

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TOPPINGS PIZZA	NEWOWNER	2018-07-23	No	2-402.11	Food Employees not wearing effective hair restraints.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.113	Improper storage of maintenance tools.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
TOPPINGS	NEWOWNER	2019-12-02	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-402.12	Fixed equipment not sealed to floor or properly elevated.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
TOPPINGS	REGULAR	2020-01-22	No	6-501.11	The physical facilities are in disrepair.	N
KENNEBUNK RICE AND NOODLES	REGULAR	2021-08-05	Yes	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
				5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	C
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				3-501.13	Improper thawing.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N

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KENNEBUNK RICE AND NOODLES	FOLLOW_UP_FULL	2021-08-19	No	3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
KENNEBUNK RICE AND NOODLES	REGULAR	2023-12-08	No	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N