

State of Maine Health Inspection Report

Establishment Name VERANDA NOODLE HOUSE	As Authorized by 22 MRSA § 2496	Critical Violations	3	Date	3/1/2019
		Non-Critical Violations	8	Time In	10:45 AM
		Certified Food Protection Manager	Y	Time Out	12:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
11/18/2019 / 20820	245 COMMERCIAL ST	PORTLAND	04101	207-749-6715
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	VERANDA GROUP LLC	Regular	Yes	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
Supervision				
1	IN	PIC present, demonstrates knowledge, and performs duties		
Employee Health				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	IN	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	OUT	Adequate handwashing facilities supplied & accessible	X	
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	IN	Food separated & protected		
14	OUT	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	IN	Proper cold holding temperatures		
21	OUT	Proper date marking & disposition		X
22	IN	Time as a public health control: procedures & record		
Consumer Advisory				
23	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	IN	Pasteurized foods used; prohibited foods not offered		
Chemical				
25	IN	Food additives: approved & properly used		
26	OUT	Toxic substances properly identified, stored & used		X
Conformance with Approved Procedures				
27	IN	Compliance with variance, specialized process, & HACCP plan		

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.

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

Compliance Status			COS	R
Safe Food and Water				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	X	Thermometers provided and accurate		X
Food Identification				
35	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	X	Contamination prevented during food preparation, storage & display		X
38	IN	Personal cleanliness		
39	X	Wiping cloths: properly used & stored	X	X
40	IN	Washing fruits & vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
41	X	In-use utensils: properly stored	X	X
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		X
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	IN	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		X
54	X	Adequate ventilation & lighting; designated areas used		X

Person in Charge (Signature) _____ Date: 3/1/2019
 Health Inspector (Signature) *ERIC COBB*
 ERIC COBB Follow-up: YES NO Date of Follow-up: _____

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License Expiry Date/EST. ID# 11/18/2019 / 20820	Address 245 COMMERCIAL ST	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-749-6715

Temperature Observations

Location	Temperature	Notes
KITCHEN	122F	HOT WATER
WALK-IN COOLER	39F	SHRIMP
COLD HOLD #2	40F	SHRIMP
COLD HOLD #1	40F	BEEF
KITCHEN	200 PPM	QUATS. SANITIZER
COLD HOLD #3	39F	SAUCE

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245 COMMERCIAL ST

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PORTLAND ME

Zip Code
04101

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

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

INSPECTOR NOTES: *REPEAT* HOOD SYSTEM NEEDS TO BE CLEANED, ALSO NEED TO CLEAN THE PIPES IN THE KITCHEN CEILING (DRIPPING GREASE).

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

INSPECTOR NOTES: *REPEAT* FLOORS AND WALLS IN THE KITCHEN, WALK-IN COOLER, PREP. AREA, AND DISH AREA NEED TO BE CLEANED, HEAVY GREASE AND FOOD DEBRIS BUILDUP.

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

INSPECTOR NOTES: *REPEAT* NEED TO CLEAN COOLERS INSIDE & OUT, DOOR HANDLES, RACKS, SHELVES, TABLES, EQUIPMENT, ETC, NEED TO BE CLEANED DAILY, DISCUSSED AGAIN.

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: *REPEAT* CHEF KNIFE IS STORED BETWEEN TWO COOLERS, PIC CORRECTED.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: *REPEAT**COS* SEVERAL SOILED WIPING CLOTHS STORED ON CUTTING BOARDS, NEED TO BE STORED IN SANITIZER BETWEEN USES, PIC CORRECTED.

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

INSPECTOR NOTES: *REPEAT* SEVERAL UNCOVERED FOOD CONTAINERS FOUND, NEED TO BE COVERED TO PROTECT FROM CONTAMINATION.

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 SEVERAL COOLERS WITH PHF, NEED TO BE LOCATED NEAR THE DOOR.

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: *COS* CAN OF RAID FOUND AT THE BAR, NEED TO REMOVE FROM THE PREMISES, NO PEST OBSERVED DURING THE INSPECTION.

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* NO PRODUCT/ DATE LABELING, ALL PREPARED FOOD HELD LONGER THAN 24 HOURS NEEDS TO BE LABELED.

14: 4-602.12.(C): N: The cavities and door seals of microwave ovens are not cleaned with proper frequency.

INSPECTOR NOTES: KITCHEN MICROWAVE NEEDS TO BE CLEANED.

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8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: *COS* NO PAPER TOWELS AT THE KITCHEN HAND WASH SINK, PIC CORRECTED.

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Inspection Notes

Certified Food Protection Manager: Phong Nguyen EXP. 11/9/2020 PIC- Hai

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: 3/1/2019

Health Inspector (Signature)

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