

Establishment Name VERANDA NOODLE HOUSE	As Authorized by 22 MRSA § 2496	Critical Violations	7	Date	5/2/2018
		Non-Critical Violations	7	Time In	10:30 AM
		Certified Food Protection Manager	Y	Time Out	1:00 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
11/18/2018 / 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
 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
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	OUT	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	OUT	No bare hand contact with RTE foods or approved alternate method properly followed	X	
8	OUT	Adequate handwashing facilities supplied & accessible	X	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		X
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	OUT	Proper cooling time & temperatures		X
19	IN	Proper hot holding temperatures		
20	OUT	Proper cold holding temperatures		X
21	IN	Proper date marking & disposition		
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		
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
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			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		
Food Identification				
35	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	X	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	X	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			COS	R
Proper Use of Utensils				
41	X	In-use utensils: properly stored		
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		
54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) Health Inspector (Signature)	Date: 5/2/2018 Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO Date of Follow-up: 5/16/2018
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State of Maine Health Inspection Report

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License Expiry Date/EST. ID# 11/18/2018 / 20820	Address 245 COMMERCIAL ST	City / State PORTLAND / ME	Zip Code 04101	Telephone 207-749-6715

Temperature Observations

Location	Temperature	Notes
DISH MACHINE	190F	

SHRIMP	51F	SANDWICH UNIT
HOT WATER	110F	HAND SINK
2 DOOR REACHIN	39F	
SCALLOP	50F	SANDWICH UNIT
SOUP	62F	SANDWICH UNIT
WALKIN	41F	
COOKED CHICKEN	58F	SITTING ON TOP OF 1/6 PANS IN SANDWICH UNIT
SANDWICH UNIT	52F	ONLINE CLOSEST TO EXPO WINDOW.

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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

4: 3-301.12: C: Food contaminated by tasting.

INSPECTOR NOTES: EMPLOYEE USED THE SOUP LADLE TO TASTE THE SOUP BEFORE REMOVING FROM THE WOK AND PLACING IN POT.

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: **COS** NEED TO WEAR GLOVES WHEN CUTTING VEGETABLES FOR RAW SPRING ROLLS.

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

INSPECTOR NOTES: **REPEAT/COS** NO PAPER TOWELS AT HAND SINKS IN KITCHEN, BAR,OR DISH ROOM.

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: **REPEAT** ICE MACHINE NEEDS CLEANING.

18: 3-501.14.(A): C: Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.

INSPECTOR NOTES: SOUP COOLED IN SMALL REACHIN IN A DEEP POT WAS 62F FROM THE NIGHT BEFORE, PIC DISCARDED.

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: **COS** LEFT SANDWICH UNIT ONLINE WAS 52F AND ALL FOOD INSIDE WAS 51-54F. PIC DISCARDED ALL ITEMS.

26: 7-202.12.(C): N: Pesticides not being applied by certified and licensed commercial applicator or by a person under his or her direct supervision.

INSPECTOR NOTES: 2 CANS OF RAID COCK ROACH SPRAY IN DISH AREA.

34: 4-204.112.(A): N: Temperature measuring device not properly located.

INSPECTOR NOTES: THERMOMETER LOCATED IN BACK OF COLD UNIT- SHOULD BE CLOSE TO DOOR IN WARMEST PART.

36: 6-501.111.(D): C: Pests found on premises due to not eliminating harborage conditions.

INSPECTOR NOTES: 5 LIVE/ 5 DEAD COCK ROACHES IN KITCHEN AREA UNDER REACHINS AND IN ICE MACHINE AND DISH AREA.

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: NO SANITIZER BUCKETS IN USE.

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

INSPECTOR NOTES: KNIFE STORED BETWEEN LINE UNITS IN DIRTY CRACK.

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

INSPECTOR NOTES: **REPEAT** REACHIN DOOR HANDLES, LID HANDLES, MICROWAVES AND EQUIPMENT SURFACES ARE NOT CLEAN.

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

INSPECTOR NOTES: **REPEAT** FLOORS AND WALLS IN KITCHEN ARE GREASY AND FOOD DEBRIS IS NOT CLEANED.

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

INSPECTOR NOTES: HOOD BAFFLES ARE GREASY.

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Inspection Notes

THIS IS AN IHH VOLUNTARY CLOSURE DUE TO PEST ACTIVITY IN THE KITCHEN.

Certified Food Protection Manager: Phong Nguyen exp 11/9/20 PIC:

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 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.

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. 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.

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

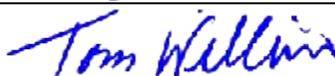
Pursuant to the Maine Food Code, the establishment’s current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous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

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