

# ELECTRICAL PERMIT

## City of Portland, Me.



S/F JR

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To the Chief Electrical Inspector, Portland Maine:  
 The undersigned hereby applies for a permit to make electrical installations in accordance with the laws of Maine, the City of Portland Electrical Ordinance, National Electrical Code and the following specifications:

Date 3/24/00  
 Permit # 243  
 CBL# 409-A-010

SITE LOCATION: 18 Tuxedo St.

OWNER Paul Lusty TENANT \_\_\_\_\_

OUTLETS	Receptacles	Switches	Smoke Detectors	TOTAL EACH FEE
FIXTURES	incandescent	fluorescent	Strips	.20
SERVICES	Overhead <input checked="" type="checkbox"/>	Underground <input checked="" type="checkbox"/>	TTL AMPS <input checked="" type="checkbox"/>	15.00
	Overhead	Underground	>800	25.00
Temporary Service	Overhead	Underground	TTL AMPS	25.00
METERS	(number of)			25.00
MOTORS	(number of)			1.00
RESID/COM	Electric units			2.00
HEATING	oil/gas units	Interior	Exterior	1.00
APPLIANCES	Ranges	Cook Tops	Wall Ovens	5.00
	Insta-Hot	Water heaters	Fans	2.00
	Dryers	Disposals	Dishwasher	2.00
	Compactors	Spa	Washing Machine	2.00
	Others (denote)			2.00
MISC. (number of)	Air Cond/win			2.00
	Air Cond/cent			3.00
	HVAC	EMS	Pools	10.00
	Signs		Thermostat	5.00
	Alarms/res			10.00
	Alarms/com			5.00
	Heavy Duty(CRKT)			15.00
	Circus/Carnv			2.00
	Alterations			25.00
	Fire Repairs			5.00
	E Lights			15.00
	E Generators			1.00
PANELS	Service	Remote	Main	20.00
TRANSFORMER	0-25 Kva			4.00
	25-200 Kva			5.00
	Over 200 Kva			8.00
	MINIMUM FEE/COMMERCIAL 35.00		TOTAL AMOUNT DUE	10.00
INSPECTION:	Will be ready _____		MINIMUM FEE	25.00
	or will call _____		TOTAL AMOUNT DUE	25.00

CONTRACTORS NAME R P Romano MASTER LIC. # 4615  
 ADDRESS 18 Merdon Wky Cape Elizabeth LIMITED LIC. # \_\_\_\_\_  
 TELEPHONE 767 3466

SIGNATURE OF CONTRACTOR R P Romano

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To the Chief Electrical Inspector, Portland Maine:  
 The undersigned hereby applies for a permit to make electrical installations in accordance with the laws of Maine, the City of Portland Electrical Ordinance, National Electrical Code and the following specifications:

Date 3/24/00  
 Permit # 249  
 CBL# 409-A-010

SITE LOCATION: 18 Lusbo St.

OWNER Paul Rusty TENANT \_\_\_\_\_

OUTLETS	Receptacles	Switches	Smoke Detectors	TOTAL EACH FEE
FIXTURES	incandescent	fluorescent	Strips	.20
SERVICES	Overhead	Underground	TTL AMPS	15.00
	Overhead	Underground	>800	25.00
Temporary Service	Overhead	Underground	TTL AMPS	25.00
METERS	(number of)			25.00
MOTORS	(number of)			1.00
RESID/COM	Electric units			2.00
HEATING	oil/gas units			1.00
APPLIANCES	Ranges	Interior	Exterior	5.00
	Insta-Hot	Cook Tops	Wall Ovens	2.00
	Dryers	Water heaters	Fans	2.00
	Compactors	Disposals	Dishwasher	2.00
	Others (denote)	Spa	Washing Machine	2.00
MISC. (number of)	Air Cond/win			2.00
	Air Cond/cent			3.00
	HVAC	EMS	Pools	10.00
	Signs		Thermostat	5.00
	Alarms/res			10.00
	Alarms/com			5.00
	Heavy Duty(CRKT)			15.00
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	Alterations			25.00
	Fire Repairs			5.00
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	E Generators			1.00
PANELS	Service	Remote	Main	20.00
TRANSFORMER	0-25 Kva			4.00
	25-200 Kva			5.00
	Over 200 Kva			8.00
	MINIMUM FEE/COMMERCIAL 35.00		TOTAL AMOUNT DUE	10.00
INSPECTION:	Will be ready _____		MINIMUM FEE	25.00
	or will call _____			25.00

CONTRACTORS NAME R P Ramono MASTER LIC. # 4615  
 ADDRESS 18 Marsden Way Cape Elizabeth LIMITED LIC. # \_\_\_\_\_  
 TELEPHONE 267 3866

SIGNATURE OF CONTRACTOR R P Ramono



*Cookers on ground*  
 CITY OF PORTLAND, MAINE  
 FOOD SERVICE HEALTH  
 INSPECTION REPORT

*Send to Seb*  
 - 2 (98)

Owner Name: *Brian Givens* Establishment Name: *Jiggys Hot Dog*  
 Address: *409-A-10 18 Tualo St.* Location: *Portland*  
 Zip Code: *04103*  
 MCD #: *051170* ESTAB #: *0100* ROOMS: *00* SITES: *00* SEATS: *00* DATE: *02/07/03*  
 License Issued: YES  NO  YR. MO. DAY  
 License Posted: YES  NO  YES  NO  YR. MO. DAY

REGULAR FOLLOW-UP ..... 1  
 COMPLAINT ..... 2  
 INVESTIGATION ..... 3  
 NEW/OTHER ..... 4  
 PURPOSE: *03*

REINSPECTION TO BE CONDUCTED WITHIN \_\_\_\_\_ DAYS  
 DAY LETTER OF FOLLOW-UP: *2 1 PT 0*

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. 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.

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.

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

TOILET AND HANDWASH FACILITIES  
 58. Toilets rooms:  Completely enclosed.  Equipped with self-closing, tight fitting doors  properly vented.  tissue provided.  covered waste receptacle (addies). 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 soap.  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 vermin.  easily cleaned.  refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL  
 64.  Flies.  rodents.  roaches.  live animals (other than security or guide dogs) were found on the premises. 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.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  
 66. Floors, walls, ceilings  not smooth.  properly constructed.  in disrepair.  dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  
 67.  Lighting  ventilation inadequate.  fixture(s) not shielded.  dirty ventilation hoods.  ductwork.  filters.  exhaust fans. Rules 7.6. 7.9. 7.10. 1 DEMERIT.  
 68.  Premises littered.  unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

LOGGING  
 69. Improper storage of  cleaning equipment.  liners. Rule 7.11.B. 1 DEMERIT.  
 70. The sleeping room(s) are:  inadequately ventilated, unclean.  in disrepair.  undersized.  improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  
 71. The  Toilets  lavatories.  showers, were not:  clean.  in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  
 72.  Hand cleansers.  towels, were:  not found.  inadequate. Rule 12.4. 2 DEMERITS.  
 73. The carpeting is not:  clean.  in good repair. Rule 12.9.C. 1 DEMERIT.  
 74. Drinking glasses not suitably 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. 4 DEMERITS.  
 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 - 874-8900 X 8703

*30 2 Sinks on by on*  
*Walls*

*[Signature]*  
 Code Enforcement Officer

*[Signature]*  
 Establishment Representative

FOOD SUPPLY AND SOURCE  
 1.  Spoiled and/or  adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.  
 2.  Unpasteurized milk.  milk products.  cracked eggs.  unpasteurized egg products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.  
 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.  
 4.  Unlabeled.  improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.  
 5. Canned goods found:  leaking.  with severe dents.  in rusty condition, and/or  swollen. Rule 2.1.A.1. 5 DEMERITS.  
 6.  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.

FOOD PREPARATION AND PROTECTION  
 8. Cooked and/or prepared foods are subjected to cross contamination, from  raw foods or  other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS  
 9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.  
 10. Raw  fruits and/or  vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.  
 11. Food contact surfaces not:  washed.  rinsed, and/or  sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.

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.  
 13. Food not protected during storage/display:  food left uncovered.  food improperly stored on floor.  food containers in cold storage double stacked or nested.  sneeze guards absent. Rules 2.2.A.1. 2.4.F.7. 2 DEMERITS.

14. Institutions: Ghost tray(s)  not kept.  not dated. Rule 10.2  1/2 pint milk not retained.  schools: milk not kept at 40°F or below. Rule 2.1.B.1. 2 DEMERITS.  
 15. Storage of  food and/or  beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.

16.  Unwrapped and/or  potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.  
 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES  
 18. Potentially hazardous food(s) not being:  reheated  cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.  
 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was \_\_\_\_\_ °F. Rule 2.3.C.3. 5 DEMERITS.  
 20.  Frozen food not being kept at 0°F or below:  improper thawing. The measured temperature was \_\_\_\_\_ °F. Rule 2.3.C.4. 5 DEMERITS.  
 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was \_\_\_\_\_ °F. Rules 2.4.G.1. 2.4.H.1.a. 5 DEMERITS.  
 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was \_\_\_\_\_ °F. Rules 2.4.G.1. and 2.4.H.1.b. 5 DEMERITS.  
 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.

24. The containers used transporting food are inadequate. Rules 2.4.L.1. and 8.1.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.

PERSONNEL  
 26. No certified food handler/manager. Rule 3.5.  
 27. Personnel with:  communicable disease(s).  boils.  infected wound(s).  respiratory or  gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  
 28. Personnel:  with dirty hands and/or  smoking when preparing and serving food.  with poor hygienic practices.  eating, drinking, in food preparation and/or dish-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.

FOOD EQUIPMENT AND UTENSILS  
 30. Food/non food contact surfaces of equipment:  in disrepair (cracks, chips, pits, open seams).  not easily cleanable. Rules 4.1.A. 4.2.A., and 4.2.B. 2 DEMERITS.  
 31. Single service articles improperly:  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.

MANUAL DISHWASHING:  
 33. Dishes/utensils not being:  scraped.  soaked.  preflushed. Rule 5.1.C.4. 1 DEMERIT.  
 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was \_\_\_\_\_ °F. Rule 5.1.C.5. 2 DEMERITS.  
 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was \_\_\_\_\_ °F. Rule 5.1.C.5.a. 4 DEMERITS.

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

MECHANICAL DISHWASHING:  
 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was \_\_\_\_\_ °F. Rule 5.1.D.3.b. 2 DEMERITS.  
 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was \_\_\_\_\_ °F. Rule 5.1.D.3.b. 4 DEMERITS.  
 40. Sustained 165°F hot water dishwashing machine \_\_\_\_\_ °F. Rule 5.1.D.3.a. 4 DEMERITS.  
 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was \_\_\_\_\_ °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.  
 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.  
 43. The 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. 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.