

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BAR HARBOR LOBSTER POUND	REGULAR	2023-06-09	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				7-207.11.(B).(2)	Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	C
				3-502.12.(A)	Establishment using Reduced Oxygen packaging without controlling the growth and toxin formation of Clostridium botulinum, and the growth of Listeria monocytogenes.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N