

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
POKE POP	REGULAR	2018-10-31	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
POKE POP	REGULAR	2019-04-29	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
				4-302.14	No chemical test kit available.	N
NOODLE LOVE	NEWOWNER	2019-12-12	No		No Violations	
NOODLE LOVE	REGULAR	2020-02-28	No	3-501.15	Cooked foods improperly cooled.	N
MAINELY NOODS	REGULAR	2022-02-16	Yes	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	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
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MAINELY NOODS	REGULAR	2022-07-12	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
MAINELY NOODS	REGULAR	2023-03-29	No	7-201.11	Improper storage of poisonous or toxic materials.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
MAINELY NOODS	REGULAR	2024-03-20	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				5-302.16.(A)	Unacceptable hose being used for drinking water. (Not safe.)	C