

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|-----------------------------------|------------|------------|-------|------------------|--|----------|
| KENNEBUNKPORT CONSOLIDATED SCHOOL | REGULAR | 2018-10-17 | No | 4-202.16 | Non-food contact surfaces are improperly designed and constructed. | N |
| KENNEBUNKPORT CONSOLIDATED SCHOOL | REGULAR | 2019-10-10 | No | | No Violations | |
| KENNEBUNKPORT CONSOLIDATED SCHOOL | REGULAR | 2022-05-02 | No | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| KENNEBUNKPORT CONSOLIDATED SCHOOL | REGULAR | 2022-11-22 | No | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 5-203.13 | Inadequate number of service sinks. | N |
| KENNEBUNKPORT CONSOLIDATED SCHOOL | REGULAR | 2023-10-19 | No | 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 |
| | | | | 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 |
| | | | | 6-201.18 | Studs, joists, and rafters are exposed in areas subject to moisture. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |