

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MARSHWOOD HIGH SCHOOL	REGULAR	2019-01-17	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				4-501.19	The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions .	N
				5-103.11.(B)	Insufficient hot water supply.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
MARSHWOOD HIGH SCHOOL	FOLLOW_UP_ FULL	2019-01-28	No		No Violations	
MARSHWOOD HIGH SCHOOL	REGULAR	2019-12-16	No	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
MARSHWOOD HIGH SCHOOL	REGULAR	2022-03-21	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
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				4-203.12.(B)	Ambient air and water temperature measuring device is not accurate. (Scaled to Fahrenheit )	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
MARSHWOOD HIGH SCHOOL	REGULAR	2022-11-22	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-303.11	Food Employee wearing jewelry on their arms or hands.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
MARSHWOOD HIGH SCHOOL	REGULAR	2023-11-14	No	3-305.11	Food not protected from contamination during storage.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N