| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|----------------------------------|------------|------------|-------|-----------------------|--|----------|
| NORTHERN MAINE MEDICAL CENTER | REGULAR | 2018-04-26 | No | 3-302.11.(A).(2) | Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display. | С |
| | | | | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | С |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | С |
| | | | | 3-602.11.(C). (D) | Bulk food not properly labeled. | N |
| NORTHERN MAINE MEDICAL CENTER | REGULAR | 2022-04-05 | No | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | С |
| | | | | 3-602.11.(C). (D) | Bulk food not properly labeled. | N |
| | | | | 3-307.11 | Food not protected from other sources of contamination. | N |
| | | | | 4-904.11.(A). (C) | Single service/use items are improperly handled/stored/displayed/dispensed. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |