| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---|---|---|---|---|---|---|
| 49 MAINE | REGULAR | 2026-03-09 | No | 3-302.11.(A).(1).(B) | Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | C |
| | | | | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 4-903.11.(B) | Clean equipment and utensils not stored by being covered/ inverted/ or self draining. | N |