

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PORTHOLE RESTAURANT & PUB	REGULAR	2018-09-27	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
				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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
PORTHOLE RESTAURANT & PUB	REGULAR	2019-03-20	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-202.11	Lights not shielded.	N
PORTHOLE RESTAURANT & PUB	REGULAR	2019-09-30	No	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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
PORTHOLE RESTAURANT & PUB	REGULAR	2020-03-12	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.13	Improper thawing.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				2-303.11	Food Employee wearing jewelry on their arms or hands.	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
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-501.11	The physical facilities are in disrepair.	N
				6-202.11	Lights not shielded.	N
PORTHOLE RESTAURANT & PUB	NEWOWNER	2022-03-10	No	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				5-202.13	Air gap required.	C

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PORTHOLE RESTAURANT & PUB	REGULAR	2023-03-21	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.13	Air gap required.	C
PORTHOLE RESTAURANT & PUB	REGULAR	2023-09-19	Yes	5-203.11	Inadequate number of hand wash facilities.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-305.11	Food not protected from contamination during storage.	N
				5-202.13	Air gap required.	C
PORTHOLE RESTAURANT & PUB	REGULAR	2024-02-22	No	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				7-206.11	RESTRICTED USE PESTICIDES specified under 7-202.12.(C) do not meet the requirements specified in 22 MRS 1471-C (amended 2011) and 1471-D ( amended 2011).	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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C