

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------------------|---|----------|
| OTTO ON THE RIVER | REGULAR | 2018-05-09 | No | 2-103.11.(C) | The Person in Charge did not ensure that all persons in the food areas comply with the State of Maine Food Code. | N |
| | | | | 4-501.114.(A). (2) | Chlorine solution temperature is too low. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 4-903.11.(A). (C) | Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used. | N |
| | | | | 4-202.16 | Non-food contact surfaces are improperly designed and constructed. | N |
| | | | | 4-501.110 | The mechanical ware washing equipment wash solution temperature was too low. | N |
| | | | | 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 |
| OTTO ON THE RIVER | REGULAR | 2019-09-24 | Yes | 2-102.11.(A). (B) | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C |
| | | | | 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. | C |
| | | | | 2-301.11 | Food employees are not keeping their hands and exposed portions of their arms clean. | C |
| | | | | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 3-302.11.(A). (1).(B) | Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-602.11.(A) | Food contact surfaces are not cleaned between uses. | C |
| | | | | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 3-603.11.(A) | There is no consumer advisory. | C |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 4-601.11.(B) | Food contact surfaces of cooking equipment not clean. | C |

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| | | | | 5-202.13 | Air gap required. | C |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| | | | | 5-501.113.(A) | Receptacles used inside that contain food residue not kept covered when not in continuous use or when filled. | N |
| | | | | 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 |
| OTTO ON THE RIVER | FOLLOW_UP_FULL | 2019-09-26 | No | 2-102.11.(A). (B) | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C |
| OTTOS ON THE RIVER | REGULAR | 2021-10-27 | No | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 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 |
| | | | | 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. | C |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | 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 |
| | | | | 6-501.16 | Mops are not being properly stored. | N |