

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BOBS CLAM HUT	REGULAR	2018-10-29	No	7-201.11	Improper storage of poisonous or toxic materials.	C
				6-501.12	The physical facilities are not clean.	N
BOBS CLAM HUT	REGULAR	2019-04-01	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
				6-501.12	The physical facilities are not clean.	N
BOBS CLAM HUT	REGULAR	2019-10-16	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
NEW YORK FRIED CHICKEN	NEWOWNER	2020-07-14	No		No Violations	
NEW YORK FRIED CHICKEN	REGULAR	2020-08-31	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.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
NEW YORK FRIED CHICKEN	REGULAR	2022-03-16	Yes	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				6-501.14.(A)	Ventilation not clean.	N
NEW YORK FRIED CHICKEN	REGULAR	2022-08-29	Yes	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
NEW YORK FRIED CHICKEN	FOLLOW_UP_FULL	2022-09-13	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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				3-305.12	Food being stored in prohibited area(s).	N
				2-304.11	Outer clothing not clean.	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
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
NEW YORK FRIED CHICKEN	REGULAR	2023-05-31	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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
NEW YORK FRIED CHICKEN	REGULAR	2023-09-13	No	3-305.14	Unpackaged food not protected during preparation.	N
				6-501.12	The physical facilities are not clean.	N