 DEMERIT. MANUAL DISHWASHING: 33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 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 DEMERT. FOOD EQUIPMENT AND UTENSILS

Foodhon food contact surfaces of equipment [.] in disrepair (cracks, chips, pits, open seams), [.] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

Single service articles improperly: [.] stored, [.] dispensed. [.] handled, [.] reused. 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. No certified food handler/manager. Rules 3.5.

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

Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food personnel: [ ] with poor hygienic practice. [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS.

Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. YES 🗆 YES O FOOD SUPPLY AND SOURCE Iterated foods are being used and/or served. Rule 2.1.A.1. of food are being used and/or served. 1 DEMERIT. and 5.1.D.2. C) 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.]

[ Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.]

[ Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.]

[ Jenn. Rule 6.1.A.2. 5 DEMERITS.]

[ Jenn. Rule 6.1.A.2. 5 DEMERITS.]

[ ] Hot and [ ] gold water (under pressure) was not provided to the:

[ ] sinks, [ ] Idishwashers, or [ ] I avatories. Rule 6.1.D.1. 5 DEMERITS.]

[ ] sinks, [ ] idishwashers, or [ ] idvatories. Rule 6.1.D.1. 5 DEMERITS.]

[ ] Is not being properly cleaned and sanitized after each day's use.

[ ] Is not being properly cleaned and sanitized after each day's use. TOILET AND HANDWASH FACULTIES

TOILET AND HANDWASH FACULTIES

TOILET AND HANDWASH FACULTIES

Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] itssue provided, [] covered waste receptacle (ladies). Across, and 6.7 a Demierris.

Rules 6.5. 6.6, and 6.7 a Demierris.

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

The number of [] female number, [] accessible, [] fixtures are: [] phand cleansing scap, [] sanitary towel/mand drying devices not promaintained, [] phand cleansing scap, [] sanitary towel/mand drying devices not provided [] common towel. Rules 6.3, and 6.8 4 DEMERITS. TOXIC MATERIALS

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

3. 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. 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. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walts, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty variaces. Rules 7.1-7.6. 1 DEMERIT.

67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation inadequate, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.

1 DEMERIT.

68. Increase. INSECT, RODENT & ANIMAL CONTROL

[1] flies, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs)
were found on the premises. Rule 6:10, and 7.12.G. 4 DEMERTS.

[55] Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6:10.D. 4 DEMERITS. ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8800 X 8703 storage of [ ] cleaning equipment. [ ] linens. Rule 7.11.B. 1 DEMERIT. re(s) not shielded. [ ] dirty ventilation is. Rules 7.6, 7.9, 7.10. 1 DEMERIT. art and articles present. Rule 7.11.A.1. 性。

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## CITY OF PORTLAND, MAINE

MG LIFE SHET EXPLISH

TO THE PARTY OF TH	44: No chemical test kit provided. Rule 5.1.D/4.b. 1 DEMERIT. 45: Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46: Gauges: [ ] not provided [ ] inoperative. Rules 5.1.D.1 and 5.1.D.2.1 DEMERIT.	temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.  42. Sanitzing chemicals not automatically dispensed; Rule 5.1.D.4.c.(2). 2 DEMERITS.  43. The chemicals sanitzing frise water temperature was not at least 130°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	ITS. 180°F. The meas 5.1.D.3.a. 4 Di east 120°F. The	10 S.1.D.4.5. 1 DEMERIT.	<sup>-</sup> 설립 개	gent solution having a gent solution having a gent solution having a sion for 30 seconds	MANUAL DISHWASHING:  33. Dishes/utensils not being: [   scraped   [   ] sorked   [ ] prefushed, Rule 5.1.C.4.	31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.	UTENSILS		PERSONNEL //manager. Rules 3.5.	The containers used that spounty to be an improved to the provided to the provided to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	temperature was [ ] °F. Rules 2.4.G.1., 2.4.H.1.a. 3. DEMICRITS.  22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.  24. The complete such transporting food are inadequate. Rules 2.4.L.1. and 9.1.A.	to 45° or below. The measured temperature was	roob TEMPERATURES not being: [ ] reheated [ ] c Rule 2.4.G.3. 5 DEMERITS. Is foods requiring refrigeration	2 DEMERITS.  16.[ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.  17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	12. Food (Ice) contact surfaces are improperty.   Jessy   1, 1, 1, 3, 2 DEMERITS.   Jenaintained and/or   Jocated Rules 4.2A. 4.2B. 4.3A. 4.43. 2 DEMERITS.   Janaintained and/or   Jocated Rules 4.2A. 4.2B. 4.3B. 2 DEMERITS.   Janaintained and/or   Jocated Rules 2.2B. 1   Jocated Rules 2.2B. 1   Janaintained Rules 2.4B. 1   Janaintain	] sanitized have occur	8. Cooked and/or prepared foods are subjected to cross contamination. Irom	ERITS.	4. [   Unlabeled. [ ] improperly labeled containers of food are being used and/or served.  Aule 2.1.A.2. 1 DEMERIT.  5. Canned goods found: [ ] leaking. [ ] with severe dents. [ ] in rusty condition.  5. Canned goods found: [ ] leaking. [ ] with severe dents. [ ] in rusty condition.  5. Canned goods found: [ ] leaking. [ ] with severe dents. [ ] in rusty condition.	.[ ] cracked eggs.[ ] unpast 21.B.4. 5 DEMERTS. on premises, being used and/	FOOL	O 5 1 7 0 SANI SITES VES O NO DE VES O NO	Zip Code  DATE  DATE	Owner Name Establishment N	「
Code Enforcement Officer				<ul> <li>ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703</li> </ul>	A DEMERITS.  76. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.	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 clots. [ ] results of the control value.	Rules 12.9 and 12.9.D. 2 DEMIERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4  2 DEMIERITS.  73. The camering is not: [ ] clean [ ] in good repair. Buile 12.9.C. 1 DEMIERIT.	om(s) are	<ol> <li>[68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.</li> <li>1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> </ol>	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 tans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.	65. Food service facilities: The outer [ ] doors. [ ]   windows. [ ] skylights. [ ] transoms were not adequately screened. Rule 6:10.D: 4 DEMERITS.	NSECT, RODENT & ANIMAL CONTROL  64. [ ] files, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERITS.	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.	RUBBISH 61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS.	] male and [	TOILET AND HANDWASH FACILITIES  8. Toilets rooms: [ ] Completely enclosed. [ ] Equipped with self-closing, tight fitting doors. [ ] properly vented. [ ] itssue provided. [ ] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.  89. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are:	56. [] Kitchen sink. [] utility sink. [] grease trap. [] drain. [] plumbing: is improperly [] sized. [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  57. A cross-connection: without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose. [] hot water heater: [] water closets.  [] other: [] other: [] faucet hose. [] hot water heater: [] water closets.	55. [Mobile food units): [ ] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS  PLUMBING	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.	] sinks, [ ] dishwashers, or [ ] lavatories. Hule 6.1.2.1.3 between 7.52. (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.	49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [ ] Hot and [ ] cold water (under pressure) was not provided to the pressure of the press	WATER SUF  A copy of the current water analysis was n  Eurhor testing may be required. Rule 6.1.	TOXIC MATERIALS  TOXIC MATERIALS  TOXIC MATERIALS  TOXIC MATERIALS  TOXIC MATERIALS  TOXIC MATERIALS  TOXIC MATERIALS  TOXIC MATERIALS  TOXIC MATERIALS  TOXIC MATERIALS  TOXIC MATERIALS	FOLLOW-UP STAB. TYPE Helinspection to be conducted. 4 PT within days  COMPLAINT	PURPOSE 1		REPORT CYCYLICATINGS EXPOSION

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washing in between Rules 2.2.A.1. and 2.3.8.5. 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.	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	[ ] 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.  [ ] Shallfish not being kept in original container; [ ] seafood products misrepresented.  Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	Canned roods from an unapproved source on premises, being used and/or served.  Rule 2.1.A.3.: 5 DEMERITS.	FOOD SUPPLY AND SOURCE  [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.  S DEMERITS.  [ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.	DENSE POSTED YES D. NO D SCORE SEATS YR. MO.	idross Zip Coole O Y O S	wher Name	FOOD SERVINSPECTION INSPECTION
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.	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.	49.   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.   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:	WATER SUPPLY	TOXIC MATERIALS  47. [ ] Toxic materials. [ ] personal medications and/or [ ] first-aid supplies were:	PURPOSE REGULAR	Location	Establishment Name	FOOD SERVICE HEALTH INSPECTION REPORT

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Establishment Representative

White - Licensee Capy •



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



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Spoiled and/or [   adulterated for DEMERITS.	] Unpasteunzed milk, [] milk proc roducts being used and/or served, R	canned foods from an unapproved so tale 2.1.A.3. 5 DEMERITS.
[ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1 5 DEMERITS.	<ul> <li>[ ] Unpasteurzed milk [ ] milk products. [ ] cracked eggs. [ ] unpasteurized egg products being used and/or served. Rules 2:1.B.4. 5 DEMERITS.</li> </ul>	Canned foods from an unapproved source on premises, being used and/or served.  Rule 2.1.A.3. 5 DEMERITS.

labeled. [ ] improperly labeled containers of food are being used and/or served. 1.A.2. 1 DEMERIT. Fullo 2.1.A.z. 1 Deswerni.

5. Canned goods found: [ ] leaking [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollon. Rule 2.1.1. 5 DEMERTS.

6. [ ] Shellish not being kept in original container; [ ] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERTS.

7. Weat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERTS.

FOOD PREPARATION AND PROTECTION

Cooked and/or prepared foods are subjected to aross contamination, from [ ] raw foods of on annihilation. Rules 2.2.4.1. and 2.3.B.5. 2 DEMERTS

Employees handle raw and cooked or prepared foot products without thorough handwashing in between. Rules 2.2.4.1. and 2.3.B.5. 5 DEMERTS.

10. Raw [ ] furths and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERTS.

(11) Food contact surfaces not [—7 washed, [ ] rinsed, and/or [—7 sanitized after each use Rule 2.4.B.1. 2 DEMERTS.

12. Food (loe) contact surfaces are improperty: [ ] designed, [ ] constructed, [ ] installed, Rule 5.1.4.3. 2 DEMERTS.

13. Food ont or protected during storage/display; [ ] food left uncovered, [—7 food improperty stored on floor, [ ] food containers in cold storage double stacked on lessed, [ ] sneaze guards absent. Rules 2.2.4.1. 2.4.F.7. 2 DEMERTS.

14. Institutions; Ghost tray(s) [ ] not kept, [ ] not dated, Rule 2.1.B.1. 2 DEMERTS.

15. Storage of [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERTS.

16. [ ] Unwrapped and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2.

2 DEMERTS.

16. [ ] Unwrapped suddy reused. Rule 2.4.1.1. 5 DEMERTS.

17. Open cans were being reused improperty to store food. Rule 2.3.B.7. 1 DEMERTT.

FOOD TEMPERATURES

18. Potentially hazardous food(s) not being: [ | reheated | | cooked long enough to be adequately headed to all parts Rule 2.4.6.3. 5 DEMERTS.

19. Prepared potentially hazardous fouch requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ | ]\*F. Rule 2.3.6.3. 5 DEMERTS.

20. [ ] Frozen food not being kept at 0°F, or below. [ | improper thawing. The measured temperature was [ | ]\*F. Rule 2.3.6.4. 5 DEMERTS.

21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [ | ]\*F. Rules 2.4.6.1. 2.4.H.1.a. 5 DEMERTS.

22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ | ]\*F. Rules 2.4.6.1. and 2.4.H.1.b. 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.

1 DEMERIT.

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

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

27. Personnel with: [ | communicable disease(s), [ | boils, [ | ] Infected wound(s), [ | respiratory of | gastrointestinal infection, are preparing and serving food. Rules 3.1.4. S DEMERITS.

28. Personnel: [ ] with dirty hands and/or [ | ] smoking when preparing and serving food. [ | ] with poor hygielic practice, [ | ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.4. 3.2.B., and 3.4.A. 5 DEMERITS.

29. Hair restraints not worm by food handlers. Rule 3.3.B. 1 DEMERITS.

So. Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams). [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.

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

32. Wiping eloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rules 5.1.B.

32. Wiping cloths 1 DEMERIT.

### DISHWASHING

ed. Rule 5.1.C.4. MANUAL DISHWASHING:
33. Dishes/utensils not being: [ ] scraped, [ 1 DEMERIT.

1 DEMBERIT.

34. Dishes/utensis are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] 'F. Ruie 5.1.C.5. 2 DEMERITS.

35. Dishes/utensis are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] "F. Ruie 5.1.C.5.a. 4 DEMERITS.

36. Dishes/utensis 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. Ruie 5.1.C.5.b. 4 DEMERITS.

37. No chemical test kit provided. Ruie 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] "F. Ruie 5.1.D.3.b. 2 DEMERITS.

chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS. icals sanitizing rinse water temperature was not at least 130°F. The measure was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERTS. and 140°F. The measure was [ ] °F. Rule 5.1.D.4.c. 1 DEMERT. and stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERT. ] not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERT. 42. Sanitizing c
43. The chemics
44. No chemics
45. Dish racks r
46. Gauges: [

# 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 6.1.4.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] I hot and [ ] cold water (under pressure) was not provided to the: 51. [ ] Hot and [ ] cold water (under pressure) was not provided to the: 52. [ Albin Kule 6.1.4.2. 5 DEWERITS. 52. [ Albin Gold mater (under pressure) was not provided to the: 53. [ Albin Gold mater (under pressure) was not provided to the Residual Rule 6.1.D.1. 5 DEMERITS. 54. [ I so to being property cleaned and sanitized after each day's use. Fulle 8.1.C.1. 2 DEMERITS.

# WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERTS. 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERTS. 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 [ sizzed, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.

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

TOILET AND HANDWASH FACILITIES

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

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

( 60) Handwash layardries: [ ] cleans. [ ] adequate number [ ] accessible. [ ] itxures maintained. [ All hand cleansing soap. [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3. and 6.8 4 DEMERTTS.

easily cleaned, 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 clean [ ] 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. [ ] the 6.10. and 7.112... 4 DEMERITS.

65. Food service facilities: The load of 1 odors [ ] windows. [ ] skylights. [ ] Itansoms were not adequately secence. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERT.

67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] dicthwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERTT.

68. [ ] Premises filtered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.

69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERTT.

70. The sleeping rocm(s) are: [ ] inadequately ventilated, unclean. [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
71. The [ ] Tolinians. [ ] lavapros, were not [ ] clean. [ ] in good repair, Rules 12.3. and 12.3. 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. [ ] dothes dryers. [ ] from furnaces found in sleeping rooms were not. [ ] adequately vented. [ ] equipped with an automatic control valve. Rule 12.10.
4 DEMIERITS.
76. [ ] Life safety code violations.
Explain:
Rule 11.5 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

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Code Enforc

Estabilshment Repr

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### TY OF PORTLAND, MAINE OOD SERVICE HEALTH INSPECTION REPORT

	40. Sustained 165°F hot water dishwashing machine 41. Chemical sanitzers: The wash-water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 42. Sanitzing chemicals not automatically dispensed Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemicals sanitzing rinse water temperature was not at least 130°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS. 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	solution containing 50 ppm choine 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.5b. 4 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  MECHANICAL DISHWASHING:  38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.  39. The final sanitization innse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.	MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  1 DEMERIT.  34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5.a. 4 DEMERITS.	23: ressonnel:     wuth dury hands and/or       smoking when preparing and serving food,	25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. 1 DEMERIT.  PERSONNEL  26. No certified food handler/manager, Rules 3.5.  27. Personnel with:   communicable disease(s), [ ] boils, [ ] infected wound(s), Rule 3.1.A. 5 DEMERITS.		2 DEMERITS.  2 DEMERITS.  16: [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.  17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.  FOOD TEMPERATURES  18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.  19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] *F. Rule 2.3.C.3. 5 DEMERITS.	Rule 5.1.A.3. 2 DEMERITS.  12. Food (loe) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed, [ ] [ ] maintained and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.  (13.) Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked of a located. In the storage during sto	8. Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination, Rules 2.2.4.1. and 2.3.8.5. 2 DEMERTS 9. Employees handle raw and cooked or prepared food products without thorough handwashing in between, Rules 2.2.4.1. and 2.3.8.5. S DEMERTS. 10. Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.8.1. 2 DEMERTS. 11. Food contact surfaces not [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred.	products being used and/or served. Rules 21.8.4. 5 DEMERITS.  Canned foods from an unapproved source on premises, being used and/or served.  Rule 21.4.2.5 DEMERITS.  Liniproperly labeled containers of food are being used and/or served.  Rule 21.4.2.1 DEMERIT.  Canned goods found: [ ] leaking. [ ] with severe dents. [ ] in rusty condition.  and/or [ ] swollen. Rule 21.4.1.5 DEMERITS.  Shelfish not being kept in original container: [ ] seafood products misrepresented. Rules 21.8.2 and 21.8.3.1 DEMERITS.  Meat and/or meat products not USDA approved. Rule 2.1.A.2.5 DEMERITS.	F  Spoiled and/or [ ] adult  MERITS.  Inpasteurized milk:	MCD# ESTAS# SANI # ROOMS SEATS YR. MO. DAY LICENSE ISSUED YES Q NO D COMPANY SITES SEATS OF THE LICENSE POSTED SEATS SE	Owner Name  Compared to the Control of Contr
9	The fill the frage	Explain: Rule 11.1. S 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	not: [ ] towels, were: [ ] not not: [ ] dean, [ ] in good rep not suitably sanitized and pack [ ] hot water heaters; [ ] ref is desping rooms were not: [ ] equipped with an automatical violations.	[ ] dirly 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.  69. Improper storage of [ ] cleaning equipment. [ ] linens. Rule 7.11.B. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment. [ ] linens. Rule 7.11.B. 1 DEMERIT.  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean. [ ] in disrepair. [ ] undersized: [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets. [ ] lavatories, [ ] showers, were not [ ] clean. [ ] in good repair.  Rules 12.3. and 12.9. 2 DEMERIT'S.	INSECT, RODENT & ANIMAL CONTROL  64. [ ] files, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6:10; and 7:12.G. 4 DEMIERITS.  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 callings [ ] box smooth [ ] transoch services and services.	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.	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: [ ] lanele and [ ] female. Rule 6.5 1 DEMERIT.  60. Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures maintained; [ ] Ihand cleansing soap, [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3, and 6.8. 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 westewater systems at the: [ ] faucet hose. [ ] hot water heater, [ ] water closels. [ ] other.	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.	WATER SUPPLY  48. [] A copy of the current water analysis was not available at the facility.  [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.  49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.  50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.  51. [] Hot and [] [cold water (under pressure) was not provided to the:  [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.  52. [Mobile food units) The water storage tank; [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use.  Rule 8.1.C.1. 2 DEMERITS.	TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were: [ ] improperly stored. [ ] labeled. [ ] used in food. Rule 7.12. 5 DEMERITS.	PURPOSE PULOW-UP COMPLANT INVESTIGATION NEW/OTHER  PURPOSE ESTAB. TYPE Reinspection to be conducted 4 PT within days follow-up day letter of 2 PT follow-up  DEMERITS S PT days follow-up follow-up	thame (CyMTOC) Clickio FO19100

### TY OF PORTLAND, MAINE OOD SERVICE HEALTH INSPECTION REPORT



will will be in the property of the property o	<ol> <li>Semiluzing griemicals not automatically dispensed. Rule 5:1.D.4.c.(2): 2 DEMERITS.</li> <li>The chemicals sanitzing finse water temperature was not at least 130°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(3): 2 DEMERITS.</li> <li>No chemical test kit provided. Rule 5.1.D.4.b.: 1 DEMERIT.</li> <li>Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.</li> <li>Gauges: [ ] not provided [ ] inoperative. Rules 5.1.D.1 and 5.1.D.2.1 DEMERIT.</li> </ol>	sured temperature was [ ] 9F. Rule 5.1.D.3.b. 2 DEMERTIS.  39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] 9F. Rule 5.1.D.3.b. 4 DEMERTIS.  40. Sustained 165°F hot water dishwashing machine — 9F. Rule 5.1.D.3.a. 4 DEMERTIS.  41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [ ] 9F. Rule 5.1.D.4.c.(1). 2 DEMERTIS.	6 Wa	33. Dishes/utensils not being: [ ] scraped; [ ] soaked. [ ] preflushed. Rule 5.1.C.4.  1 DEMERIT.  34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 4 DEMERITS.	DEMERITS.   stored. [ ] dispensed. [ ] handled. [ ] reports stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING	28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food. Rule 3.1.A. S DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food, [ ] with poor hygienic practice; [ ] seating, dinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. S DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  29. Food/non food contact surfaces of equipment [ ] in disrepair (cracks, chips, pits, open seams). [ ] not easily cleanable, Rules 4.1.A. 4.2.A. and 4.2.B. TEMERITS.	mperatures. Rules 2.3.C.1. and 2.3.D.2. 1 PERSONNEL Panager. Rules 3.5.	The perature was 1. Ft. Hule 2.3.C.4. 5 DEMERTIS.  21. Potentially hazardous hot lood(s) not being stored at 140°F or above. The measured temperature was 1. Ft. Hules 2.4.G.1., 2.4.H.1.a. 5 DEMERTS.  22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was 1. Ft. Hules 2.4.G.1., and 2.4.H.1.b. 5 DEMERTS.  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rules 10.1.2 DEMERTS.  24. The containers used transporting food are inadequate. Rules 2.4.L.1. and 9.1.A.	3.B.7. 1 DE oked long e oked long e ure not being ule 2.3.C.3. r thawing. T	12. Food ((ce) contact surfaces are improperly;   designed,   constructed,   Installed,   [ ] maintained and/or   ] located. Rules 4.2., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.   13. Food not protected during storage/display;   ] food left uncovered,   ] food improperly stored on floor,   ] food containers in cold storage double stacked or nested,   ] sneeze guards absent Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.   14. Institutions; Ghost tray(s)   ] not kept at 40°F, or below. Rule 10.2   ] 1/2 pint milk not retained,   ] schools: milk not kept at 40°F, or below. Rule 2.1.B. 1. 2 DEMERITS.   15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2.   2 DEMERITS.       2 DEMERITS.	d.2.A.1. and 2.3.B.5. 2 Did dood products without the S.5 DEMERITS.  vashed before being used vashed before being used and/or [ ] sanitize amination may have occur.	e on premises, being the control of food are intrologies. [It severe dents. [It seafood that iner. [It seafood proved: Rule 2.1.A.2 DN AND PROTECTION AND PR	FOOD SUPPLY AND SOURCE FOOD SUPPLY AND SOURCE  RICE TO THE PRODUCTS. [ ] Cracked eggs. [ ] Impasteurized egg of used and/or served. Rules 2.1.8.4. § DEMERTS.		Owner Name  Control Name  Cont
Code Entropering notices			76.   Life safety code violations: Explain.   S DEMERITS   Rule 11.1.   S 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	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 control valve. Rule 12.10.	are: [ ] inadequate improper bed spacing lavatories, [ ] shower LD. 2 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 nodes, [ ] ductwork, [ ] litters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL  64. [ ] files, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. 4 DEMERTS.  65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERTIS.	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.	S8. Tollets rooms: [ ] Completely enclosed. [ ] Equipped with self-dosing, tight fitting doors. [ ] properly vented. [ ] Itssue provided. [ ] covered waste receptacle (tadies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.  S9. Inadequate number of [ ] male, and/or [ ] female tollets. The number of tollets are: [ ] male and [ ] female. Rule 6.5 1 DEMERIT.  60. Handwash lavatories: [ ] clean. [ ] adequate number, [ ] accessible. [ ] fixtures maintained. [ ] find cleansing soap; [ ] samitary towel/hand drying devices not provided [ ] common towel. Rules 6.3. and 6.8. 4 DEMERITS.	LUMBING rease trap red. Rule device, ex [ ] hot v	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.	WATER SUPPLY  48. [ ] A copy of the current water analysis was not available at the facility. [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.  49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.  50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] ppm. Rule 6.1.A.2. 5 DEMERITS.  51. [ ] Hot and [ ] cold water (under pressure) was not provided to the: [ ] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.  52. (Mobile food units) The water storage tank: [ ] does not have adequate storage, Rule 8.1.C.1. 2 DEMERITS.	TOXIC MATERIALS  47   Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were:  [ ] improperly stored, [ ] labeled, [ ] used in food. Rule 7.12, 5 DEMERITS.	PURPOSE AY REGULAR	Name JAME



## 325-17 WELLS

TY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

TH C ty L 15 2166

MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] scaked, [ ] preflushed. Rule 5.1.C.4.  1 DEMERIT.  34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5.b. 4 DEMERITS.  36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [ ] °F. Rule 5.1.D.4.b. 1 DEMERIT.  36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [ ] °F. Rule 5.1.D.4.b. 1 DEMERIT.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS.  38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.  39. The final sanitizare: The wash-water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.  40. Sustained 165°F hot water dishwashing machine	21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [ ] °F. Rules 2.4.G.1, 2.4 H.1a. 5 DEMERITS.  22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ ] °F. Rules 2.4.G.1, and 2.4.H.1b. 5 DEMERITS.  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.  24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 6.1.A. 1 DEMERIT.  25. Accurate thermometers not available or used to evaluate hot holding, cooking reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.  25. No certified food handler/manager. Rules 3.5.  27. Personnel: with:   communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastroicities that infection, are preparing and serving food. [ ] with poor hygienic practice, [ ] setting, dinking, in food preparation and/or dishwashing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] stored, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  30. Food/non food contact surfaces of equipment [ ] in disrepair (gracks, chips, pits, open, seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  31. Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  32. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.	niamination. Nulses 2.2.A.1. and 2.3.B.5. 2 DEMERITS iccooked or prepared food products without thorough hand- ic.2.A.1. and 2.3.B.5. 5 DEMERITS. ic.2.A.1. and 2.3.B.5. 5 DEMERITS. ic.2.A.1. and 2.3.B.5. 5 DEMERITS. ic.2.A.1. and 2.3.B.5. 5 DEMERITS. ic.2.A.1. and 2.3.B.5. 5 DEMERITS. ic.2.A.1. 2.B.1 and in a samitzed after each use peration when contamination may have occurred. ic.2.A.1. and 2.3.B.1 and in a samitzed after each use peration when contamination may have occurred. ic.2.A.1. and ic.3.B.2 between a samitzed after each use peration when contamination may have occurred. ic.2.A.1. and ic.3.B.1 and interest occurred. ic.3.B.1. and improperty interest and interest of a samitzed after each use peratically. I not kept. [ ] not dated, Rule 2.1.B.1. 2 DEMERITS. I ] potentially hazardous food products previously served to the Rule 2.4.J.1. S DEMERITS. I ] beverages in ice or water is prohibited. Rule-2.4.J.2. I potentially hazardous food products previously served to the Rule 2.4.J.1. S DEMERITS. I ] potentially hazardous food. Rule 2.3.B.7. 1 DEMERIT.  FOOD TEMPERATURES I(s) not being: [ ] prepared [ ] cooked long enough to be arts Rule 2.4.G.3. 5 DEMERITS. I per period of the cooked long enough to be arts Rule 2.4.G.3. 5 DEMERITS. I per period of the period of the cooked long enough to be arts Rule 2.3.G.3. 5 DEMERITS. I per period of the period of the cooked long enough to be arts Rule 2.3.G.4. 5 DEMERITS. I per period of the period of the cooked long enough to be arts Rule 2.3.G.4. 5 DEMERITS.	FOOD SUPPLY AND SOUR INFO TO SUPPLY AND SOUR INFO TO SUPPLY AND SOUR INFO TO SUPPLY AND SOUR INFO TO SUPPLY AND SOUR INFO TO SUPPLY AND SOUR INFO TO SUPPLY AND SUPPL	Comparison   Com
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 santitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances: [ ] hot water heaters, [ ] refingerators, [ ] 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.  76. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.  • ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703	lunco not con	WASTEWAITER 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 listed. [ ] 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 dosest, water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water dosest.  TOILET AND HANDWASH FACILITIES  58. Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] itssue provided, [ ] covered waste receptacle (ladies). Rules 5.5, 6.6, and 6.7. 2 DEMERITS.  59. Inadequate number of [ ] jemale, and/or [ ] jemale toilets. The number of toilets are: [ ] maile and [ ] jemale. Rule 6.5 1 DEMERITS.  60. Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures maintained, [ ] inade dosessible, [ ] fixtures fraintly towerhand drying devices not provided [ ] common towel. Rules 6.3. and 6.8 4 DEMERITS.	TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were:  **MATER SUPPLY**  **WATER SUPPLY**  48. [ ] A copy of the current water analysis was not available at the facility.  [ ] Further testing may be required. Rule 6.1.6.3. 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 pure treated and found to the unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.  51. [ ] Hot and [ ] cold water (under pressure) was not provided to the:  [ ] Sinks, [ ] dishwashers, or [ ] lawatorles. 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.	Interior Name    Location

Strengerature was [ ] *F. Rule 5.1.D.3b. 4 DEMERITS.  40. Sustained 165°F fort water distriwashing machine	MANUAL DISHWASHING:  3. Dishes/utensis not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.  3. Dishes/utensis are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishes/utensis are not being sanitized by immersion for 30 seconds in clean hor water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.  36. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 4 DEMERITS.  36. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 4 DEMERITS.  37. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 5. 4 DEMERITS.  38. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 5. 4 DEMERITS.  39. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 5. 4 DEMERITS.  30. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 5. 4 DEMERITS.  30. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 5. 4 DEMERITS.  30. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 5. 4 DEMERITS.  30. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine Rule 5.1.C.5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5.	infected ing and seing and seing and seing and seing a dipreparatiff.  IMERITS.  LS.  Dair (crack: 4.2.8, 2.0.4)  ed.[] hau	ED 7 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	or [ ] other sources of contamination. Rules 22.A.1. and 23.B.5. 2 DEMERITS  9. Employees handle raw and cooked or prepared food products without thorough hand- washing in between. Rules 22.A.1. and 23.B.5. 5 DEMERITS.  10. Raw [ ] Iruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.A.B.1. 2 DEMERITS.  11. Food contact surfaces not [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.  12. Food (ice) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed, [ ] maintained and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.B.; 2 DEMERITS.  13. Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly stored on floor, [ ] food containers in coid storage double stacked or nested, [ ] sneeze guards absent. Rules 2.2.A.1, 2.4.F.7. 2 DEMERITS.  14. Institutions: Ghost tray(s) [ ] not kept; [ ] not dated. Rule 10.2 [ ] 1/2 pint milk not related, [ ] schools: milk not kept at 40.F. or below. Rule 2.1.B.1. 2 DEMERITS.  15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. DEMERITS.  16. [ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the	FOOD SUPPLY AND SOURCE  1. [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.  5.DEMERITS.  2. [ ] Unpasteurized milk, [ ] milk products. [ ] cracked eggs. [ ] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5.DEMERITS.  3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5.DEMERITS.  4. [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1.DEMERITS.  5. Canned goods found: [ ] leaking. [ ] with severe demts. [ ] in rusty condition, and/or [ ] swollen. Rule 2.1.A.1. 5.DEMERITS.  6. [ ] Shellfish not being kept in original comtainer; [ ] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1.DEMERITS.  7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5.DEMERITS.  8. Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods	Address  MCD # ESTAB # ROOMS SEATS YR. MO.  LICENSE POSTED YES G NO D S S S S S S S S S S S S S S S S S S
Code Enforcement Officer Establishment Representative		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. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.	vertied. [ ] tissue provided, 6.7. 2 DEMERTS.  of [ ] male, and/or [ ] fem of [ ] male, and/or [ ] fem of [ ] male, and/or [ ] fem of [ ] dequate radic cleansing soap. [ ] sanitationel. Rules 6.3, and 6.8. 4    Interpretation of the containers were rate [ ] clean, [ ] free of lit or constructed to be: [ ] incontainers were rate [ ] clean, [ ] free of lit or constructed to be: [ ] incontainers were rate [ ] clean, [ ] free of lit or constructed to be: [ ] incontainers were rate [ ] clean, [ ] free of lit or constructed to be: [ ] incontainers were rate [ ]	WASTEWAITER 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 adequate storage. 65. (I of the storage improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.  66. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly [ ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  57. A cross-connection, without backflow device; exists between the drinking and the wastewater systems at the: [ ] faucet hose. [ ] hot water heater. [ ] water closers.  Connect [ ] Touchtake and seed [ ] 1 Equipped with self-choice, that fifting the storage of the fifting self-choice water for the fifting self-choice.	TOXIC MATERIALS  47. Toxic materials. Dersonal medications and/or Misserial supplies were:  WATER SUPPLY  48. Acopy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.  48. Water tested and found to be unsatisfactory. Rule 6.1.4.1. 5 DEMERITS.  50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.  51. Hot and Could to the conditional property cleaned and sanitized after each day's use. Rule 6.1.D.1. 5 DEMERITS.  52. (Mobile food units) The water storage tank: Joseph and captures are conditional property cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.	DAY FOLLOW-UP

Pink - Inspections Opy