

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NORTHERN MAINE BREWING COMPANY	REGULAR	2020-02-05	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-307.11	Food not protected from other sources of contamination.	N
				6-501.14.(A)	Ventilation not clean.	N
				6-202.11	Lights not shielded.	N
NORTHERN MAINE BREWING COMPANY	FOLLOW_UP_FULL	2022-07-08	Yes	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
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.13	Improper thawing.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.12	Food being stored in prohibited area(s).	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.11	Lights not shielded.	N
				6-304.11	Insufficient ventilation provided.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NORTHERN MAINE BREWING COMPANY	FOLLOW_UP_FULL	2022-07-28	No	5-205.11.(A)	Hand wash facility not accessible.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.11	Lights not shielded.	N
				6-304.11	Insufficient ventilation provided.	N