

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SOUTHERN MAINE WOMENS RE-ENTRY	REGULAR	2019-05-29	Yes	2-101.11	C: No person in charge present.	C
				2-102.12	No Certified Food Protection Manager.	N
				2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				4-203.11	Food temperature measuring device(s) not accurate for its intended range of use.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.11	Equipment in disrepair.	N
SOUTHERN MAINE WOMENS RE-ENTRY	FOLLOW_UP_FULL	2019-06-11	No	2-101.11	C: No person in charge present.	C
				2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-901.11.(A)	Equipment and utensils not being dried properly.	N
				4-501.11	Equipment in disrepair.	N
SOUTHERN MAINE WOMENS RE-ENTRY	REGULAR	2023-04-12	No	4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N