

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PEMAQUID SEAFOOD RESTAURANT	REGULAR	2020-07-08	No	2-103.11.(H)	Person in Charge did not ensure that employees are cooling food properly.	N
				2-102.12	No Certified Food Protection Manager.	N
				3-203.12	Shell stock identification not properly maintained.	C
				3-302.11.(A). (5).(B)	Food stored in packages, covered containers or wrappings subject to cross contamination.	N
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-501.13	Improper thawing.	N
				4-502.11.(B)	Food Temperature measuring devices not calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.	N
				3-305.11	Food not protected from contamination during storage.	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
				5-203.13	Inadequate number of service sinks.	N
				6-501.16	Mops are not being properly stored.	N
				6-304.11	Insufficient ventilation provided.	N