

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PORTLAND PIE COMPANY TWO	REGULAR	2021-11-29	No	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	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
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
PORTLAND PIE COMPANY TWO	REGULAR	2024-02-06	No	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
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-501.16	Mops are not being properly stored.	N