

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WATERVILLE GRAND HOTEL	REGULAR	2019-03-18	Yes	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				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
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	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
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
				6-303.11	Insufficient lighting provided.	N
WATERVILLE GRAND HOTEL	REGULAR	2019-12-05	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
				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
				3-501.13	Improper thawing.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
WATERVILLE GRAND HOTEL	REGULAR	2019-12-16	No	10-C	License not properly posted.	N
				11-A.(5)	The condition of the premises does not prevent the harborage or feeding of vermin.	C
				9-A.(5)	Housekeeping carts are not clean and/or properly organized to prevent cross contamination between soiled and clean linen.	N
				9-A.(8)	Lights are not shielded in the laundry areas and the linen storage facilities.	N
				9-A.(2)	Clean linens and supplies are not properly stored in cabinets constructed to facilitate cleaning, on shelves at least 6 inches off the floor and/or in storage rooms that are kept clean.	N
WATERVILLE GRAND HOTEL	FOLLOW_UP_FULL	2019-12-17	No		No Violations	
BEST WESTERN PLUS	FOLLOW_UP_FULL	2023-07-27	No		No Violations	
BEST WESTERN PLUS	REGULAR	2024-01-04	Yes	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.12.(C)	The cavities and door seals of microwave ovens are not cleaned with proper frequency.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.17.(B). (E).(F)	Refrigerated, Ready-to-Eat PHF prepared and packaged by a Food processing Plant not clearly date marked according to code at the time the original container was opened and held for more than 24 hours.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	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
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
				6-304.11	Insufficient ventilation provided.	N
				6-501.14.(A)	Ventilation not clean.	N
BEST WESTERN PLUS	REGULAR	2024-01-04	No	8-A.(1)	Garbage and trash storage containers are unacceptable.	N
				2-A.(14)	Appliances are not properly cleaned and/or not properly maintained.	N
BEST WESTERN PLUS	FOLLOW_UP_FULL	2024-01-23	No	4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N