

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FRYEBURG ACADEMY	REGULAR	2020-02-05	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
FRYEBURG ACADEMY	REGULAR	2022-04-07	No	3-304.12	Improper between-use storage of in-use utensils.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-501.14.(A)	Ventilation not clean.	N
FRYEBURG ACADEMY	REGULAR	2023-02-09	No	5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
FRYEBURG ACADEMY	REGULAR	2023-11-20	No	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
				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