Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SCULLERY MADE MAINE	REGULAR	2026-06-04	No	4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-501.13	Improper thawing.	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
				6-201.12	Utility lines and pipes were installed unnecessarily exposed as to obstruct or prevent cleaning of floors, walls, or ceilings, or installed on the floor.	N