

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PENOBSCOT JOB CORPS ACADEMY	REGULAR	2018-01-11	No	3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
PENOBSCOT JOB CORPS ACADEMY	REGULAR	2019-03-05	No	3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.11	Equipment in disrepair.	N
PENOBSCOT JOB CORPS ACADEMY	REGULAR	2020-03-11	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-202.11	Lights not shielded.	N
PENOBSCOT JOB CORPS ACADEMY	REGULAR	2021-03-02	No	4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
PENOBSCOT JOB CORPS ACADEMY	REGULAR	2022-04-14	No	4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
PENOBSCOT JOB CORPS ACADEMY	REGULAR	2023-05-09	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.19	Toilet room door is not closed.	N
PENOBSCOT JOB CORPS ACADEMY	REGULAR	2024-03-15	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C

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				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-502.13.(B)	The bulk milk container dispensing tube was improperly cut.	N
				4-501.11	Equipment in disrepair.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				6-501.12	The physical facilities are not clean.	N