# City of Portland Inspection Services RETURN OF SERVICE

On the 21st day of March, 2006 I made service of the unsatisfactory letter

| X Refused to sign | Person Receiving Service | I have received the above referenced documents $\displaystyle \bigcup_{\ell}$ | DATED: 301/05 | Signature of P                     | By (describe other manner of service) | By delivering a copy to an agent authorized to receive service of process, and whose name is | By leaving copies at the individual's dwelling house or usual place of abode with a person of suitable age or discretion who resides therein and whose name is | By delivering a copy in hand. | 1223 4             | upon,, at, at, at, at, at, at, at, at, at |
|-------------------|--------------------------|---|---------------|------------------------------------|---------------------------------------|--|--|-------------------------------|--------------------|---|
|                   |                          | Milme   | A ROLL        | Signature of Person Making Service |                                       | ve service of process, and whose   | or usual place of abode with a person of hose name is  | lús                           | 1225 Warlington An | buatelli UARIETY                          |

Unable to sign

408-13-23 -3=62

| Health Inspector (Signature)                    | Person in charge (Signature) Matelle | Approved thawing methods used    Approved thawing methods used                                       | Pasteurized eggs used where required Water & ice from approved source Variance obtained for specialized processing Proper cooling methods used: adequate equipment for temperature control    Proper cooling methods used: adequate equipment for temperature control   | GOOD RETA    | N/A Food-contact surfaces: cleaned & sanitized  Proper disposition of returned, previously served, reconditioned, & unsafe food  | 12 IN OUT WAY Required records available: sh tags, parasite destruction  Protection from Contaminati  13 IN OUT (NA) Food senarated & protected | NOUT N/A WO   | Steventing Contamination by Hands  | Management awareness; policy present    Signature   Management awareness; policy present |                           | FOODBORNE ILLNESS RISK FACTORS AND PUBI Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable Compliance Status                            | License Posted Owner Name  [] Yes [476  [M. Ket3] | Licenserest ID# NA   Address   1223 Wash fr  | estatilis lanet No.  | City of Portland He                |
|---|--------------------------------------|--|---|--------------|--|---|---|--|--|---------------------------|---|---|--|--|------------------------------------|
| Follow-up: YES (NO (circle one) Follow-up Date: | Date: 8/21/06                        | used stalled, m s clean s clean c adequa backflow operly dia onstructe y dispose y dispose hting: de | a addition of pathogens, chemicals, and physical objects into foods.  box for COS and/or R COS=corrected on-site during inspection R=repeat violation  COS R  2 41 In-use utensils: proper Use of Utensils  2 42 Utensils, equipment & linens: properly stored, dried & handled  2 43 Single-use & single-service articles: properly stored & used  2 44 Gloves used properly  Utensil, Equipment and Vending  Utensil, Equipment and Vending | IL PRACTICES | Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. | 5 27 IN OUT (NA )/Compliance with Approved Procedures  N/A //Compliance with variance, specialized process, & HACCP plan                        | Chemical  5 25 IN OUT (NA) Food additives: approved & properly used  5 26 (IN) OUT Toxic substances properly identified, stored, & used | Consumer Advisory    S   23   IN OUT   (N/A)   Consumer advisory provided for raw or undercooked foods   Highly Susceptible Populations     S   24   IN OUT   (N/A)   Pasteurized foods used; prohibited foods not offered | 0/0/2/0/   | Compliance Status   Cos R | FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTHAINTERVENTIONS  compliance status (IN, OUT, N/O, N/A) for each numbered item  =not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation | Purpose of Inspection Est. Type Risk Category     | City/State Zip Code Telephone  Po MI ME OHOZ | of Risk Factor/Intervention Violations  Of Repeat Risk Factor/Intervention Violations  Score (optional) 977 Jime Out | ealth Inspection Report Page /of < |

| Health Inspector (Signature) | Machine Cook 1800  The Control of the report must be converted within the time strates below of as satisfied in subscience death. If the state of the strates within the time strates below of as satisfied in subscience death. If and death of the Food Cook.  The world of the strategies of as satisfied in subscience death. If and death of the Food Cook.  The world of the strategies of the s | Item/Location Temp                          |               | State of Maine Establishment Name                     |
|------------------------------|--|---|---------------|---|
| Inne                         | WATTONS AND CORRECTIVE ted within the time frames below, or a successful with the standard and successful with the successful within the time frames below, or a successful within the successful wi | TEMPERATURE OBSERVATIONS Item/Location Temp | City/State    | ne Health Inspection  As Authorized by 22 MRSA § 2496 |
| Date S                       | EACTIONS  15 Stated in sections 8-405.11 and 8-406.11 and | Temp  | Zip Code Tele | Report  |
| 21/06                        | 11 of the Food Code.   | Tomp  | Telephone     | Page 2 of 2<br>8/21/06                                |



#### 0 5 0 + 2222

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

シャンシ

|   | $C^{\omega}$ | , |
|---|--------------|---|
|   | ~            |   |
| \ | \ <u>`</u>   | _ |

| Source of the control | NOTE OF THE PROPERTY OF THE PR | 8. Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination, Rules 2.2.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. 3 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 [ ] veashed. [ ] rinsed and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.  12. Food (ice) contact surfaces are improperly: [ ] designed. [ ] constructed. [ ] installed. [ ] contact surfaces are improperly: [ ] designed. [ ] constructed. [ ] installed. [ ] food not protected during storage/display: [ ] food left uncovered. [54] 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 dated. Rule 10.2 [ ] 1.72 pin milk not retained. [ ] schoots: milk not kept. [ ] not dated. 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 hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.  17. Open cans were being used improperly store food. Rule 2.3.B.7. 1 DEMERIT.   | FOOD SUPPLY AND SOURCE  [ ] 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.2. 5 DEMERITS.  4. [ ] Unlabeled. [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERITS.  5. Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] 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 meat products not USDA approved; Rule 2.1.A.2. 5 DEMERITS:  | Owner Name  Owner  |
|--|--|--|--|--|
| LOD are: [ ] inadequate proper bed spacing vatories. [ ] show 2 DEMERITS. 3 Towels, were: [ ] ling journables with an aut iolations: ED AREAS ARE 4 A NOTIFY DEPARTME  | 60. Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures maintained, [ ] hand cleansing scap, [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3: and 6.8: 4 DEMERITS.  RUBBISH  61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS.  62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9. B.4. 2 DEMERITS.  63. Storage areas are not constructed to be: [ ] inaccessible to vernin, [ ] easily cleaned, [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.  63. Storage areas are not constructed to be: [ ] inaccessible to vernin, [ ] easily cleaned, [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.  64. [ ] files, [ ] rodents, [ ] rodents, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6.10: and 7.12.6. 4 DEMERITS.  65. Food service facilities: The outer [ ] doors, [ ] lwindows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10: D. 4 DEMERITS.  66. Floors, walts, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] stxure(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.6. 1 DEMERIT.  | WASTEWA  be disposal system was for as being improperty dischanits): [ ] waste water sto  4 DEMERITS.  PLI  ink, [ ] utility sink, [ ] gre  installed and/or maintain bedion, without backflow desire these, [ ] faucet hose, ]  TOILET AND HA  cat the: [ ] laucet hose, ]  TOILET AND HA  cat the: [ ] Toppletely enclosed openly vented, [ ] tissue state openly vented, [ ] male, and/or and [ ] female, and | TOXIC MATERIALS  47. [ ] Toxic materials [ ] personal medications and/or [ ] first-aid supplies were: 48. [ ] A copy of the current water analysis was not available at the facility.  48. [ ] A copy of the current water analysis was not available at the facility. 48. [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The tree chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] pom. Rule 6.1.A.2. 5 DEMERITS. 51. [ ] Hot and [ ] cold water (under pressure) was not provided to the: 52. [ [ ] Sinks, [ ] dishwashers, or [ ] Javatones. Rule 6.1.D.1. 5 DEMERITS. 53. [ ] Sinks, [ ] dishwashers, or [ ] Javatones. Rule 6.1.D.1. 5 DEMERITS. 54. [ ] Sinks, [ ] dishwashers, or [ ] Jevatones and they adequate storage. 55. [ [ ] Sinks, [ ] Constitution of the storage and sanitized after each day's use. | Name  O DEMERITS  PURPOSE  REGULAR  FOLLOW-UP  NEWFOTHER  NEWFOTHER  S  O DEMERITS  S  PURPOSE  FOLLOW-UP  A PT  FOLLOW-UP  FOLLO |

Establishment Representative

Code Enforcement Officer

|   |  | 4.5  |  |
|---|--|--|--|
| FOOD EQUIPMENT AND UTENSILS  30. Foodmon food contact surfaces of equipment: [] ind isepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A. 4.2A., and 4.2.B. 2 DEMERITS.  31. Single service articles improperly: [] stored. [] dispensed. [] handled. [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  32. Willing cloths: [] dirby. [] inct stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERITS.  32. Willing cloths: [] dirby. [] inct stored properly in sanitizing solutions Rule 5.1.C.4. 1 DEMERITS.  33. 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.  34. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water 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 one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [] ]°F. Rule 5.1.C.5. 2 DEMERITS.  36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature was [] ]°F. Rule 5.1.D.4.b. 1 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS.  39. The final sanitization: The wash-water temperature was not at least 130°F. The measured temperature was [] ]°F. Rule 5.1.D.3.b. 4 DEMERITS.  40. Sustained 165°F hot water dishwashing machine — °F. Rule 5.1.D.3.a. 4 DEMERITS.  41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] ]°F. Rule 5.1.D.4.c.(1): 2 DEMERITS.  42. Sanitzing chemicals son automatically dispensed. Rule 5.1.D.4.c.(2): 2 DEMERITS.  43. Dishes/utensils not stored in a sanitzar manner. Bule 5.1.D.4.c.(3): 2 DEMERITS.  44. No chemical test kit provided. Rule 5.1.D.4.c.(3): 2 DEMERITS.  45. Dish hacks not stored in a sanitzar manner. | 16. [ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.1.1. 5 DEMERITS.  17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.  18. Potentially hazardous food(s) not being: [ ] I reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.  19. Prepared potentially hazardous foods requiring refigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] *F. Rule 2.3.C.4. 5 DEMERITS.  20. [ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] *F. Rules 2.4.G.1.; 2.4.H.1.a. 5 DEMERITS.  21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [ ] *F. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS.  22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [ ] *F. Rules 2.4.G.1.; and 2.4.H.1.b. 5 DEMERITS.  23. Growded 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.  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 dirty hands and/or [ ] smoking when preparing and serving food, washing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparation and/or dishwashing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worm by food handlers. Rule 3.3.B. 1 DEMERITS. | Spoiled and/or   ] adulterated foods are being used and/or served. Rule 2.1.A.1.   Spoiled and/or   ] adulterated foods are being used and/or served. Rule 2.1.A.1.   Spoiled and/or   ] adulterated foods are being used and/or served. Rule 2.1.A.1.   Outpasteurized milk, [] milk products, [] cracked eggs, [] umpasteurized egg products being used and/or served. Rules 2.1.B.4. S DEMERITS.   Outpasteurized milk, [] milk products, [] cracked eggs, [] umpasteurized egg products being used and/or served. Rule 2.1.A.3. S DEMERITS.   Outpasteurized milk, [] milk products on premises, being used and/or served. Rule 2.1.A.1. S DEMERITS.   Outpasteurized egg products products misrepresented. Rule 2.1.A.2. S DEMERITS.   Outpasteurized foods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swellen. Rule 2.1.A.1. S DEMERITS.   Outpasteurized foods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swellen. Rule 2.1.A.1. S DEMERITS.   Outpasteurized foods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] sand 2.1.A.3. S DEMERITS.   Outpasteurized foods formaliner; [] seafood products misrepresented. Rules 2.1.B.2 and 2. | Owner Name  Address  MOD#  ESTAB #  SANI # ROOMS  SEATS  VR. MO. D  LICENSE ISSUED  VES D NO D  LICENSE POSTED  VE |
| Ing equipment, [ ] linens. Rule 7.11.B. 1  LODGING  LODGING  Jinadequately ventilated, unclean, [ ] in dil bed spacing. Rules 12.9 and 12.11. 1 DEI  S. [ ] showers, were not! [ ] clean, [ ] in  MERITS.  sls, were: [ ] not found, [ ] inadequate. R  n. [ ] in good repair. Rule 12.9.C. 1 DEME  sanitized and packaged. Rule 12.6. 2 DEM  rineaters; [ ] refrigerators; [ ] clothes dy  ons were not! [ ] adequately vented; [ ] to  d with an automatic control valve. Rule 12.9  S:  AS ARE 4 AND 5 DEMERITS ITEMS - COP  DEPARTMENT WHEN CORRECTED - 87  CL SER AND 5 DEMERITS ITEMS - COP  OEPARTMENT WHEN CORRECTED - 87   | 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.  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, [ ] Jadequate number, [ ] accessible. [ ] fixtures maintained. [ ] hand cleansing scap, [ ] 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 were not [ ] clean, [ ] free of litter, Rule 6.9.8.4, 2 DEMERITS.  63. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned. [ ] refuse bin of questionable safety. Rules 6.9 and 6.10, 2 DEMERITS.  64. [ ] files: [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12, G. 4 DEMERITS.  65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10. D. 4 DEMERITS.  66. Floors, walls, ceilings, [ ] not smooth, [ ] premises intered, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT.  67. [ ] Lightigr [ ] ventilation inadequate, [ ] fixure(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10, 1 DEMERIT.  68. Floors, walls, ceilings, [ ] unnecessary equipment and articles present. Rule 7.11.4.1.   | TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] ifirst-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 testind 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 [ ] yellow was less than 0.25 ppm. Rule 6.1.A.1. 5 DEMERITS.  51. [ ] Hot and [ ] cold water (under pressure) was not provided to the:   | ONT NAME I TOUR TOUR DEMERITS  PURPOSE PURPOSE POLLOW-UP 2 ESTAB. TYPE Reinspection to be conducted 4 PT 4 P   |



### ティス・ハン

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

| \ |     |
|---|-----|
|   | 2   |
|   |     |
|   | ポン  |
|   | O G |
|   | 80; |
|   | 8   |
|   |     |

| The measured residual was [ ] Oppm and the measured temperature was [ ] ?F. Hule 5.1.C.5b. 4 DEMERITS.  37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  MECHANICAL DISHAWASHING:  38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.  39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.  30. 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.  42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.  43. 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.  44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  45. Clauges: [ ] not provided [ ] inoperative, 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. Food/non food contact surfaces of equipment [ ] in disrepair (cracks chips, pits. open seams). [ ] not easily cleanable. Rules 4.1.A., 42.A., and 4.2.B. 2 DEMERITS.  31. Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  32. Wiping cloths: [ ] dirty. [ ] not stored properly in sanitizing solutions Rule 5.1.B.  1 DEMERIT.  32. Dishes/utensis not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  33. Dishes/utensis are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishes/utensis are not being sanitized by immersion for 30 seconds in clean holiome was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.  36. Dishes/utensis are not being sanitized by immersion for one minute in a clean chlorine golution containing 50 ppm chlorine minimum and at a temperature of at least 100°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS. | 21. Potentially hazardous hot food(s) not being stored at 140% or above. The measured temperature was [ ]*F. Rules 2.4.6.1:.2.4.H.1.a. \$DEMERTS.  22. Potentially hazardous cold food(s) not being stored at 45% or below. The measured temperature was [ ]*F. Rules 2.4.6.1:. and 2.4.H.1.b. \$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. 1 DEMERTS.  25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.  25. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s). [ ] boils. [ ] infected wound(s). [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. [ ] with poor hygienic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A. 3.2.B., and 3.4.A. 5 DEMERTS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. | Table 3.1.A.3. 2 DEMERTS.   Tood (let) contact strategies are improperly; [] designed, [] constructed, [] installed; [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERTS. ]   [   | 5. DEMERTIS.  2. [ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpasteurized egg products being used and/or served. Rules 2.1.8.4. 5. DEMERTIS.  2. [ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpasteurized egg products being used and/or served. Rules 2.1.8.4. 5. DEMERTIS.  3. Canned goods from an unapproved source on premises, being used and/or served. Rule 2.1.4.2. 1 DEMERTIS.  4. [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.4.2. 1 DEMERTIS.  5. Canned goods found: [ ] lieaking, [ ] with severe dents. [ ] in rusty condition, and/or [ ] swollen, Rule 2.1.4.1. 5. DEMERTIS.  6. [ ] Shellfish not being kept in original container, [ ] seafood products misrepresented. Rules 2.1.8.2 and 2.1.8.3. 1 DEMERTIS.  7. Meat and/or meat products not USDA approved. Rule 2.1.4.2. 5 DEMERTIS.  8. Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination. Rules 2.2.4.1. and 2.3.8.5. 2 DEMERTIS.  9. Employees handle raw and cooked or prepared food products without thorough handwashing in between. Rules 2.2.A.1. and 2.3.8.5. 5 DEMERTIS.  10. Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.8.1.2 DEMERTIS.  11. Food contact surfaces not. [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use and following any kind of operation when contamination may have occurred. | ONTE STAB #  ESTAB #  ESTAB #  ESTAB #  ESTAB #  Cap Code  DATE  O 5 1 7 0  LICENSE ISSUED  VES D NO D  LICENSE POSTED  FOOD SUPPLY AND SOURCE  FOOD SUPPLY AND SOURCE |
|---|--|---|---|---|--|
| Rule 11.1. S.DEMERITS  ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  RULE TO STAND TO THE CONTROL OF THE CORRECT AS TO STAND TO THE CONTROL OF THE CONTROL | 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2-DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4.  73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] dothes dryers, [ ] floor furnaces found in sleeping nooms were not: [ ] adequately vented, [ ] equipped with an automatic control valve. Rule 12.10.  76. [ ] Life safery code violations:  | 61. [ ] Inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9. B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned. [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 63. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned. [ ] flles, [ ] rodents, [ ] Irodents, Rules 6.9 and 6.10. 2 DEMERITS. 64. [ ] flles, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6.10 and 7,12.5. 4 DEMERITS. 65. Food service facilities. The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. 66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [ ] Lighting, [ ] vertiliation inadequate, Nothaust tars, Rules 7.6, 7.9, 7.10, 1 DEMERIT. 68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7,11.A.1.             | PLUMBING  56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  57. A gross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater: [] water closests, water systems at the: [] faucet hose, [] hot water heater: [] water closests. [] other:  TOILET AND HANDWASH FACILITIES  58. Toilets rooms: [] Completely enclosed, [] **Equipped with self-closing, tight fitting doors; [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.  59. Inadequate number of [] male, and [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.  60. Handwash lavatories: [] clean; []] adequate number; []] accessible, []] fixtures maintained; []] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3, and 6.8.4 DEMERITS. | WATER SUPPLY  48. [ ] A copy of the current water analysis was not available at the facility. [ ] Further tested and found to be unsatisfactory. Rule 6.1.2. 2 DEMERITS.  49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.4.1. 5 DEMERITS.  50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] look water (under pressure) was not provided to the: [ ] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.0.1. 5 DEMERITS.  51. [ ] Hot and [ ] cold water (under pressure) was not provided to the: [ ] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.0.1. 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.  53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.  54. (Mobile food units): [ ] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.  | DEMERITS PURPOSE REGULAR   |



#### CITY OF PORTLAND, MA FOOD SERVICE HEALT INSPECTION REPORT

408-8-23

| 40. Sustained 165°F hot water dishwashing machine 9F Rule 5.1.D.3.a. 4 DEMERITS. 41. Chemical santitzers: The wash-water temperature was not at least 120°F. The measured temperature was [ ] • F. Rule 5.1.D.4.c.(1), 2 DEMERITS. 42. Santitzing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2), 2 DEMERITS. 43. The chemicals santitzing rinse water temperature was not at least 130°F. The measured temperature was [ ] • F. Rule 5.1.D.4.c.(3), 2 DEMERITS. 44. No chemical test kit provided nule 5.1.D.4.b. 1 DEMERIT. 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. 46. Gauges: [ ] not provided [ ] inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. 46. Gauges: [ ] not provided [ ] inoperative. Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.  | MANUAL 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 temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERTS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water Rule 5.1.C.5. a. 4 DEMERTS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean chlorine Rule 5.1.C.5. a. 4 DEMERTS.  36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minutum and at a temperature was [ ] °F. Rule 5.1.C.5.b. 4 DEMERTS.  37./No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERTI.  MECHANICAL DISHWASHING:  38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERTIS.  39. The final sanitization rinse water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERTIS. | 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.  1 DEMERIT.  25. Accurate thermometers not available or used to evaluate 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 2.3.C.1. and 2.3.D.2. 1 DEMERIT.  27. Personnel with: [  ] communicable disease(s), [  ] boils, [  ] infected wound(s), [  ] respiratory or [  ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [  ] with dirty hands and/or [  ] smoking when preparing and serving food. [  ] with dirty hands and/or [  ] smoking when preparing and serving food. [  ] with dirty hands and/or [  ] smoking when preparing and serving food. [  ] with dirty hands and/or [  ] smoking when preparing and serving food. Rules 3.2.A., 3.2.B., and 3.4.A. 5 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.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  30. Food/non food contact surfaces of equipment: [  ] find disrepair (cracks, chips, pits, open) seams), [  ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  31. Single service articles improperly: [  ] stored, [  ] dispensed, [  ] handled, [  ] reused.  32. Wiping cloths: [  ] dirty. [  ] not stored properly in sanitizing solutions Rule 5.1.B.  33. DEMERITS. | Rule 5.1.A.3. 2 DEMERTIS.  [2. Food (left) contracts are improperty: [3] designed, [4] constructed, [4] installed, [5] conditions unfaces are improperty: [4] designed, [4] constructed, [4] installed, [5] maintained and/or [5] located Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERTS.  [3] Food not protected during storage/display; [4] food left uncovered, [5] food improperty stored on floor, [6] food containers in cold storage double stacked or nested, [6] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.  [4] Institutions: Ghost tray(s) [6] food kept, [6] not dated, Rule 10.2 [6] food mested, [7] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.  [5] Storage of [7] food and/or [7] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.  [6] I Unwrapped and/or [7] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1.2 DEMERITS.  [7] Open cans were being used improperty to store food. Rule 2.3.B.7. 1 DEMERIT.  [8] Prepared potentially hazardous foods potentially hazardous foods requiring refrigeration are not being enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.  [9] Prepared potentially hazardous foods requiring refrigeration are not being repidly cooled to 45° or below. The measured temperature was [7] F. Rule 2.3.C.4. 5 DEMERITS.  [9] Prepared food not being kept at 0°F, potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [7] Prepared to food(s) not being stored at 45°F or below. The measured temperature was [7] Prepared to food(s) not being stored at 45°F or below. The measured temperature was [7] Prepared to food(s) not being stored at 45°F or below. The measured temperature was [7] Prepared food food(s) not being stored at 45°F or below. The measured temperature was [7] Prepared food food food food food food food fo  | 2. [ ] Unipasteurized milk, [ ] milk products, [ ] cracked eggs.[ ] unipasteurized egg products being used and/or served. Rules 2.1.8.4. 5 DEMERITS.  3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.  4. [ ] Uniabeled, [ ] 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. [ ] Shellifsh 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.  8. Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS.  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 [ ] 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.   | Address  MCO # ESTAB # SANI # ROOMS SEATS VR. MO. D LICENSE ISSUED VES D NO D LICENSE POSTED VES |
|--|--|---|--|--|--|
| ST HOUSE WACHER BYTAKE TO STATES  (35 POPULA TRANS STITUTES  (17 17) SIN 1 SIN SIN 16/5  CODE ENTOREMENT OFFICE THE SIN 18 STITUTES  CODE ENTOREMENT OFFIC | 72. [] Hand cleansers.[] towels, were:[] not found.[] inadequate. Rule 12.4  2 DEMERITS.  73. The carpeting is not.[] clean.[] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances:[] hot water heaters.[] refrigerators.[] clothes dryers.[] floor furnaces found in sleeping rooms were not.[] adequately vented.[] equipped with automatic pilots.[] equipped with an automatic control valve. Rule 12.10.  76. [] Life safety code violations:  Copiain.  Rule 11.1. 5 DEMERITS  OON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703   | INSECT, RODENT & ANIMAL CONTROL  64. [ ] files, [ ] rodents, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.  65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS  66. Foors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.  67. Food Lighting [ ] ventilation inadequate, [ ] Aristure(s) not shielded, [ ] dirty ventilation noods, [ ] ductwork, [ ] liners, [ ] exhaust fans. Rules 7.6, 7.9, 7.0, 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.  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] in order spacing, Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Tolets, [ ] lavatories, [ ] showers, were not: [ ] legen, [ ] in good renair.   | PLUMBING  POLICIT AND HANDWASH FACILITIES  PLUMBING  TOILET AND HANDWASH FACILITIES  PRUMBING  FOR A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: PACILITIES  PRUMBING  TOILET AND HANDWASH FACILITIES  PRUMBING  FOR A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: PACILITIES  PRUMBING  TOILET AND HANDWASH FACILITIES  PRUMBING  FOR A cross-connection, without backflowers.  PRUMBING  PRU | water supplument water analysis was not may be required. Rule 6.1.E.2 od found to be unsatisfactory. The me.1.A.2. 5 DEMERITS. Id water (under pressure) was washers; or [] lavatones. Rule dapenty cleaned and sanitized a perty cleaned and sanitized a merit storage tank: [] of the water storage tank: [] of the water storage tank: [] of the water storage tank to be posal system was found to be ling improperly discharged on the marker storage tank the property discharged on the property discharged on the property discharged on the property discharged tank the prop | DEMERITS  DAY  COMPLAIT  NEW/OTHER  TOXIC MATERIALS  PORT Stored, [ ] labeled, [ ] used in food, Rule 7.12, 5 DEMERITS.  |

| DISHWASHING:  (ASHING:  (A | are hot holdin and 2.3.D.2.  and 2.3.D.2.  s. [ ] Infecte eparing and s eparing | sed and/or [ ] potentially hazardous food products proving reused. Rule 2.4.11. 5 DEMERITS.  Pere being used improperly to store food. Rule 2.3.B.7 FOOD TEMPERATURES  azardous food(s) not being: [ ] reheated [ ] cooked teated to all parts Rule 2.4.G.3. 5 DEMERITS.  tentially hazardous foods requiring refrigeration are in the cooked teated to all parts Rule 2.4.G.3. 5 DEMERITS.  tentially hazardous foods requiring refrigeration are in the cooked temperature was [ ] FE. Rules 2.0.C.4. 5 DEMERITS.  ood not being lept at 0°F. or below; ] improper the awas [ ] FF. Rules 2.4.G.1.2.4.H.1.a. 5 DEMERITS.  properations cold food(s) not being stored at 1.40°F. or below was [ ] FF. Rules 2.4.G.1.2.4.H.1.a. 5 DEMERITS.  The residence of the cold of the cold of the cold was [ ] FF. Rules 2.4.G.1.2.4.H.1.a. 5 DEMERITS.  The residence of the cold of the cold of the cold was [ ] FF. Rules 2.4.G.1.2.4.H.1.a. 5 DEMERITS.  The residence of the cold of the cold of the cold was [ ] FF. Rules 2.4.G.1.2.4.H.1.a. 5 DEMERITS. | ROOD PREPARATION AND PROTECTION  8. Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS  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. 2 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 (fee) 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: [ ] tood left uncovered, [ ] food improperly stored on floor, [ ] dood containers in cold storage double stacked or nested, [ ] stroads absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.  14. Institutions: Ghost tray(s) [ ] not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.  15. Storage of [ ] Incl. helps 1.1. 2 DEMERITS.  16. Storage of [ ] Incl. helps 1.1. 2 DEMERITS. | FOOD SUPPLY AND SOURCE  1. [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.  2. [ ] Unpasteur/zed milk. [ ] milk products. [ ] cracked eggs. [ ] unpasteur/zed 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.2. 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. [ ] Shellifsh 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  Address  Address  MCD # ESTAB # SANI # ROOMS  LICENSE ISSUED YES D NO D SITES  LICENSE POSTED YES D NO D SITES |
|--|---|---|--|--|---|
| 71. The [ ] Tollets, [ ] lawtories, [ ] showers, were not [ ] dean, [ ] in good repair.  71. The [ ] Tollets, [ ] lawtories, [ ] showers, were not [ ] dean, [ ] in good repair.  72. [ ] Hand deansers, [ ] 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 DEMERIT.  75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor automatic pilots, [ ] equipped with a nautomatic control valve. Rule 12.10.  76. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS  • ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE: NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  | INSECT, RODENT & ANIMAL CONTROL  64. [ ] files, [ ] rodents, [ ] rodents, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6:10: and 7:12:0; 4 DEMERITS.  65. Food service facilities: The outer [ ] doors, [ ] skylights, [ ] transoms were not adequately screened: Rule 6:10:D: 4 DEMERITS.  CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, coilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] Idirty surfaces. Rules 7:1-76.1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] dirty ventilation inadequate, [ ] jexhaust fans. Rules 7:6, 7:9, 7:10, 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7:11.A.1.  69. Improper storage of [ ] deaning equipment, [ ] linens. Rule 7:11.B. 1 DEMERIT.  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair   | TOILET AND HANDWASH FACILITIES  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.  60. Handwash lavatories: [ ] clean, [ ] adequate number; [ ] accessible, [ ] fixtures maintained [ ] hand cleansing scap. [ ] 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 were not [ ] clean, [ ] free of litter, Rule 6.9. 4. DEMERITS.  63. Storage areas are not constructed to be: [ ] haccessible to vermin, [ ] easily cleaned, [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.   | WASTEWATE  WASTEWATE  Sposal system was founce eing improperly discharg  [ ] waste water storag  EMERITS.  PLUM  ] utility sink, [ ] greas alled and/or maintained.  alled and/or maintained.  n, without backflow devi the: [ ] faucet hose, [  | TOXIC MATERIALS  47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were: [ ] Improperly stored, [ ] labeled, [ ] used in food. Rule 7.12. 5 DEMERITS.  WATER SUPPLY  48. [ ] A copy of the current water analysis was not available at the facility. [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.  49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.  50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was perfectly in the free chlorine was less than 0.25 ppm. The measured chlorine residual was perfectly in the first of the free chlorine residual was not provided to the: [ ] ] Hot and [ ] cold water (under pressure) was not provided to the: [ ] ] Sinks, [ ] dishwashers, or [ ] lavatones. Rule 6.1.D.1. 5 DEMERITS.  52. [ ] Water storage tank: [ ] does not have adequate storage, [ ] is not being properly cleaned and sanitzed after each day's use. | Location  PURPOSE POLLOW-UP COMPLAINT INVESTIGATION  NEW/OTHER  5  DEMERTTS POLLOW-UP COMPLAINT  A gray  Within  days  Tollow-up  day letter of  1 PT  1 PT   |



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

| ٦ | 7     |     |
|---|-------|-----|
| ( | とつイスト |     |
| ( | 0     | いしい |

19. Prepared potentially hazardous foods requiring refrigeration are not being replaced to AS° or below. The measured temperature was [ ] F. Rules 2.3.C.3. 5 DEMERTS.

20. [AT Frozen food not being kept at 0°F, or below. The measured temperature was [ ] F. Rules 2.3.C.4. 5 DEMERTS.

21. Protentially hazardous hot tood(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.

22. Potentially hazardous oold food(s) not being stored at 45°F or below. The measured temperature was [ ] F. Rules 2.4.G.1., 2.4.H.1.b. 5 DEMERTS.

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

25. Accurate thermometers — 8. Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERTS.

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. 2 DEMERTS.

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. 3 DEMERTS.

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

11. Food contact surfaces not; [ ] washed [ ] finsed, and/or [ ] sanitized after each use and following any kind off-operation when contamination gray have-occurred. Rule 5.1.A.3. 2 DEMERTS.

12. Food (ice) contact surfaces are improperty: [ ] designed [ ] Constructed. [ ] Installed. [ ] Insta 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. [ ] Uniabeled, [ ] 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. [ ] Shelilfish 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. FOOD EQUIPMENT AND UTENSILS

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

31. Single service articles improperly; [ ] stored, [ ] dispensed, [ ] handled, [ ] reused.

Rules 4.4.A. and 5.2.C. 2 DEMERITS,

32. Wiping cloths: [ ] dirty. And stored properly in sanitizing solutions Rule 5.1.B. 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, [ ] with poor hygienic practice, [ ] seting, drinking, in food preparation and/or dishwashing areas. Rules 3.2.4. 3.2.B., and 3.4.A. 5 DEMERITS.

29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. LICENSE POSTED LICENSE ISSUED 0 5 1 7 0 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.

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.

Ochanical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

CHANICAL DISHWASHING: FOOD SUPPLY AND SOURCE

[ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERTIS. (D) 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. T DEMERIT. 9 10 and/or[...] potentially hazardous food products previously served to the g reused. Rule 2.4.J.1. 5 DEMERITS. being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. YES D O [ ] scraped, [ ] soaked, [ ] preflushed; Rule 5.1.C.4. Š O NO O DISHWASHING PERSONNEL Rules 3.5. <u>V</u> ガスド SANI# びっ ROOMS SITES 1 SEATS 0000 Ķ Š O ΡĄ (J) WATER SUPPLY

48. [ ] A copy of the current water analysis was not available at the facility.

[ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.

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

50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [ ] ppm. Rule 6.1.A.2. 5 DEMERITS.

51. [ ] Hot and [ ] cold water (under pressure) was not provided to the: [ ] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.

52. (Mobile food units) The water storage tank: [ ] does not have adequate storage, [ ] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS. 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, 12 dirty ventilation hoods, [ ] dictivork, [ ] dirers, [ ] exhaust tans. Rules 7.6, 7.9, 7.99. 1 DEMERIT.

68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 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. (Nobile food units): [ ] waste water storage tank does not have adequate storage.

Rule 8.1.C.2. 4 DEMERITS. 73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C.1 DEMERIT.
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
75. Gas Appliances: [ ] hot water heaters; [ ] reirigerators; [ ] clothes dryers; [ ] floor timaces found in sleeping rooms were not: [ ] adequately vented; [ ] equipped with a functionatic pilots; [ ] equipped with an automatic control valve. Rule 12.10.
76. [ ] Life safety code violations: Explain: SDEMERITS. 70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] limproper 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.
72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 TOXIC MATERIALS

47. [ ] Toxic materials, [ ] personal medications and/or [ ] first-aid supplies were: [ ] improperly stored, [ ] labeled, [ ] used in food. Rule 7.12. 5 DEMERITS. 61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS.
63. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily clean [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. B INSECT, RODENT & ANIMAL CONTROL

64. [ ] flies, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs)
were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.

65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms
were not adequately screened. Rule 6.10.D. 4 DEMERITS. SOON AS POSSIBLE; NOTIFICE

1- CKINTY CHIN CIT ROCK TEM?

- AMERIT THAM OF ROCK TEM? PURPOSE
REGULAR ......
FOLLOW-UP ......
COMPLAINT ......
INVESTIGATION ..... TIEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 8748300 X 8703 J. Check at 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. Plue 6.5 1 DEMERIT.

Handwash lawatories: [ ] clean, [ ] adequate number. [ ] accessible, [ ] fixures maintained; [ ] hand cleansing soap, [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3, and 6.8. 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 DEMERTS.

A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closents, [ ] other: 不多人 THE STATES storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT. なられ Vous No lythan 1 • M Reinspection within SAX S to be condays
days
day letter conducted ⊈, 

히

ģ



#### FOOD SERVICE HEALTH INSPECTION REPORT

YOF B.023

*W* 

| MANUAL DISHWASHING:  3. Dishes/utensis not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.  1. DEMERIT.  3. Dishes/utensis are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.  3. Dishes/utensis are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.  3. Dishes/utensis are not being sanitized by immersion for one minute in a clean chloring with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5. a. 4 DEMERITS.  3. Dishes/utensis are not being sanitized by immersion for one minute in a clean chloring the measured restoration of the measured temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT.  3. Dishes/utensis are not being sanitized by immersion for one minute in a clean chloring the measured temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT.  3. Dishes/utensis are not being sanitized by immersion for one minute in a clean chloring the measured temperature was [] °F. Rule 5.1.D.4.b. 1 DEMERIT.  3. Dishes/utensis are not being sanitized by immersion for one minute in a clean chloring for measured temperature was not at least 130°F. The measured temperature was not at least 140°F. The measured sured temperature was not at least 140°F. The measured temperature was not at least 130°F. The measured sured temperature was not at least 130°F. The measured temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.  4. Chemical sanitization rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1): 2 DEMERITS.  4. No chemical test kit provided. Full 5.1.D.4.b. 1 DEMERIT.  4. No chemical test kit provided. Full 5.1.D.4.b. 1 DEMERIT.  4. No chemical test kit provided. Full 5.1.D.4.b. 1 DEMERIT.  4. No chemical test kit provided. Full 5.1.D.4.b. 1 DEMERIT.  4. No chemical test kit provided. Ful | r Jahove. Trackove. Trackove. Trackove. Trackov. | Semployees 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 [ ] 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 loop 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; [ ] lood left uncovered, [ ] [ I cod improperly stored on floor, [ ] food containers in cold storage double stacked or nested, [ ] sneaze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.  13. Food not protected during storage/display; [ ] loot dated. Rule 10.2 [ ] 1/22 pitt milk not retained. [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.  14. Institutions: Ghost tray(s) [ ] not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.  15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.  16. [ ] Unwrapped and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.  17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.  18. Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.  19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled temporature was [ ] "F. Rule 2.3.C.4. 5 DEMERITS.  20. [ ] Frozen food not being kept at 6°F, or below: [ ] Jimproper thawing. The measured temporature was [ ] "F. Rule 2.3.C.4. 5 DEMERITS. | Address  MCD #  ESTABJ#  NAM TO I STABJ#  MCD #  ESTABJ#  NAM # ROOMS SEATS VR. MO. D  LICENSE ISSUED VES D NO D  LICENSE ISSUED VES D NO D  LICENSE POSTED VES D NO D  FOOD SUPPLY AND SOURCE  1. [ ] Spoiled and/or [ ] adulterated foods are being used and/or served. Rule 2.1.A.1.  5. DEMERITS.  2. [ ] Unipasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpasteurized egg products being used and/or served. Rule 2.1.A.1.  5. DEMERITS.  3. Canned foods form an unapproved source on premises, being used and/or served. Rule 2.1.A.2. 1 DEMERITS.  4. [ ] Unilabeled [ ] Improperly labeled containers of food are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.  5. Canned goods found: [ ] leaking; [ ] with servere dents; [ ] in rusty condition, and/or [ ] swollen, 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 containination, from [ ] raw foods socked and/or prepared foods are subjected to cross containination, from [ ] raw foods  6. Cooked and/or prepared foods are subjected to cross containination.  |
|--|--|--|--|
| [ ] undersized; [ ] improber bed spacing, Rules 12.9 and 12.11. 1 DEMERIT:  71. The [ ] Tollets, [ ] lavationes, [ ] showers, were not [ ] clean, [ ] in good repair.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4.  73. The carpeting is not [ ] clean, [ ] in good repair. Rule 12.9.0. 1 DEMERIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERIT.  75. Gas Appliances: [ ] not water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor furnaces found in sleeping rooms were not. [ ] adequately vented, [ ] equipped with a functional safety oxide violations:  10. Life safety code violations:  11. S DEMERITS  12. If the safety code violations:  13. Rule 11.1. 5 DEMERITS  14. CAN CAN HADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  15. AS MAN HADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  16. AND CAN CAN HADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  17. AND CAN CAN HADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  17. AND CAN CAN HADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  18. AND CAN CAN HADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  19. AND CAN CAN HADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703  19. AND CAN   | 61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned, [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 63. Storage areas are not constructed to be: [ ] invacessible to vermin, [ ] easily cleaned, [ ] ifles, [ ] rodens, [ ] rodens, [ ] rodens, [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 64. [ ] files, [ ] rodents, [ ] rodens, [ ] lodens, [ ] skylights, [ ] transoms were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 65. Food service facilities: The outer [ ] doors, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS. 65. Floors, walls, ceillings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirity surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [ ] Lighting [ ] vertiliation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventiliation hoods, [ ] ductwork, [ ] filters, [ ] exhaust tans. Rules 7.6, 7.9, 7-0, 1 DEMERIT. 68. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  | 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.  Full B.1.C.2. 4 DEMERITS.  56. [] Kitchen sink. [] utility sink. [] grease trap. [] drain. [] plumbing; is improperly [sized. []] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose. []] hot water heater, [] water closels, water systems at the: [] faucet hose. []] hot water heater, [] water closels.  57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose. []] hot water heater, [] water closels.  57. A cross-connection, without backflow device, exists between the drinking and the wastewater systems at the: [] faucet hose. []] foot water heater, []] water closels.  58. Toilets rooms: [] Completely enclosed. [] Equipped with self-closing, tight fitting doors. [] properly vertical. [] Itssue provided. []] covered waste receptacle (ladies). Rules 6.5. 6.6, and 6.7. 2 DEMERITS.  59. Inadequate number of [] male, and []] female toilets. The number of toilets are: [] male and []] lemale. 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 towell. Rules 6.3. and 6.8. 4 DEMERITS.   | DAY  PURPOSE  REGULAR  REGULAR |

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

\* YS-8-023

and Viel

| b. Gauges: [ ] not provided [*] inoperative; Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT. | temperature was [ ] 9F. Ruie 51.D.4.c.(1); 2 DEMERTS.  2. Santitzing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2); 2 DEMERTS.  3. The chemicals santizing rinse water temperature was not at least 130°F. The measured temperature was [ ] 9F. Rule 5.1.D.4.c.(3); 2 DEMERITS.  4. No chemical test kit provided. Rule 5.1.D.4.b.; 1 DEMERIT.  5. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. | 27. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  28. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  29. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  29. Ne wash-water temperature was not at least 140°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.  39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.  40. Sustained 163°F hot water dishwashing machine was not at least 100°F. The measured test should be supported that the support of the sustained 163°F. The wash-water temperature was not at least 100°F. | MANUAL DISHWASHING:  3. Dishes/utensits not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  3. Dishes/utensits 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.  34. Dishes/utensits 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.  35. Dishes/utensits are not being sanitized by immersion for one minute was [ ] °F. Rule 5.1.C.5.a. 4 DEMERITS.  36. Dishes/utensits 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. But 5.5.4.C.5.a. 1 ppm and the measured temperature was [ ] °F. | ands and/or [ ] smoother, [ ] samp, dring, d | FR. Rules 2.4.G.T., 2.4.H.T.a. 5 DEMERITS. food(s) not being stored at 45% or below. To food(s) not being stored at 45% or below. The food should be food of refrigeration of the food are inadequate. Rules 2.4.L.T., porting food are inadequate. Rules 2.4.L.T., and 2.3.D.2. The food are inadequate to evaluate hot holding, imperatures. Rules 2.3.C.T. and 2.3.D.2. The food are inader. Personnel pe | Lewich   S.   Detentially 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   FOOD TEMPERATURES   | ibite.  | 1. [ ] Spoiled and/or [ ] adulterrated foods are being used and/or served. Rule 2.1.A.1.  5 DEMERITS.  2. [ ] Unpasteurized milk, [ ] milk products, [ ] cracked eggs, [ ] unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.  3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.  4. [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERITS.  5. Canned goods found: [ ] leaking, [ ] with severe dents: [ ] in rusty condition, and/or [ ] 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 meat products not USDA approved: Rule 2.1.A.2. 5 DEMERITS.  8. Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS | OWDERLINENS  Address  Address  ACCORD  BESTAB #  ESTAB #  ESTAB #  ESTAB #  SANI # ROOMS  SEATS  VR. MO. DAY  LICENSE ISSUED  VES © NO D  LICENSE POSTED  FOOD SUPPLYAND SOURCE  FOOD SUPPLYAND SOURCE |
|---|---|---|---|--|--|---|---|--|--|
| Code Enforcement Officer  |   | ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703   | 22. [ Hand cleansers, [ ] towels, were: [ ] not found, [ ] Inadequate. Rule 12.4  22. DEMERTIS.  73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERTIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTIT.  75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor furnaces found in seeping rooms were not: [ ] adequately vented, [ ] equipped with 4 DEMERTIS.  76. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.  | 66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed. [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventillation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] duckwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] layatories, [ ] showers, were not: [ ] clean, [ ] in good repair.  71. The [ ] Toilets, [ ] Javatories, [ ] showers, were not: [ ] clean, [ ] in good repair.  | 61. [ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS. 62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.8.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned, [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.  INSECT. RODENT & ANIMAL CONTROL  44. [ ] files, [ ] rodents, [ ] lovaches, [ ] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.  65. Food service facilities: The outer [ ] doors, [ ] windows; [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.   | TOILET AND HANDWASH FACILITIES  38. Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptade (adies). Rules 6.5, 6.6, and 6.7, 2 DEMERITS.  59. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are: [ ] male and [ ] female. Rule 6.5 1 DEMERIT.  60. Handwash lavatories: [ ] clean; [ ] Jadequate number, [ ] Jaccessible, [ ] fixtures maintained, [ ] Inad cleansing soap; [ ] sanitary towel/hand drying devices not provided [ ] common towel. Rules 6.3. and 6.8. 4 DEMERITS. | WASTEWATER DISPOSAL  33. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.  44. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.  55. (Mobile food units): [ ] waste water storage tank does not have adequate storage.  Rule 8.1.C.2. 4 DEMERITS.  PLUMBING  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 closets.  [ ] other. | 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 proposed to the standard property was not provided to the standard property of the standard property was not provided to the standard property of the standard property was not provided to the standard property of the water storage tank: [ ] does not have adequate storage, I is not being property cleaned and sanitized after each day's use.  Rule 8.1.C.1. 2 DEMERITS.  | cation PURPOSE REGULAR   |

 $\ddot{\wp}$ 

DEMERITS
SPT /
4PT /
2PT /
1PT /

V

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

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

36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 30 ppm chlorine minimum and at a temperature of at least 130°F. Rule 5.1.C.5.b. 4 DEMERITS.

36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 30 ppm chlorine minimum and at a temperature was [ ] °F. Rule 5.1.D.3.b. 1 DEMERITS.

37. No chemical test kit provided. 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.

40. Sustained 165°F hot water dishwashing meature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.

41. Chemical sanitizing rinse water temperature was not at least 120°F. The measured temperature was [ ] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.

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

43. The chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS.

44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERITS.

45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERITS. 25. Accurate themometers 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. 18. Potentially hazardous food(s) not being: I perheased [ ] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.

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

20. [ ] Frozen food not being kept at 0°F, or below. [ ] Improper thawing. The measured temperature was [ ] ?F. Rule 2.3.G.4. 5 DEMERITS.

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 DEMERITS.

22. Potentially hazardous cold food(s) not being stored at 4.5°F or below. The measured temperature was [ ] ?F. Rules 2.4.G.1, 2.4.H.1.b. 5 DEMERITS.

22. Protentially hazardous cold food(s) not being stored at 4.5°F or below. The measured temperature was [ ] ?F. Rules 2.4.G.1, and 2.4.H.1.b. 5 DEMERITS.

23. Crowded refrigeration. There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1.1. 2 DEMERITS.

24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.

25. Accurate the containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. (글)히 MANUAL DISHWASHING: | soraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. į, Ñ LICENSE ISSUED LICENSE POSTED 0 5 1 7 0 FOOD EQUIPMENT AND UTENSILS

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.

Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused.

Miles 4.4.A. and 5.2.C. 2 DEMERITS. to certified food handler/manager, Rules 3.5.

leasonnel with: | communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] espiratory or [ %] gastrointestinal infection, are preparing and serving food. It is a constant of the serving food in a constant of the serving food in the serving for the s | Unpasteurized milk. [ . ] milk products. [
oducts being used and/or served. Rules 2.
anned foods from an unapproved source of
ule 2.1.4.3. 5 DEMERITS. MCD # nned goods foundt [ ] leaking, [ ] with severe dents. [ ] in rusty condition, dor [ ] swollen. Rule 2:1.A.1 5 DEMERTS.

Shellfish not being kept in original container, [ ] seafood products misrepresented. les 2:1.B.2 and 2:1.B.3. 1 DEMERTS.

at and/or meat products not USDA approved. Rule 2:1.A.2. 5 DEMERTTS. wrapped 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. FOOD SUPPLY AND SOURCE
[ ] adulterated foods are being used and/or served. Rule 2.1.A.1. Z ESTAB # YES BY 0 0 0 0 and/or [ ] smoking when preparing and serving food [ ] eating, drinking, in food preparation and/or dish-2.B., and 3.4.A., 5 DEMERITS.
handlers. Rule 3.3.B. 1 DEMERITS. <u>v</u> SANI # s.[ ] cracked eggs,[ ] unpasteurized egg. 2.1.B.4. 5 DEMERITS. ROOMS sanitizing solutions 72.00 SEATS 1 DEMERIT. Rule 5.1.B. 1000 1001 ĕ Ö tom. RR ~ WASTEWATER DISPOSAL

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.

54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.

55. (Mobile food units): [ ] waste water storage tank does not have adequate storage.

Rule 8.1.C.2. 4 DEMERITS. 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 some residual was not provided to the residual was residual 73. The carpeting is not [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
75. Gas Appliances; [ ] hot water heaters; [ ] refrigerators; [ ] clothes dryers; [ ] floor furnaces found in sleeping rooms were not [ ] adequately vented; [ ] equipped with an automatic control valve. Rule 12.10. TOILET AND HANDWASH FACILITIES

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

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

60. Handwash lavatories: [ ] clean, [ ] adequate number of loses; [ ] fixtures maintained, [ ] hand cleansing scap, [ ] sanitary towe/hand drying devices not provided [ ] common towel. Rules 6.3, and 6.8, 4 DEMERITS. TOXIC MATERIALS

TOXIC MATERIALS 64. [ ] files, [ ] rodents, [ ] roaches, [ ] live anir were found on the premises. Rule 6.10. and 7.1 65. Food sentice facilities: The outer [ ] doors, [ ] were not adequately screened. Rule 6.10.D. 4 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 .....
NEW/OTHER ...... 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 [ ] 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 clean [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 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, [ ] dirty ventilation hoods, [ ] dirty ventilation hoods, [ ] director, [ ] exhaust tans. Rules 7,6,7,9,7,10, 1 DEMERIT.
[ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7,11,A,1. Kitchen sink. [ ] utility sink. [ ] grease trap. [ ] drain, [ ] plumbing; is improperly sized. [ ] Installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERTS. rocss-connection, without backflow device, exists between the drinking and the wasterer systems at the: [ ] faucet hose. [ ] hot water heater. [ ] water closels. etc. 5 DEMERTTS. X SA O ST. HXRMOMPICE-LODGING D. R F F Reinspection within \_\_\_\_\_ follow-up NIMAL CONTROL

Nimals (other than security or guide dogs)
7.12.G. 4 DEMERTS:

| windows. [ ] skylights. [ ] transoms
4 DEMERTS. 200 n to be conduc days day letter of

1 DEMERIT

SIE

á

Aggo sapir