

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FRYEBURG KITCHEN AND MARKETPLACE	REGULAR	2022-07-21	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(B).(C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				6-501.12	The physical facilities are not clean.	N
FRYEBURG KITCHEN AND MARKETPLACE	REGULAR	2023-02-10	Yes	2-102.11.(A).(B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(A)	There is no consumer advisory.	C
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-303.11	Insufficient lighting provided.	N
FRYEBURG KITCHEN AND MARKETPLACE	FOLLOW_UP_FULL	2023-03-22	No	3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				5-202.14	Backflow prevention device does not meet the design standard.	C
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N