



395-C-001 City Lic # 76 A P 13/bg
 MC Lic # I-370 Exp 12/31/04

CITY OF PORTLAND, MAINE
 FOOD SERVICE HEALTH
 INSPECTION REPORT

Owner Name: North Portland CVS #329 Establishment Name: CVS Pharmacy
 Address: 77 Auburn St Zip Code: 04103 Location: Portland

MCD #	ESTAB #	SANI #	ROOMS	SEATS	YR.	MO.	DAY	DATE
05170								
		52						07/06/09

LICENSE ISSUED YES NO
 LICENSE POSTED YES NO

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

- Food/iron food contact surfaces of equipment in dispenser (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, wiped, or dirty. [] not stored properly in sanitizing solutions. Rule 5.1.B. 1 DEMERIT.

DISHWASHING

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

MECHANICAL DISHWASHING:

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

PURPOSE	REGULAR FOLLOW-UP	COMPLAINT INVESTIGATION	NEW/OTHER	ESTAB. TYPE	Reinspection to be conducted within days	5 PT	4 PT	2 PT	1 PT
1	2	3	4	5					

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing, is improperly sized, installed and/or maintained. Rules 6.4.F and 7.6. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: faucet nose, hot water heater. Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed. Equipped with self-closing, tight fitting doors. properly vented. Issue provided. covered waste receptacle (caddy). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- Inadequate number of male and/or female toilets. The number of toilets are: [] male and [] female. Rule 6.5. 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided. [] common towel. Rules 6.3. and 6.9. 4 DEMERITS.

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair. Rules 7.1-7.6. 1 DEMERIT.
- Lighting, ventilation inadequate, fixture(s) not shielded, ductwork, filters, exhaust fans. Rules 7.6, 7.8, 7.10. 1 DEMERIT.
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- The sleeping room(s) are: inadequately ventilated, unclear, in disrepair, undensitized, improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The toilets, lavatories, showers, were not clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4. 2 DEMERITS.
- The carpeting is not clean, in good repair. Rule 12.9.C. 1 DEMERIT.

- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations. Explain. Rule 11. 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

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



DO NOT SEND TO STATE
CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-E-1

152

Owner Name: CVS Establishment Name: CVS Pharmacy

Address: 77 Auburn ST Zip Code: 04103 Location: Portland

MOD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE			PURPOSE	REGULAR FOLLOW-UP	ESTAB. TYPE	Reinspection to be conducted within _____ days	DEMERRITS
					YR	MO	DAY					
<u>05170</u>								<u>1</u>	<u>01</u>	<u>01</u>		

License Issued: YES NO NO D

License Posted: YES NO NO D

Investigation: 3
 Complaint: 4
 New/Other: 5

Follow-up: _____

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. **2 DEMERRITS**
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1, and 2.3.B.5. **5 DEMERRITS.**
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERRITS.**
- Food contact surfaces not washed; rinsed; and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERRITS.**
- Food (ice) contact surfaces are improperly: designed; constructed; installed; maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B., **2 DEMERRITS.**
- Food not protected during storage/display; food left uncovered; food improperly stored on floor; food containers in cold storage double stacked or heaped; sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERRITS.**
- Institutions: Ghost tray(s) not kept; not dated. Rule 10.2 1/2 pint milk not retained; schools; milk not kept at 40°F. or below. Rule 2.1.B.1, **1/2 DEMERRITS.**
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. **2 DEMERRITS.**
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. **5 DEMERRITS.**
- Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERRIT.**

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

MANUAL DISHWASHING:

- Dishes/utensils not being: scraped; soaked; preflushed. Rule 5.1.C.4. **1 DEMERRIT.**
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was: °F. Rule 5.1.C.5. **2 DEMERRITS.**
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was: °F. Rule 5.1.C.5.a. **4 DEMERRITS.**

DISHWASHING

- Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: ppm and the measured temperature was: °F. Rule 5.1.C.5.b. **4 DEMERRITS.**
- No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERRIT.**

MECHANICAL DISHWASHING:

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed; Equipped with self-closing, tight fitting doors; properly vented; tissue provided; covered waste receptacle (ladies). Rules 6.5.6.6, and 6.7. **2 DEMERRITS.**
- Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 **1 DEMERRIT.**
- Handwash lavatories: clean; adequate number; accessible; fixtures maintained; hand cleansing soap; sanitary towel/hand drying devices not provided; common towel. Rules 6.3, and 6.8. **4 DEMERRITS.**

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings not smooth; properly constructed; in disrepair; dirty surfaces. Rules 7.1.7.6. **1 DEMERRIT.**
- Lighting; ventilation inadequate; fixture(s) not shielded; dirty ventilation hoods; ductwork; filters; exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERRIT.**
- Premises littered; unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERRIT.**

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean; in disrepair; understaffed; improper bed spacing. Rules 12.9 and 12.11. **1 DEMERRIT.**
- Toilets; lavatories; showers, were not clean; in good repair. Rules 12.3, and 12.9.D. **2 DEMERRITS.**
- Hand cleansers; towels, were: not found; inadequate. Rule 12.4 **2 DEMERRITS.**
- The carpeting is not: clean; in good repair. Rule 12.9.C. **1 DEMERRIT.**

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

ITEMS IN GRAY SHADED ARE 4 AND 5 DEMERRITS ITEMS - CORRECT AS SOON AS POSSIBLE NOTIFY DEPARTMENT WHEN CORRECTED - 674-8800 X 8703

Additional corrections noted

Code Enforcement Officer: Thomas M. Moulton
 Establishment Representative: Kevin J. Perry



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-C-001
NPTD STR 2E

Owner Name: CUS Pharmacy Establishment Name: CUS STORE # 229
Address: 77 Auburn Sq Zip Code: 04103 Location: PORTLAND

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE			PURPOSE	REGULAR FOLLOW-UP	COMPLAINT INVESTIGATION	NEW/OTHER	ESTAB. TYPE	Inspection to be conducted within _____ days	day letter of follow-up	DEMERITS
					YR.	MO.	DAY								
05170	00000							0	2	4	5				

LICENSE ISSUED YES NO
LICENSE POSTED YES NO

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly designed constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.5.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display, food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested. sneeze guards absent. Rules 2.2.A.1., 2.4.F.Y. 2 DEMERITS.
- Institutions: Ghost tray(s) not dated, Rule 10.2. 1/2 pint milk not retained; school's milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- Inadequate number of male and/or female toilets. The number of toilets are: male and female. Rule 6.5 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided, common towel. Rules 6.5, 6.8, and 6.9. 4 DEMERITS.

RUBBISH

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

INSECT, ROBERT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

Thermonopol Ind Dairy
Case Not in File

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



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-C-1

Owner Name: CVS - North Gate #329 Establishment Name: CVS - North Gate #329

Address: 77 Auburn St. ZIP Code: 04103 Location: Portland

MCD #: 05170 ESTAB #: 17

ROOMS	SEATS	YR.	MO.	DAY
5	1	19	07	21

LICENSE ISSUED: YES NO

LICENSE POSTED: YES NO

PURPOSE: REGULAR 3 ESTAB TYPE: 17 Reinspection to be conducted within days

FOLLOW-UP: 2 COMPLAINT INVESTIGATION: 3 NEW/OTHER: 5 NEW/OTHER: 5 follow-up: 1 PT

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

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

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings. not smooth. properly constructed. in disrepair. Rules 7.1.7-6. 1 DEMERIT.
- Lighting ventilation inadequate. fixture(s) not shielded. dirty ventilation hoods. ductwork. filters. exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT.
- Premises littered. unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- Improper storage of cleaning equipment. linens. Rule 7.11.B. 1 DEMERIT.

LOADING

- The sleeping room(s) are: inadequately ventilated. unclean. in disrepair. untidied. improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- The toilets. lavatories. showers, were not: clean. in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- Hand cleansers. towels, were: not found. inadequate. Rule 12.4 2 DEMERITS.
- The carpeting is not: clean. in good repair. Rule 12.9.C. 1 DEMERIT.

- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Gas Appliances: not water heaters. refrigerators. clothes dryers. floor furnaces found in sleeping rooms were not: adequately vented. equipped with automatic pilots. equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.

ITEMS IN GRAY SHADED ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8900 X 8703



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-C-001

Not to State

Owner Name: North Portland CVS Inc Establishment Name: CVS Pharmacy #329
 Address: 77 Auburn St Zip Code: 04103 Location: Portland
 MCD #: 05170 ESTAB #: SANI # ROOMS SEATS YR. MO. DAY
 LICENSE ISSUED: YES NO INVESTIGATION: 3 4 5
 LICENSE POSTED: YES NO NEW/OTHER: 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1 and 2.3.B.5. 5 DEMERITS.
- Raw milk and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B, 2 DEMERITS.
- Food not protected during storage/display, food left uncovered, food improperly stored on floor, food containers in cold storage double checked or nested, sneeze guards absent. Rules 2.2.A.1, 2.4.F.7, 2 DEMERITS.
- Institutions: Ghost troy(s) not kept, not dated. Rule 10.2. 1/2 pint milk not returned, school: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING

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

TOXIC MATERIALS

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

WATER SUPPLY

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

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

- Toilets rooms: completely enclosed, equipped with self-closing tight fitting doors, properly vented, lissue provided, covered waste receptacle (ladies). Rules 6.5.6,6, and 6.7. 2 DEMERITS.
- Inadequate number of male and/or female toilets. The number of toilets are: male and female. Rule 6.5. 1 DEMERIT.
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided, common towel. Rules 6.3, and 6.3. 4 DEMERITS.

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

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

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

Code Enforcement Officer: [Signature] 8774 8708

Establishment Representative: [Signature]



375-C-001

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

100

Owner Name: CVS Pharmacy Establishment Name: Same

Address: 77 Hallow Street Zip Code: _____ Location: Portland

MCD #: 05170 ESTAB #: _____ SANI # _____ ROOMS _____ SEATS _____ DATE _____

YES NO YR. _____ MO. _____ DAY _____

LICENSE ISSUED YES NO REGULAR FOLLOW-UP: _____ ESTAB. TYPE: _____

LICENSE POSTED YES NO COMPLAINT: _____ INVESTIGATION: _____ NEW/OTHER: _____

DEMERITS: 5 PT _____ 4 PT _____ 2 PT _____ 1 PT _____

FOOD SUPPLY AND SOURCE

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

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rules 5.1.A.3. 2 DEMERITS.
- Food (f) contact surfaces are improperly designed, constructed, installed, maintained and/or located. Rules 4.2.A, 4.2.B, 4.3.A, 4.3.B. 2 DEMERITS.
- Food not protected during storage/display; food left uncovered; food improperly stored on floor; food containers in cold storage double stacked or heated, sneeze guards absent. Rules 2.2.A.1, 2.4.F.7. 2 DEMERITS.
- Institutions: Ghost trays not kept, not dated. Rule 10.2.1. 1/2 pint milk not retained; trays not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

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

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 5.1.A. 5 DEMERITS.
- Personnel with dirty hands and/or smocking when preparing and serving food with poor hygienic practice; leading children in food preparation and/or dish-washing areas. Rules 3.2.A, 3.2.B, and 3.4.A. 5 DEMERITS.
- Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

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

MECHANICAL DISHWASHING

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was: °F. Rule 5.1.D.3.b. 2 DEMERITS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was: °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine: °F. Rule 5.1.D.3.a. 4 DEMERITS.
- Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was: °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing these water temperature was not at least 130°F. The measured temperature was: °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- Gauges: not provided, inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

TOXIC MATERIALS

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

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Rule 6.1.E.3. 2 DEMERITS.
- Further testing may be required. 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 sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
- Mobile food units: The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

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

PLUMBING

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

TOILET AND HANDWASH FACILITIES

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

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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

LODGING

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

ITEMS IN GRAY SHADED ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE. NOTIFY DEPARTMENT WHEN CORRECTED - 874-8900 X 8703

Code Enforcement Officer: [Signature] 874-8702

Establishment Representative: _____



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

375-C-001

100

Owner Name: CBS Pharmacy
 Address: 77 Auburn St
 Zip Code: _____
 Establishment Name: Same
 Location: Portland

MCD #	ESTAB #	SANI #	ROOMS	SEATS	DATE	PURPOSE	REGULAR FOLLOW-UP	COMPLAINT INVESTIGATION	NEW/OTHER	ESTAB. TYPE	Reinspection to be conducted within days	DEMERTS
05170	38105				YR. MO. DAY					01	5	5 PT
LICENSE ISSUED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>										4 PT
LICENSE POSTED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>										2 PT
												1 PT

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERTS.
- Unpasteurized milk; milk products; cracked eggs; unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERTS.
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERTS.
- Unlabeled; improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERT.
- Canned goods found: leaking; with severe dents; in rusty condition; and/or swollen. Rule 2.1.A.1. 5 DEMERTS.
- Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERTS.
- Meat 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 cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERTS
- 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 DEMERTS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.1.B.1. 2 DEMERTS.
- Food contact surfaces not washed; rinsed; and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 3.1.A.3. 2 DEMERTS.
- Food (see) contact surfaces are improperly: designed; constructed; installed; maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERTS.
- 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 DEMERTS.
- Institutions: Ghost trays not kept; not dated. Rule 10.2 1/2 pint milk not returned; schools: milk not kept at 40°F. or below. Rule 2.1.B.1. 1/2 DEMERTS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERTS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERTS.
- Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERT.

FOOD TEMPERATURES

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

PERSONNEL

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

FOOD EQUIPMENT AND UTENSILS

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

DISHWASHING

- Dishes/utensils not being: scraped; soaked; pre-rinsed. Rule 5.1.C.4. 1 DEMERT.
- 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 DEMERTS.
- Disinfectants are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was: °F. Rule 5.1.C.5.a. 4 DEMERTS.
- Disinfectants are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was: ppm and the measured temperature was: °F. Rule 5.1.C.5.b. 4 DEMERTS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT.

MECHANICAL DISHWASHING:

- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was: °F. Rule 5.1.D.3.b. 2 DEMERTS.
- The final sanitization rinse water temperature was not at least 180°F. The measured temperature was: °F. Rule 5.1.D.3.b. 4 DEMERTS.
- Sustained 185°F hot water dishwashing machine: °F. Rule 5.1.D.3.a. 4 DEMERTS.
- 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 DEMERTS.
- Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERTS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was: °F. Rule 5.1.D.4.c.(3). 2 DEMERTS.
- No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERT.
- Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERT.
- Gauges: not provided; inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERT.

TOXIC MATERIALS

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

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 DEMERTS.
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERTS.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERTS.
- Hot and cold water (under pressure) was not provided to the: sinks; dishwashers; or lavatories. Rule 6.1.D.1. 5 DEMERTS.
- (Mobile food units) The water storage tank: does not have adequate storage; is not being properly cleaned and sanitized after each day's use. Rule 6.1.C.1. 2 DEMERTS.

WASTEWATER DISPOSAL

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

PLUMBING

- Kitchen sink: utility sink; grease trap; drain; plumbing; is improperly sized; installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTS.
- A cross-connection, without backflow device, exists between the drinking and the waste water systems at the: faucet hose; hot water heater; water closets; other. Rule 6.4.C. 5 DEMERTS.
- 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 DEMERTS.
- Male and female. Rule 6.5 1 DEMERT.
- Inadequate number of male, and/or female toilets. The number of toilets are:
- Toilet rooms: Completely enclosed; Equipped with self-closing, tight fitting doors; properly vented; tissue provided; covered waste receptacle (baskets). Rules 6.5; 6.6; and 6.7. 2 DEMERTS.
- Inadequate number of male, and/or female. Rule 6.5 1 DEMERT.
- 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 DEMERTS.

RUBBISH

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

INSECT, RODENT & ANIMAL CONTROL

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

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings: not smooth; properly constructed; in disrepair.
- dirty surfaces. Rules 7.17.6. 1 DEMERT.
- Lighting; ventilation inadequate; fixture(s) not shielded; dirty ventilation hoods; ductwork; filters; exhaust fans. Rules 7.6; 7.9; 7.10. 1 DEMERT.
- Premises littered; unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERT.
- Improper storage of cleaning equipment; linens. Rule 7.11.B. 1 DEMERT.

LOGGING

- The sleeping room(s) are: inadequately ventilated; unclear; in disrepair; undersized; improperly bed spacing. Rules 12.9 and 12.11. 1 DEMERT.
- Toilets; lavatories; showers, were not: clean; in good repair. Rules 12.3. and 12.9.D. 2 DEMERTS.
- Hand cleansers; towels, were: not found; inadequate. Rule 12.4. 2 DEMERTS.
- The carpeting is not: clean; in good repair. Rule 12.9.C. 1 DEMERT.
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTS.
- Gas Appliances: hot water heaters; refrigerators; clothes dryers; floor furnaces found in sleeping rooms were not: adequately vented; equipped with automatic pilots; equipped with an automatic control valve. Rule 12.10. 4 DEMERTS.
- Life safety code violations. Explain. Rule 11. 5 DEMERTS.

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