

Establishment Name <b>VERANDA NOODLE BAR</b>	As Authorized by 22 MRSA § 2496	Critical Violations	<b>3</b>	Date	<b>1/23/2018</b>
		Non-Critical Violations	<b>6</b>	Time In	<b>11:00 AM</b>
		Certified Food Protection Manager	<b>Y</b>	Time Out	<b>1:00 PM</b>

License Expiry Date/EST. ID# <b>10/6/2018 / 5489</b>	Address <b>14 VERANDA ST</b>	City <b>PORTLAND</b>	Zip Code <b>04103</b>	Telephone <b>207-749-6715</b>
License Type <b>MUN - EATING PLACE</b>	Owner Name <b>PHAM, HAI XUAN</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>High</b>

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R  
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			cos	R	Compliance Status		cos	R	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					<b>Consumer Advisory</b>				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			<b>Highly Susceptible Populations</b>				
<b>Good Hygienic Practices</b>					<b>Chemical</b>				
4	IN	Proper eating, tasting, drinking, or tobacco use			24	IN	Pasteurized foods used; prohibited foods not offered		
5	IN	No discharging from eyes, nose, and mouth			<b>Conformance with Approved Procedures</b>				
<b>Preventing Contamination by Hands</b>					27	IN	Compliance with variance, specialized process, & HACCP plan		
6	IN	Hands clean & properly washed			<div style="border: 1px solid black; padding: 5px;">                     Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.                 </div>				
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>GOOD RETAIL PRACTICES</b>				
8	IN	Adequate handwashing facilities supplied & accessible			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
<b>Approved Source</b>					Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation				
9	IN	Food obtained from approved source			<b>Safe Food and Water</b>				
10	IN	Food received at proper temperature			28	IN	Pasteurized eggs used where required		
11	IN	Food in good condition, safe, & unadulterated			29	IN	Water & ice from approved source		
12	IN	Required records available: shellstock tags parasite destruction			30	IN	Variance obtained for specialized processing methods		
<b>Protection from Contamination</b>					<b>Food Temperature Control</b>				
13	OUT	Food separated & protected			31	IN	Proper cooling methods used; adequate equipment for temperature control		
14	IN	Food-contact surfaces: cleaned and sanitized			32	IN	Plant food properly cooked for hot holding		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			33	IN	Approved thawing methods used		
<b>GOOD RETAIL PRACTICES</b>					<b>Utensils, Equipment and Vending</b>				
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation					45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
<b>Safe Food and Water</b>					<b>Physical Facilities</b>				
28	IN	Pasteurized eggs used where required			48	IN	Hot & cold water available; adequate pressure		
29	IN	Water & ice from approved source			49	IN	Plumbing installed; proper backflow devices		
30	IN	Variance obtained for specialized processing methods			50	IN	Sewage & waste water properly disposed		
<b>Food Temperature Control</b>					51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
31	IN	Proper cooling methods used; adequate equipment for temperature control			52	IN	Garbage & refuse properly disposed; facilities maintained		
32	IN	Plant food properly cooked for hot holding			53	X	Physical facilities installed, maintained, & clean		
33	IN	Approved thawing methods used			54	X	Adequate ventilation & lighting; designated areas used		
34	IN	Thermometers provided and accurate			<b>Person in Charge (Signature)</b>				
<b>Food Identification</b>					Date: 1/23/2018				
35	IN	Food properly labeled; original container			<b>Health Inspector (Signature)</b>				
<b>Prevention of Food Contamination</b>					Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO Date of Follow-up: 1/25/2018				
36	X	Insects, rodents, & animals not present							
37	X	Contamination prevented during food preparation, storage & display							
38	IN	Personal cleanliness							
39	IN	Wiping cloths: properly used & stored							
40	IN	Washing fruits & vegetables							

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 10/6/2018 / 5489	<b>Address</b> 14 VERANDA ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04103	<b>Telephone</b> 207-749-6715

## Temperature Observations

Location	Temperature	Notes
HOT WATER	107F	
CHICKEN	39F	PEPSI REACHIN
MEAT WALKIN	41F	
ROAST DUCK	41F	WALKIN
SAUCE	40F	LINE UNIT LEFT
DISH MACHINE	165F	
SHRIMP	37F	LINE UNIT RIGHT
BEEF	38F	LIPTON REACHIN

Person in Charge (Signature)

Date: 1/23/2018

Health Inspector (Signature)



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## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: CONTAINER OF RAW CHICKEN STORED ON TOP OF VEGETABLES IN WALKIN.

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: PREPPED ITEMS HELD UNDER REFRIGERATION ARE NOT LABELED FOR DISCARD IN 7 DAYS.

36: 6-202.15: N: Outer openings are not protected from the entry of insects or rodents.

INSPECTOR NOTES: NEED TO SEAL HOLES ON BASEMENT TO PREVENT PEST.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: PEANUTS LEFT OUT UNCOVERED OVER NIGHT.

45: 4-101.11.(A): C: Material used in construction of utensils or food contact surfaces of equipment is not safe.

INSPECTOR NOTES: CARDBOARD BOXES FROM VEGETABLE DELIVERY USED IN CONTACT WITH COOKED DUCK.

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: EQUIPMENT DOORS/HANDLES, INSIDE OF REFRIGERATION UNITS, STOVE, FRYERS, SHELVES NEED CLEANING.

53: 6-501.114: N: The premises is littered / unnecessary equipment and articles present.

INSPECTOR NOTES: BASEMENT AREA NEEDS TO BE ORGANIZED AND CLEANED OUT OF UNUSED ITEMS TO ELIMINATE HARBORAGE CONDITIONS. RAT FECES IN SEVERAL AREAS AND TORN BAGS OF RICE MAY BE EVIDENCE OF INFESTATION.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: FLOORS AND WALLS IN KITCHEN NEED DEEP CLEANING.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: HOOD BAFFLES ARE VERY GREASY.

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## Inspection Notes

VOLUNTARY CLOSURE DUE TO EVIDENCE OF PEST IN BASEMENT, FECES, TORN BAGS OF RICE, HOLES AND POSSIBLE NESTING WITH INSULATION.

Inspector must review the pest control company report to assure that it indicates that corrective actions were taken (e.g., all voids were sealed), there are no signs of live activity, which would indicate an ongoing infestation or re-infestation, and the pest control company's recommendations were implemented.

that the establishment must contract with a professional cleaning company to conduct professional cleaning and sanitizing or (disinfecting if rats or mice) of the establishment to include food and non-food contact surfaces, and other areas impacted or potentially impacted by the infestation. This cleaning and sanitizing or (disinfecting if rats or mice) will occur once the inspector has reviewed the pest contractor reports, which document that the pest issue has been mitigated. The PIC will submit a plan for approval that details the cleaning company's scope of services including action to be taken, types of cleaning and sanitizing or disinfecting (for rodent issues), and chemicals and concentrations used.

The inspector will conduct a follow-up inspection to re-open the establishment after the HIP receives and reviews the following: 1) The pest control company report, which confirms that the IHH conditions were mitigated, and there are no signs of live activity or re-infestation; and, 2) If an IHH was issued, a professional cleaning company report that documents the completion of the cleaning and sanitizing or disinfecting (for rodent issues) of the establishment. If an IHH was not issued and compliance history with regard to cleaning is satisfactory, the staff of the affected establishment may clean and sanitize or disinfect (for rodent issues) the establishment.

Certified Food Protection Manager: Thanh Nguyen 10/17/2022

Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate prior to the issuance of any new license. A CFPM must be hired within 60 days of an existing CFPM leaving employment. For a list of CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Tom Williams by emailing to [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov) or faxing to 207-287-3165. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or [carol.gott@maine.gov](mailto:carol.gott@maine.gov).

Please include the name of your establishment and the establishment ID# with your certification(s).

### 2013 Maine Food Code Adoption

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes:

- \* No Bare Hand Contact with Ready-To-Eat Food. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- \* Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- \* Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- \* Date marking of Ready-to-eat potentially hazardous foods.

### Violation Correction Timeframe

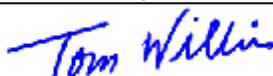
Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact the inspector when the critical violation has been addressed at 207- 874-8365 or email [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov). Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. License renewals can be denied if violations are not corrected within the noted timeframes.

Person in Charge (Signature)



Date: 1/23/2018

Health Inspector (Signature)



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## Inspection Notes

C= Critical violation and NC= Non-critical violation

“Critical violation” means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

### Additional Inspection Fee

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

### Document Retention/Posting

Pursuant to the Maine Food Code, the establishment’s current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



Date: 1/23/2018

Health Inspector (Signature)

