

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
EXPERIENCE MAINE MARKET	REGULAR	2022-03-02	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				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
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				3-502.12.(D)	Establishment using a cook-chill or sous vide process without a HACCP plan or adequate safeguards in place.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
THE MAKER'S GALLERY	REGULAR	2022-12-21	No	4-204.112.(A)	Temperature measuring device not properly located.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N