

Establishment Name VERANDA NOODLE BAR	As Authorized by 22 MRSA § 2496	Critical Violations	6	Date	3/5/2020
		Non-Critical Violations	3	Time In	11:00 AM
		Certified Food Protection Manager	N	Time Out	12:30 PM

License Expiry Date/EST. ID# 10/6/2020 / 5489	Address 14 VERANDA ST	City PORTLAND	Zip Code 04103	Telephone 207-749-6715
License Type MUN - EATING PLACE	Owner Name PHAM, HAI XUAN	Purpose of Inspection Regular	License Posted Yes	Risk Category High

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status			cos	R	Compliance Status		cos	R	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					Consumer Advisory				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					24	IN	Pasteurized foods used; prohibited foods not offered		
4	IN	Proper eating, tasting, drinking, or tobacco use			Chemical				
5	IN	No discharge from eyes, nose, and mouth			25	IN	Food additives: approved & properly used		
Preventing Contamination by Hands					26	OUT	Toxic substances properly identified, stored & used	x	
6	IN	Hands clean & properly washed			Conformance with Approved Procedures				
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			27	IN	Compliance with variance, specialized process, & HACCP plan		
8	IN	Adequate handwashing facilities supplied & accessible			<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>				
Approved Source									
9	IN	Food obtained from approved source							
10	IN	Food received at proper temperature							
11	IN	Food in good condition, safe, & unadulterated							
12	IN	Required records available: shellstock tags parasite destruction							
Protection from Contamination									
13	OUT	Food separated & protected		x					
14	IN	Food-contact surfaces: cleaned and sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

			cos	R			cos	R	
Safe Food and Water					Proper Use of Utensils				
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
Food Temperature Control					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
32	IN	Plant food properly cooked for hot holding			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	X	Thermometers provided and accurate			47	X	Non-food contact surfaces clean		x
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	X	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	IN	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		x
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		x

Person in Charge (Signature) 	Date: 3/5/2020
Health Inspector (Signature) ERIC COBB	Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO Date of Follow-up: 3/16/2020

State of Maine Health Inspection Report

Establishment Name VERANDA NOODLE BAR		<i>As Authorized by 22 MRSA § 2496</i>		Date <u>3/5/2020</u>
License Expiry Date/EST. ID# 10/6/2020 / 5489	Address 14 VERANDA ST	City / State PORTLAND / ME	Zip Code 04103	Telephone 207-749-6715

Temperature Observations

Location	Temperature	Notes
COLD HOLD #1	41F	BEEF
COLD HOLD #2	40F	SPROUTS
KITCHEN	168F	DISH MACHINE FINAL RINSE, SINGLE RACK
COLD HOLD #3	38F	SHRIMP
BAR	400 PPM	QUATS. SANITIZER
KITCHEN	116F	HOT WATER
WALK-IN COOLER	40F	CHICKEN

Person in Charge (Signature)



Date: 3/5/2020

Health Inspector (Signature)



ERIC COBB

State of Maine Health Inspection Report

Page 3 of 4

Establishment Name

VERANDA NOODLE BAR

Date 3/5/2020

License Expiry Date/EST. ID#
10/6/2020 / 5489

Address
14 VERANDA ST

City / State
PORTLAND ME

Zip Code
04103

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).(2): C: Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.

INSPECTOR NOTES: *CORRECTED* PACKAGE OF RAW CHICKEN IS STORED ABOVE RAW BEEF AND RAW SHRIMP, PIC CORRECTED, DISCUSSED PROPER FOOD STORAGE WITH PIC AND KITCHEN STAFF.

20: 3-501.16.(B): C: Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.

INSPECTOR NOTES: *CORRECTED* PAN OF SHELL EGGS ARE STORED AT ROOM TEMP., PIC CORRECTED, NEED TO BE HELD 45F OR LOWER.

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

INSPECTOR NOTES: *REPEAT* *CORRECTED* NEED TO PRODUCT/ DATE LABEL PREPARED FOOD HELD LONGER THAN 24 HOURS.

26: 7-206.11: C: 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).

INSPECTOR NOTES: *CORRECTED* TWO CANS OF RAID ANT & ROACH SPRAY FOUND IN THE BASEMENT, PIC CORRECTED, NO PEST OBSERVED DURING THE INSPECTION, PESTICIDES CAN ONLY BE APPLIED BY A PROFESSIONAL AS DISCUSSED.

34: 4-204.112.(B).(C): N: Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.

INSPECTOR NOTES: UNABLE TO LOCATE THERMOMETERS IN ALL COOLERS WITH PHF, NEED TO BE LOCATED NEAR THE DOOR.

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

INSPECTOR NOTES: *REPEAT* NEED TO CLEAN COOLER DOOR HANDLES, COOLER DOOR GASKETS, COOLER RACKS, SHELVES, TABLES, AND COOKING EQUIPMENT DAILY.

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: DRAIN PIPE IS LEAKING IN THE BASEMENT, NEED TO HAVE THE LEAK REPAIRED.

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

INSPECTOR NOTES: *REPEAT* KITCHEN FLOOR NEEDS TO BE DEEP CLEANED, HEAVY GREASE AND FOOD DEBRIS BUILDUP.

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

INSPECTOR NOTES: *REPEAT* HOOD SYSTEM NEEDS TO BE CLEANED, VERY GREASY, LAST CLEANED ON 8/10/2019.

Person in Charge (Signature)

Date: 3/5/2020

Health Inspector (Signature)

ERIC COBB

State of Maine Health Inspection Report

Page 4 of 4

Establishment Name

VERANDA NOODLE BAR

Date 3/5/2020

License Expiry Date/EST. ID#
10/6/2020 / 5489

Address
14 VERANDA ST

City / State
PORTLAND

ME

Zip Code
04103

Inspection Notes

Certified Food Protection Manager: Sonka Nguyen EXP. 4/22/2024 PIC & SIGNED BY- Phong Nguyen

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves 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 Eric Cobb, Health Inspector, 389 Congress St. Room #307, Portland, ME 04101, ecobb@portlandmaine.gov or faxing to 207-756-8365.

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

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

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 207-756-8016. 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. License renewals can be denied if violations are not corrected within the noted timeframes.

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:

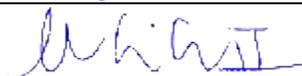
Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous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

Person in Charge (Signature)



Date: 3/5/2020

Health Inspector (Signature)



ERIC COBB