

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LISAS CHINA DINE-AH	REGULAR	2019-12-11	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
				2-103.11.(C)	The Person in Charge did not ensure that all persons in the food areas comply with the State of Maine Food Code.	N
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-304.11	Food not contacting only clean equipment and utensils.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	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
				4-301.11	Insufficient hot holding and/or cold holding equipment.	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
				4-501.15	Ware washing machines not properly operated.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
LISAS CHINA DINE-AH	FOLLOW_UP_ FULL	2019-12-23	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C