| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---------------------|------------|------------|-------|------------------|---|----------|
| PORTLAND YACHT CLUB | REGULAR | 2018-08-14 | No | 2-401.11 | Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result. | С |
| | | | | 3-603.11.(A) | There is no consumer advisory. | С |
| | | | | 3-501.13 | Improper thawing. | N |
| | | | | 3-304.12 | Improper between-use storage of in- use utensils. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 5-202.11.(A) | Plumbing improperly installed/maintained. (Unacceptable system) | С |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| PORTLAND YACHT CLUB | REGULAR | 2022-08-31 | No | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | С |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | С |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-202.11.(A) | Plumbing improperly installed/maintained. (Unacceptable system) | С |