

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PORTLAND LOBSTER COMPANY	REGULAR	2018-05-18	No	3-501.15	Cooked foods improperly cooled.	N
				5-202.13	Air gap required.	C
PORTLAND LOBSTER COMPANY	REGULAR	2018-10-02	No	5-205.11.(A)	Hand wash facility not accessible.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				5-202.13	Air gap required.	C
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N
PORTLAND LOBSTER COMPANY	REGULAR	2019-05-14	No	4-204.112.(A)	Temperature measuring device not properly located.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				5-202.13	Air gap required.	C
				6-501.12	The physical facilities are not clean.	N
PORTLAND LOBSTER COMPANY	REGULAR	2019-09-17	No	5-205.11.(A)	Hand wash facility not accessible.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-202.13	Air gap required.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.12	The physical facilities are not clean.	N
PORTLAND LOBSTER COMPANY	REGULAR	2021-08-04	No	5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-202.13	Air gap required.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
PORTLAND LOBSTER COMPANY	NEWOWNER	2022-04-25	No		No Violations	
PORTLAND LOBSTER COMPANY	REGULAR	2022-06-06	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-501.14.(A)	Ventilation not clean.	N
PORTLAND LOBSTER COMPANY	REGULAR	2023-05-03	No	7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-204.112.(B).(C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N