

44. No chemical test kit provided. Rule 5.1.0.4b. 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.	So. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170%. The measured temperature was [ ]%.  36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine containing 50 ppm chlorine minimum and at a temperature of at least 130%. The measured residual was [ ] ppm and the measured temperature was [ ] %.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  38. Hot water sanitization: The wash-water temperature was not at least 140%. The measured temperature was [ ]%. Rule 5.1.D.3.b. 2 DEMERITS.  39. The final sanitization inse water temperature was not at least 180%. The measured temperature was [ ]%. Rule 5.1.D.3.b. 4 DEMERITS.  40. Sustained 165% hot water dishwashing machine %. Rule 5.1.D.3.a. 4 DEMERITS.  41. Chemical sanitizers: The wash-water temperature was not at least 120%. The measured temperature was [ ]%. Rule 5.1.D.4.c.(1), 2 DEMERITS.  42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2), 2 DEMERITS.  43. The chemicals sanitizing drise water temperature was not at least 120%. The measured temperature was [ ]%. Rule 5.1.D.4.c.(3), 2 DEMERITS.	30. Food/non food contact surfaces of equipment [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A4.2.Aand 4.2.B. 2.DEMERITS. 31. Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] treused. 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. 32. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B. 1.DEMERIT. 33. DISHes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2.DEMERITS.	23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.  24. The containers used transporting food are inadequate. Rules 2.4.L.1.: and 9.1.A.  25. In the containers used transporting food are inadequate. Rules 2.4.L.1.: and 9.1.A.  26. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.  26. No certified food handler/manager. Rules 3.5.  27. Personnel with:   communicable disease(s), [ ] boils; [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.4. S DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food, [ washing areas. Rules 3.2.A., 3.2.B. and 3.4. S DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	2. DEMERTIS.  16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.3.1. S DEMERTS.  77. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERTI.  FOOD TEMPERATURES  18. Potentially hazardous food(s) not being: [] Perheated [] Cooked long enough to be adequately heated to all parts Rule 2.4.G.3. S DEMERTIS.  19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] F. Rule 2.3.C.4. S DEMERTIS.  20. [] Frozen food not being kept at 0°F, or below. [] Improper thawing. The measured temperature was [ ] F. Rule 2.3.C.4. S DEMERTIS.  21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [ ] F. Rules 2.4.G.12.4.H.1.a. S DEMERTIS.  22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ ] F. Rules 2.4.G.12.4.H.1.b. S DEMERTIS.	8. Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination. Aules 2.2.A.1. and 2.3.B.5. 2 DEMERITS or [ ] other sources of contamination. Aules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.  9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.  10. Raw [ ] firits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.  11. Food contact surfaces not: [ ] washed. [ ] finsed, 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, Rule 5.1.A.3. 2 DEMERITS.  12. Food (Ice) contact surfaces are improperly; [ ] designed; [ ] constructed, [ ] food improperly stored on floor, [ ] located. Rules 4.2.A., 4.2.B.4.3.A., 4.3.B. 2 DEMERITS.  13. Food not protected during storage/display; [ ] food left uncovered. [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked or nested.  13. Food in protected during storage/display; [ ] food left uncovered. [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked or nested.  13. Food in protected during storage/display; [ ] food defend. 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. Sprayers [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2.	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 DEMERIT.  5. Canned goods found: [ ] leaking. [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.  6. [] Shellifish not being kept in original container: [ ] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.  7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	Owner Name  Owner Name  Address  Address  Address  ACP Code  ADATE  STAB #  ESTAB #  ESTAB #  ESTAB #  SANI # ROOMS  SEATS  VA. MO.  LICENSE ISSUED  VES O NO D  LICENSE POSTED  VES O NO D  LICENSE POSTED
Social Enforcement Officer MAN 814-8708	A DEMERT'S.  4 DEMERT'S.  4 DEMERT'S.  4 DEMERT'S.  5 DEMERT'S.  6 DEMERT'S.  6 DEMERT'S.  6 DEMERT'S.  6 DEMERT'S.  76 DEMERT'S.  77 DEMERT'S.  78 DEMERT'S.  78 DEMERT'S.  79 DEMERT'S.  79 DEMERT'S.  70 DEMERT'S	1 DEMERIT.  88. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  1. LODGING  1. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized: [ ] laryatories, [ ] showers, were not [ ] clean, [ ] in good repair.  70. The [ ] Tollets, [ ] laryatories, [ ] showers, were not [ ] clean, [ ] in good repair.  71. The [ ] Tollets, [ ] lavyatories, [ ] not found, [ ] inadequate. Rule 12.4  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 fleaters. [ ] refrigerable, [ ] clothes dryers, [ ] floor flumaces found in sleeping froms were not? [ ] ladocarate, [ ] others. [ ] floor	[ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERTS.  INSECT, RODENT & ANIMAL CONTROL  64. [ ] flies, [ ] 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 DEMERTS.  65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERTS.  66. Floors, walls, ceilings, [ ] 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, [ ] filters, [ ] exhaust tans. Rules 7.6, 7.9, 7.10. 1 DEMERT.	TOILET AND HANDWASH FACILITIES  38 Jibilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] Itssue provided, [ ] covered waste receptacle (adies). Acuses 6.5, 6.6, and 6.7. 2 DEMERITS.  59. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERIT.  60. Handwash lavatories: [ ] clean, [ ] adequate number; [ ] accessible, [ ] fixtures maintained, [ ] hand clearising soap, [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3. and 6.8.4 DEMERITS.  61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS.  62. Storage areas are not constructed to be: [ ] inaccessible to vermin [ ] leasily cleaned.  63. Storage areas are not constructed to be: [ ] inaccessible to vermin [ ] leasily cleaned.	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.  56. [Nobile 6.2.4 DEMERITS.  FLUMBING  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 closests.  59. Fig. 1 august hose. [] hot water heater, [] water closests.  50. [] other.	TOXIC MATERIALS  WATER Supplies were:  WATER Supply  WATER Supply  WATER Supply  48. [] A copy of the current water analysis was not available at the facility.  [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.  49. [] Water lested 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. The measured chlorine residual was less than 0.25 ppm. The measured chlorine residual was ppm. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. The free chlorin	DAY FOLLOW-UP 2 ESTAB, TYPE Reinspection to be conducted 4 PT GOMPLANT



# Do Not SEND

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

198

LICENSE POSTED 0 5 7 0 Spoiled and/or [ ] adulterated 5 DEMERITS. Raw [ ] fruits and/or [ ] vegetables | 2.4.B.1. 2 DEMERITS. ned goods found: [ ] leaking, [ ] with seve /or [ ] swollen. Rule 2.1.A.1.: 5 DEMERITS onne! with:[ ] communicable disease(s), [ ] bolls, [ ] infected wound(s), respiratory or [ ] gastrointestinal infection, are preparing and serving food. 3.1.A. 5 DEMERTYS. rate thermometers not available or used to evaluate hot holding, cooking, reheating, rehigerated storage temperatures. Fules 2.3.C.1, and 2.3.D.2. [] DEMERIT. heiffish not being kept in original container; [ ] seafood products misrepresented, 2.1.8.2 and 2.1.8.3. 1 DEMERITS.
and/or meat products not USDA approved: Rule 2.1:A.2. 5 DEMERITS. ed and/or prepared foods are subjected to cross contamination, from [ ] raw foods ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERTS yeas handle raw and cocked or prepared food products without thorough handing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERTS.

[ ] fruits and/or [ ] vegetables are not washed before being used and/or served. 2.4.B.1. 2 DEMERTS. contact surfaces not: [] washed, [] finsed, and/or [] sanitized after llowing any kind of operation when contamination may have occurred. I.A.3. 2 DEMERITS. ature was [ asteurized milk. [ ] milk products, [ ] cracked eggs.[ ] unpasteurized egg. being used and/or served. Rules 2.1.B.4. S DEMERITS. foods from an unapproved source on premises, being used and/or served.

A.3. S DEMERITS. peled. [ ] impropi A.2. 1 DEMERIT. ntentially hazardous foods requiring refrigeration are not being rapidly cooled tow. The measured temperature was:

| F. Aule 2.3.C.3. S.DEMERITS.
| F. Aule 2.3.C.4. S.DEMERITS.
| F. Aule 2.3.C.4. S.DEMERITS.
| F. Aule 2.3.C.4. S.DEMERITS.
| F. Aules 2.4.C.4. S.DEMERITS.
| F. Aules 2.4 azardous food(s) not peng; ( ) reineuteu, the azardous food(s) not peng; ( ) reineuteu, the azardous foods requiring refrigeration ow. The measured temperature was [ ] ? E infact surfaces are improperly. [ ] designed. [ ] constructed. [ ] installed ed and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.B., 4.3.B. 2 DEMERITS. leaded during storage/display. [ ] food left uncovered. [ ] food improperly or. [ ] food containers in cold storage double stacked or nested, juilded absent. Rules 2.2.A.1, 2.4.F.7. 2 DEMERITS. Plant to the containers and the containers in cold storage double stacked or nested. Build 10.2 [ ] 17.2 pint milk not schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. F hot water dishwashing machine \_\_\_\_\_\_°F. Rule 5.1.D.3.a. 4 DEMERITS.
zers: The wash-water temperature was not at least 120°F. The measured s [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
licals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.  $\mathcal{N}$ in dirty have period practice. [1] leaves and 3.4.A. sweet less 3.2.A. 3.2.B., and 3.4.A. sweet by food handlers. Rule 3.3.B. SHING:
The wash-water temperature was not at least 140 r. ...
us:
| ] °F. Rule 5.1.D.3.b. 2 DEMERTS.

Thinse water temperature was not at least 180°F. The measured

1°F. Rule 5.1.D.3.b. 4 DEMERTS.

SF. Rule 5.1.D.3.b. 4 DEMERTS. YES O being: [ ] scraped, [ ] soaked, [ ] preflushed: Rule 5.1,C.4. FOOD PREPARATION AND PROTECTION FOOD EQUIPMENT AND UTENSILS

I surfaces of equipment [ ] in disrepair (cracks, chips, pits, open cleanable, Rules 4.1.A., 4.2.A., and 4.2.B. 2.DEMERITS.

improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused.

2. 2.DEMERITS.

ty, [ ] not stored properly in sanitizing solutions Rule 5.1.B. hands and/or [ ] smoking when preparing and serving food actice. [ ] eating, drinking, in food preparation and/or dish-.A. 32B., and 3.4A. S DEMERITS. potentially hazardous food products previously served to the Rule 2.4.1.1: 5 DEMERITS.

In improperly to store food. Rule 2.3.8.7. 1 DEMERIT. g sanitized by immersion for one minute in a clean chlorine inlinite minimum and at a temperature of at least 130°F.

I ppm and the measured temperature was [ ] °F. rly labeled containers of food are being used and/or served. washed in a deterent solution having a temperature of at moerature was [ ] °F. Rule 5.1.C. 5. 2 DEMIERITS. sanitized by immersion for 30 seconds in clean bot water 170°F. The measured temperature was [ ] °F. 8 8 0 0 SUPPLY AND SOURCE d foods are being used: y dispensed: Rule 5.1.D.4.c.(2). 2 DEMERITS.

temperature was not at least 130%. The measured

1.D.4.c.(3): 2 DEMERITS. SANI# arai. Rule 2.3.8.7. 1 DEMERIT. 1 DEMERITS. 1 DEMERIT and 5.1.D.2 1 DEMERIT. and/or served. Rule 2.1.A.1. cooked long enough to be 2.4.L.1., and 9.1.A SEATS ast 140°F. The meaχ̈  $\Diamond$ ŏ Cア 71. Run.
72. [ ] Hann.
72. [ ] Hann.
73. The carpeting is n.
74. Drinking glasses not su..
75. Gas Appliances: [ ] hot wautomatic pilots. [ ] equippe "EMERITS.

\*\*Safety code violatio" "VERITS. DΑΥ WASTEWATER

53. The subsurface disposal system was found

54. Wastewater was being improperly discharge

55. (Mobile food units): [ ] waste water storage

Fule 8.1 C.2. 4 DEMERITS. 59. Inadequate number of male and [ ] male and [ 60. Handwash lavatories maintained: [ ] handwided [ ] common to the maintained [ ] CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,

[ ] dirty surfaces. Rules 7, 17,5, 1 DEMERIT.

67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] nods, [ ] duchwork, [ ] filters, [ ] exhaust fans. Rules 7

68. [ ] Premises littered, [ ] unnecesses. 2 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.
72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate, Rule 12.4 47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were: [ ] improperly stored, [ ] labeled, [ ] used in food. Rule 7.12. S 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 TOILET AND HANDWASH FACILITIES

Tollets 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. [ ] sinks, [ ] dishwashers, or [ ] lavatorles. Rule 6.1.D.1. **5 DEMERITS**.

[Mobile food units) The water storage tank: [ ] does not have adequate storage, ] is not being properly cleaned and sanitized after each day's use.

Rule 8.1.C.1. **2 DEMERITS**. Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTS. cross-connection, without backflow device, exists between the drinking and the wastetter systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets. ] other: WATER SUPPLY

yof the current water analysis was not available at the facility.

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

If tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.

chlorine was less than 0.25 ppm. The measured chlorine residual was child 6.1.A.2. 5 DEMERITS. PURPOSE storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT of [ ] male, and/or [ ] female toilets. The number of toilets are: ] female. Rule 6.5 1 DEMERIT. 250 SECT, RODENT & ANIMAL CONTROL

] roaches, [ ] live animals (other than sees. Rule 6.10. and 7.12.G. 4 DEMER n inadequate. [ ] fixture(s) not shielded, [ ] dirty ventilation filters. [ ] exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT. unnecessary equipment and articles present. Rule 7.11.A.1. ESTAB. TYPE  $\bigcirc$ lean, [ ] free of litter, Rule 6.9.B.4. 2 DEMI leated to be: [ ] inaccessible to vermin, [ ] safety. Rules 6.9 and 6.10. 2 DEMERITS WATER DISPOSAL

found to be surfacing. Rule 6.2.A. 4 DEMERITS.
scharged onto the ground. Rule 6.2.A. 4 DEMERITS.
storage tank does not have adequate storage. 0 Reinspection within being used. Rule 6.9. 2 DEMERITS ter, Rule 6.9.8.4. 2 DEMERITS. tors, [ ] clothes dryers, [ ] floor quately vented, [ ] equipped with thol valve. Rule 12.10. [ ] accessible, [ ] fixtures [/hand drying devices not prodays day letter . 1 DEMERIT. 6. 2 DEMERITS. security or guide dogs) 7 4 6 F DEMERITS

Tricansee Copy

State Copy

Park-



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

LICENSE POSTED LICENSE ISSUED 0 5 1 7 0 18. Potentially hazardous food(s) not being: [] reheated [] locoked long enough to be adequately heated to all pans Rule 2.4.G.3. 5 DEMERITS.

19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] 9°F. Rule 2.3.C.3. 5 DEMERITS.

20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] 9°F. Rule 2.3.C.4. 5 DEMERITS.

21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] 9°F. Rules 2.4.G.1.; 2.4.H.1.a. 5 DEMERITS.

22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] 9°F. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS.

23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.

24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. FOOD SUPPLY AND SOURCE

| Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.
| DEMERITS. | urate thermometers not available or used to evaluate hot holding, cooking, reheating refrigerated storage temperatures. Pules 2.3.C.1. and 2.3.D.2. I DEMERIT. Iniplabeled, | Improperty recommendation, Iniplabeled, | Improperty recommendation, 2.1.A.2. | DEMERIT.

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

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

Sand/or meat products not USDA approved. Rule 2.1.A.2: 5 DEMERITS. maintained and/or [ ] located, Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.

not protected during straage/display: [ ] food left uncovered. [ ] food impropenly d on floor, [ ] food containers in cold storage double stacked or nested. neeze guards absent, Rules 2.2.A.1., 2.4.F.? 2 DEMERITS.

idea. [ ] schools: milk not kept. [ ] not dated, Rule 10.2 [ ] 1/12 pint milk not ted. [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.

ge of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2 MERITS. FOOD PREPARATION AND PROTECTION

and/or prepared foods are subjected to cross contamination, from [ ] raw foods other sources of contamination, from [ ] raw foods streamined to cross contamination, from [ ] raw foods are products without thorough handwasses handle raw and cooked or prepared food products without thorough handing in between, foules 2.2.4.1; and 2.3.8.5. 5 DEMERITS.

Truits and/or [ ] vegetables are not washed before being used and/or served. act surfaces not [ ] washed. [ ] rinsed, and/or [ ] sanitized after each use ng any kind of operation when contamination may have occurred.

3. 2 DEMERITS.

contact surfaces are improperly: [ ] designed. [ ] constructed. [ ] installed ined and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. THIS AT [ ] potentially hazardous food products previously served to the ed. Rule 2.4.1.1. 5 DEMERITS.
used improperly to store food. Rule 2.3.8.7. 1 DEMERIT. The wash-water temperature was not at least 140°F. The mea-| 7°F. Rule 5.1.D.3.b. 2 DEMERITS. | 9°F. Rule 5.1.D.3.b. 4 DEMERITS. Indiager, nume of the indiager in indiager ] scraped, [ ] soaked, Pule 5.1.D.4.b. 8 □ ŏ D tized by immersion for one minute in a clean chlorine to minimum and at a temperature of at least 130°F, ppm and the measured temperature was [ ] °F. or [ ] smoking when preparing and serving food, eating drinking in food preparation and/or dishand \$.4.A. S DEMERITS. 18 SANI # Prine PRue 5.1.D.3.a. 4 DEMERITS.
Pature was not at least 120°F. The measured (1). 2 DEMERITS.
Track Rule 5.1.D.4.c.(2). 9 November 120°F. ure was not at least 130°F. The measured 1.DEMERITS. ファイヤウ ウラウラ ROOMS SITES lisrepair (cracks, chips, pits, and 4.2.B. 2 DEMERITS, pensed, [ ] handled, [ ] re ] preflushed. Rule 5.1.C.4. 1 DEMERIT. and 5.1.D.2. 1 DEMERIT. on are not being rapidly cooled F. Rule 2.3.C.3. S DEMERITS. oper thawing. The measured n having a temperature of at le 5.1.0.5. 2 DEMERITS. seconds in clean hot water attire was: [ ]°F. ons Rule 5.1.B. g W Š DΑΥ ii 🖳 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
REGULAR ......
FOLLOW-UP ......
COMPLAINT .....
INVESTIGATION ....
NEW/OTHER ..... . [ ] inadequate, [ ] uncover 2. Storage areas were not [ ] 3. Storage areas are not constonab [ ] refuse bin of questionab ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 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 [ ] male, and/or [ ] female tollete The [ ] male and [ ] female. Britania. water systems at the: [ ] faucet | PLUMBING | PLUMBING | PLUMBING | PLUMBING | Stroben sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly | sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. | cross-connection, without backflow device; exists between the drinking and the waste age; systems at the: [ ] laucet hose, [ ] hot water heater, [ ], water closets. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

Ors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, dirty surfaces, Rules 7:1-7.6. 1 DEMERIT.

Lighting [ ] Yventilation inadequate, [ ] fixture(s), not shielded, [ ] dirty ventilation in adequate, [ ] fixture(s), and shielded, [ ] dirty ventilation in adequate. g [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation ductwork, [ ] fitters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT, as littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. V INSECT, RODENT & ANIMAL CONTROL

[ ] coaches, [ ] live animals (other than security or guide dogs mises. Rule 6:10, and 7:12:0. 4 DEMERITS.

The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms creened. Rule 6:10.D. 4 DEMERITS. ile, and/or [ ] female tollets. The number of tollets are: ile. Rule 6.5 1 DEMERIT.

Ile. Rule 6.5 1 DEMERIT.

an, [ ] adequate number, [ ] accessible, [ ] fixtures on soap. [ ] sanitary towel/hand drying devices not projes 6.3 and 6.8 4 DEMERITS. Ü W iners were being used. Rule 6.9. 2 DEMERITS.

Tree of litter, Rule 6.9.B.4. 2 DEMERITS.

be: [ ] inaccessible to vermin, [ ] easily cleaned, Rules 6.9 and 6.10. 2 DEMERITS. [ ] not found, [ ] inadequate. Rule 12,4 re) was not provided to the:
ries. Rule 6.1.D.1. 5 DEMERITS.
K: [ ] does not have adequate storage,
httzed after each day's use. W unclean, [ and 12.11. clean. [ ] in disrepair. id 12.11. 1 DEMERT. ] clean. [ ] in good rep S DEMERITS. DEMERITS
5 PT \_\_\_\_\_
4 PT \_\_\_\_
2 PT \_\_\_\_
1 PAT \_\_\_\_

spections Oppy



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

375-0-1

32. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  1 DEMERIT.  33. Dishnes/utensils not being: [ ] scraped, [ ] scaked, [ ] preflushed. Rule 5.1.C.4.  34. Dishnes/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. Dishnes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured remperature was [ ] *F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishnes/utensils are not being sanitized by immersion for one minute in a clean chlorine with temperature was [ ] *F. Rule 5.1.C.5. 2 DEMERITS.  36. Dishnes/utensils are not being sanitized by immersion for one minute in a clean chlorine measured resolution containing 50 ppm chlorine minimum and at a temperature was [ ] *F. Rule 5.1.C.5. 4 DEMERITS.  36. Dishnes/utensils are not being sanitized by immersion for one minute in a clean chlorine measured temperature was [ ] *F. Rule 5.1.D.4.b. 1 DEMERITS.  36. Dishnes/utensils are not being sanitized by immersion for one minute in a clean chlorine measured temperature was [ ] *F. Rule 5.1.D.4.b. 1 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.3.b. 2 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. 2 DEMERITS.  39. The final sanitizons: The wash-water temperature was not at least 120°F. The measured temperature was [ ] *F. Rule 5.1.D.4.c.(1); 2 DEMERITS.  40. Sustained 165°F hot water dishwasthing manchine — *F. Rule 5.1.D.4.c.(2); 2 DEMERITS.  41. Chemical sanitizon inse water temperature was not at least 130°F. The measured temperature was [ ] *F. Rule 5.1.D.4.c.(3); 2 DEMERITS.  42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.6. 1 DEMERITS.  43. The chemicals sanitizing rines water temperature was not at least 130°F. The measured temperature was [ ] *F. Rule 5.1.D.4.c.(2); 2 DEMERITS.  44. No chemicals sanitizing rines	FOOD TEMPERATURES  COOD(s) not being: [ ] reheated [] cooked longuages and being: [] reheated [] cooked longuages and being: [] reheated [] cooked longuages and being: [] reheated [] *F. Rule 2.3(-3.5 DEMERITS.  To food source the below: [] improper the wing [] *F. Rule 2.3(-4.5 DEMERITS.  To food (s) not being stored at 140°F or below: [] *F. Rules 2.4(-3.1, 2.4.H.1.5.5 DEMERITS.  The reis less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  There is less than 1/4 cubic foot of refrigerations.  PERSONNEL  There is less than 1/4 cubic foot of refrigerations.  PERSONNEL  PERSONNEL  There is less than 1/4 cubic foot of refrigerations.  PERSONNEL  There is less than 1/4 cubic foot of refrigerations.  PERSONNEL  T	FOOD SUPPLY AND SOURCE  1. [ ] Spoiled and/or [ ] adulterated loods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS. 2. [ ] Unpasteurized milk, [ ] milk products, [ ] creacked eggs, [ ] unpasteurized egg products being used and/or served. Aules 2.1.B.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.2. 1 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 servere dents. [ ] in rusty condition, and/or J swellen. Rule 2.1.A.1. 5 DEMERITS. 6. [ ] Shellfish not being kept in original container: [ ] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 7. Meat and/or prepared foods are subjected to cross contamination, from [ ] raw foods and subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS. 7. Meat 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. 7. Meat and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 8. Canned goods transport of prepared food products without thorough handwashing in between. 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. Faw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.A.2. 5. DEMERITS. 11. Food ontact surfaces not: [ ] vegetables are not washed before being dated after each use and following any kind of operation when contamination may have occurred. Rule 2.4.A.2. 5. DEMERITS. 12. Food loop contact surfaces are improperly; [ ] decided. Rule 10.2 [ ] constructed. [ ] installed. Rules 2.2.A.2. 5. 2. DEMERITS. 13. Food not protected quiring stragged by the surfaces and for look Rule 2.1.B.	ablishmu ATE
In siceping room(s) are:   Inadequately ventilated, unclean, [ ] In disrepair.   Inclessived;   Improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.   Rules 12.3. and 12.9.D. 2 DEMERITS.   Showers, were not: [ ] clean, [ ] in good repair.   Rules 12.3. and 12.9.D. 2 DEMERITS.   Jeann   Jea	TENANCE.  Jenes (E. J.)  NT & AN  TENANCE.  J. Ive a doors we get to be a not see to be a not	TOXIC MATERIALS    Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were:	Location  Location  PURPOSE  FEGULAR  FOLLOW-UP  COMPLAINT  NEW/OTHER  NEW/OTHER  NEW/OTHER  NEW/OTHER  NEW/OTHER

0

# FOOD SERVICE HEALTH INSPECTION REPORT

MANUAL DISHWASHING:
33. Dishes/utensils not being: LICENSE POSTED LICENSE ISSUED Food (ice) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed. [ ] maintained and/or [ ] located. Rules 4.2A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked or nested, ] streeze guards absent. Rules 2.2.A., 2.4.F.7. 2 DEMERITS. Institutions; Ghost tray(s) [ ] not kept, [ ] not dated. Rule 10.2 [ ] 1/2 pint milk not retained. [ ] schoots: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS. Employees handle raw and cooked on prevalent washing in between. Rules 2.2,A.1. and 2.3.B.5. 5 DEMERITS.

Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. [ ] Unlabeled. [ ] improperly labeled containers or loou are very extended. [ ] Unlabeled. [ ] leaking. [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.
[ ] Shellfish not being kept in original container. [ ] seafood products misrepre Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.

Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. \( \frac{1}{2} \) FOOD SUPPLY AND SOURCE
Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.
DEMERITS. [Unpasteurized milk. [ ] milk products. [ ] cracked eggs. [ ] unpasteurized oducts being used and/or served. Rules 2.1.B.4. S DEMERITS.

Inned foods from an unapproved source on premises, being used and/or serve in 2.1.A.3. S DEMERITS. FOOD PREPARATION AND PROTECTION

ked and/or prepared foods are subjected to cross contamination, from [ ] raw foce other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS

loyees handle raw and cooked or prepared food products without thorough hand-hing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. ntially hazardous hot erature was [ \_\_\_\_] nwrapped and/or [ ] potentially hazardous food products previously served to the were being reused. Rule 2.4.J.1. 5 DEMERITS. cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. thermometers not available grated storage temperature YES @ FOOD EQUIPMENT AND UTENSILS

surfaces of equipment: | in disrepair (cracks, chips, pits, open leanable, Rules A1.A., 4.2.A., and 4.2.B., 2 DEMERITS.

"norpority: | stored, | dispensed, | handled, | reused.

2 DEMERITS.

| not stored properly in sanitizing solutions Rule 5.1.B. erly labeled containers of food are being used and/or served. sanitized by immersion for one minute in a clean chlorine lionine minimum and at a temperature of at least 130°E.

I ppm and the measured temperature was [ ] 'FE. washed in a detergent solution having a temperature of at mporature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS. sanitized by immersion for 30 seconds in clean hot water 170°F. The measured temperature was [ ]°F. S D S D nd/or [ ] smoking when preparing and serving food, eating, diriking in food preparation and/or dishand 3.4.A. 5 DEMERITS. DISHWASHING le or used to evaluate hot holding; cooking, reheating, res. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 0000 ] soaked, [ ] preflushed, Rule 5.1.C.4. tamination, from [ ] raw foods 2.3.B.5. 2 DEMERITS SEATS 00000 쏬 ĕ. DATE L DAY 59. 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; [ ] hand cleansing soap; [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3. and 6.8. 4 DEMERITS. 58. Tollets rooms: [ ] Completely enclosed. [ ] Equipped with self-closing, tight fitting doors. [ ] properly vented. [ ] tissue provided. [ ] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.

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

TOXIC MATERIALS ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 PURPOSE
REGULAR ......
FOLLOW-UP ......
COMPLAINT ......
INVESTIGATION ..... The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.

The [ ] Toilets, [ ] lavatories, [ ] showers, were not [ ] clean, [ ] in good repair.
Rules 12.3. and 12.9.D. 2 DEMERITS.

] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4

2 DEMERITS. . The subsurface disposal system was . Wastewater was being improperly die . (Mobile food units): [ ] waste water Rule 8.1.C.2. 4 DEMERITS. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing, is improperly [ ] sized, [ ] installed and/or maintained. Rules 6.4.F, and 7.8. 2 DEMERITS.

A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [ ] faucet hose [ ] hot water heater. [ ] water closers.

I other. [sinks, ] Join water (under pressure) was not provided to the:
[sinks, ] Jdishwashers, or [ ] Javatories. Rule 6.1.D.1. 5 DEMERITS.
| bible food units) The water storage tank: [ ] does not have adequate storage.
| is not being properly cleaned and sanitized after each day's use.
| ie 8.1.C.1. 2 DEMERITS. CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES ors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, oldry surfaces. Rules 7.1-7.6. 1 DEMERIT.

Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty vent ds. [ ] ductwork, [ ] filters, [ ] exhaust tans. Rules 7.6, 7.9, 7.10. 1 DEMI WATER SUPPLY
A copy of the current water analysis was not available at the facility.
Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
The measured chlorine residual was measured chlorine residual was and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS free chlorine was less than 0.25 ppm.

] ppm. Rule 6.†A.2. 5 DEMERTIS

Hot and [ ] cold water (under pressu sinks, [ ] dishwashers, or [ ] lavator 11.1. S DEMERITS. storage of [ ] cleaning equipment [ ] linens. Rule 7.11.B. 1 DEMERIT. code violations 2/8/2 on inadequate, [ ] fixture(s) not shielded, [ ] dirty ventillation | filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. ] unnecessary equipment and articles present. Rule 7.11.A.1. ECT, RODENT & ANIMAL CONTROL

BOAChes [ ] live animals (other than security or guide dogs)

ROBERT S. RUBERTTS.

COUNTRY [ ] windows [ ] skylights, [ ] transoms

aned Rule 6.10.D. 4 DEMERTS. Reinspection within , Ada [ ] accessible, [ ] fixtures thand drying devices not prodays day letter 2 DEMERITS. DEMERITS
S PT O
4 PT O
1 PT

temperature was [ ] FRule 5.1.D.3.b. 4 DEMERTS.  (C. Sustained 165°F hot water dishwashing machine FRule 5.1.D.3.a. 4 DEMERTS.  (C. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [ ] FR. Rule 5.1.D.4.c.(1). 2 DEMERTS.  (C. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS.  (C. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [ ] FR. Rule 5.1.D.4.c.(3). 2 DEMERTS.  (C. The chemical sanitizing rinse water temperature was not at least 130°F. The measured temperature was [ ] FR. Rule 5.1.D.4.c.(3). 2 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical test kit provided. Rule 5.1.D.6. 1 DEMERTS.  (C. The chemical t	Rules 4.4.A. and 5.2.C. 2 DEMERTS.  32. Wibing cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  1 DEMERIT.  DISHWASHING:  MANUAL DISHWASHING:  MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed, Rule 5.1.C.4.  1 DEMERIT.  34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 4 DEMERITS.  36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine with at temperature was [ ] °F. Rule 5.1.C.5. 4 DEMERITS.  36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 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.C.5. 4 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured stated temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.	25. Accurate hermometers not available or used to evaluate hot holding, cooking, reheating and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.  PERSONNEL  26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory, or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. S DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food. [ ] with poor hygienic practice, [ ] leating, drinking; 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. Hair restraints not worn by food handlers. Rules 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., and 4.2.B. 2 DEMERITS.  31. Single service articles impropacts [ ] service [ ] ser	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 reinfloration are not being rapidly cooled to 45° or below. The measured temperature was [] PF. Rule 2.3.C.3. 5 DEMERITS.  20. [] Frozen food not being kept at 0.7°, or below: [] improper thawing. The measured temperature was [] PF. Rule 2.3.C.4. 5 DEMERITS.  21. Potentially hazardous hot food(s) not being stored at 140°F or below. The measured temperature was [] PF. Rules 2.4.G.1. and 2.4.H.1.a. 5 DEMERITS.  22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] PF. Rules 2.4.G.1. and 2.4.H.1.b. 5 DEMERITS.  23. Crowded reingeration: 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.	or [] other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS 9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between, Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. 12. Food (toe) 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 duble stacked or nested, [] sneeze guards absent Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 14. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools; milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.	FOOD SUPPLY AND SOURCE  [	Address  Address  MCD # ESTAB # SANI # ROOMS SEATS YR. MO.  LICENSE ISSUED YES & NO.0  LICENSE POSTED YES & NO.0	Owner Name Estab
Code Enfolcement Officer  Establishmont: Représentative	[ ] Undersized: [ ] imadequately ventilated, unclean. [ ] in disrepair. [ ] undersized: [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. [ 71. The [ ] Toilets. [ ] lavatories. [ ] showers, were not: [ ] clean. [ ] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS. [ ] showers, were not: [ ] clean. [ ] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS. [ ] not found. [ ] inadequate. Rule 12.4. [ ] DEMERITS. [ ] The carpeting is not: [ ] clean. [ ] in good repair. Rule 12.9.C. 1 DEMERIT. [ ] Demerity. [ ] clean. [ ] in good repair. Rule 12.9.C. 1 DEMERITS. [ ] Demerity. [ ] clean. [ ] in good repair. Rule 12.9.C. 1 DEMERITS. [ ] Demerity. [ ] clean. [ ] in good repair. Rule 12.9.C. 1 DEMERITS. [ ] Demerity. [ ] Clean. [ ] in good repair. Rule 12.9.C. 1 DEMERITS. [ ] Demerity. [ ] Property vented. [ ] clean. [ ] Property vented. [ ] clean. [ ] Property vented. [ ] opuipped with a full property vented. [ ] opuipped with a part of the property vented. [ ] in good repair. Rule 12.9. ( ] in good repair. Rule 12.9. ( ] in good repair. Rule 12.9. (	INSECT. RODENT & ANIMAL CONTROL  64. [ ] flies; [ ] frodents; [ ] roaches; [ ] live animals (other than security or guide dogs) were found on the premises: Rule 6:10, and 7:12.G. 4 DEMERITS.  85. Food service facilities: The outer [ ] doors; [ ] windows; [ ] skylights; [ ] transoms were not adequately screened. Rule 6:10:D. 4 DEMERITS.  66. Floors, walls, ceilings; [ ] not smooth; [ ] properly constructed; [ ] in disrepair, [ ] dirty surfaces. Rules 7:1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded; [ ] dirty ventilation hoods; [ ] dirturers; [ ] exhaust tans. 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 AND HANDWAS  58. Toilets rooms: [ ] Completely enclosed. [ ] Edotors. [ ] properly vented. [ ] tissue provided Rules 6.5, 6.6, and 6.7, 2 DEMERTS.  59. Inadequate number of [ ] male, and/or [ ] fen [ ] male and [ ] female. Rule 6.5, 1 DE 60. Handwash lavatories: [ ] iclean, [ ] adequate maintained. [ ] hand clearsing soap. [ ] sand 6.8 and 6	WASTEWATER DISPOSAL  33. 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.  56. [ ] Witchen 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: [ ] faucat hose, [ ] hot water heater, [ ] waster dosests.  [ ] other:	TOXIC MATERIALS  47. [ ] Toxic materials. [ ] personal medications and/or [ ] first-aid supplies were:  WATER SUPPLY  48. [ ] A copy of the current water analysis was not available at the facility.  [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.  49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.  50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] Hot and [ ] cold water (under pressure) was not provided to the:  51. [ ] Hot and [ ] cold water (under pressure) was not provided to the:  52. (Mobile food units) The water storage tank: [ ] does not have adequate storage.  [ ] is not being properly cleaned and sanitized after each day's use.  Is a continued to the storage tank: [ ] does not have adequate storage.  [ ] Is not being properly cleaned and sanitized after each day's use.	Location  PURPOSE  REGULAR  PURPOSE  NEGULAR  POLLOW-UP  COMPLAINT  COMPLAINT  INVESTIGATION  NEW/OTHER  S  Location  PURPOSE  ESTAB. TYPE  Reinspection to be conducted 4 PT  Within  days  follow-up  day letter of 1 PT  INVESTIGATION  NEW/OTHER  S  Reinspection to be conducted 4 PT  Complete 4 PT  Complete 4 PT  Complete 4 PT  Complete 5 PT  Complete 6 PT  Complete 7 PT  Complete 8 PT  Complet	blishment Name



# CITY OF PORTLAND, MAINE FOOD SERVICE HEALTH INSPECTION REPORT

3750-8

46. Gauges: [ ]not provided [ ] inoperative; Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.  White - Licensee Cook • Yellow - State Cook		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 improperty: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Wilping cloths: [ ] dirty, [ ] not stored property in sanitizing solutions Rule 5.1.B. 1 DEMERIT.  DISHWASHING: 33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 34. Dishes/utensils are not being washed in a detergent solution having a temporature of at least 120°F. The measured temporature was [ ] 1°F. Bills 5.1.7.2 at emporature of at	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.   jinfected wound(s),   lesspiratory or   gastrointestinal infection, are preparing and serving food.   Rules 3.1.A. 5 DEMERITS.  28. Personnel:   with dirty hands and/or   j smoking when preparing and serving food,   washing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	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. Prepared potentially hazardous foods requiring rehigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] F. Rule 2.3.G.3. 5 DEMERTS.  20. [ ] Frozen food not being kept at 0°F, or below. [ ] Improper thawing. The measured temperature was [ ] F. Rule 2.3.G.4. 5 DEMERTS.  21. Potentially hazardous hot food(s) not being stored at 1.40°F or above. The measured temperature was [ ] F. Rules 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 [ ] F. Rules 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. Rule 10.1. 2 DEMERTS.  24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.	12. Food (Ice) contact surfaces are improperly; [ ] designed [ ] constructed, [ ] installed, [ ] maintained and/or [ ] located. Rules 4.2.A., 4.3.B., 4.3.B. 2 DEMERITS.  13. Food not protected during storage/display; [ ] food left uncovered. [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked or nested. [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.  14. Institutions: Ghost tray(s) [ ] not kept [ ] not dept. [ ] not dept. [ ] 1/12 pint milk not retained. [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.  15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.  16. [ ] Unwrapped and/or [ ] potentially hazzardous 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.	5. Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen. Rule 2.1.1.1. 5 DEMERITS.  6. [ ] Shellfish not being kept in original container. [ ] seaflood 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.  7. Meat and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.  9. Employees handle raw and cooked or prepared food products without thorough handwashing in between Rules 2.2.A.1. and 2.3.B.5. DEMERITS.  10. Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.  11. Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.	FOOD SUPPLY AND SO FOOD SUPPLY AND SO FOOD SUPPLY AND SO FOOD	Address  MCD#  ESTAB#  O 5 1 7 0
Code Enforcement Officer	furnaces found in sleeping rooms were not.   Jenrigerators,   Jenrigerator	LODGII  are: [ ] inadequately improper bed spacing. Flavatores. [ ] showers, i.b. 2 DEMERTIS.  [ ] towels, were: [ ] no good no suitably sanitized and particular in the suitably sanitized and particula	INSECT, RODENT & ANIMAL CONTROL  64. [ ] files, [ ] rodents, [ ] Ive animals (other than security or guide dogs) were found on the premises. Rule 6:10, and 7.12.C. 4 DEMERITS.  65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6:10.D. 4 DEMERITS.  CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hodds, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises litered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.	mber of [ ] male, and/or [ ] nd [ ] Itemale. Rule 6.5 1 atories: [ ] clean; [ ] sadeque [ ] hand cleansing scap; [ ] same cleans and 6.3 and 6	PLUMBING  PLUMBING  PLUMBING  Fig. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing: is improperly [ ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [ ] faucet hose. [ ] hot water heater, [ ] water docests.  Fulle 6.4.C. 5 DEMERITS.  TOILET AND HANDWASH FACILITIES  TOILET AND HANDWASH FACILITIES  Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] broperly vented, [ ] tissue provided, [ ] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 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.   ] is not being properly cleaned and sanitized after each day's use.   Rule 8.1.C.1. 2 DEMERITS.  53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.  54. 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.	TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were: 47. [ ] Improperly stored, [ ] labeled, [ ] used in food. Rule 7.12. 5 DEMERITS.  WATER SUPPLY  48. [ ] A copy of the current water analysis was not available at the facility. [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.  49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1.: 5 DEMERITS.	Location————————————————————————————————————