

Establishment Name VERANDA NOODLE HOUSE		As Authorized by 22 MRSA § 2496		Critical Violations	5	Date	8/5/2019
License Expiry Date/EST. ID# 11/18/2019 / 20820		Address 245 COMMERCIAL ST		Non-Critical Violations	6	Time In	11:30 AM
License Type MUN - EATING PLACE		Owner Name VERANDA GROUP LLC		Certified Food Protection Manager	Y	Time Out	1:00 PM
City PORTLAND		Zip Code 04101		Telephone 207-749-6715			
Purpose of Inspection Full Follow-up		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 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		X	
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	IN	Adequate handwashing facilities supplied & accessible			
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	X
14	IN	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	OUT	Proper cold holding temperatures			X
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	X	Approved thawing methods used		X	
34	IN	Thermometers provided and accurate			
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	X
38	IN	Personal cleanliness			
39	X	Wiping cloths: properly used & stored		X	X
40	IN	Washing fruits & vegetables			

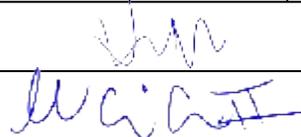
Compliance Status		COS		R	
Proper Use of Utensils					
41	X	In-use utensils: properly stored		X	
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			
43	IN	Single-use & single-service articles: properly stored & used			
44	IN	Gloves used properly			
Utensils, Equipment and Vending					
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	IN	Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)

Date: 8/5/2019

Health Inspector (Signature)

ERIC COBB



Follow-up: YES

NO

Date of Follow-up: 8/15/2019

State of Maine Health Inspection Report

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Temperature Observations

Location	Temperature	Notes
KITCHEN	118F	HOT WATER
KITCHEN	175F	DISH MACHINE FINAL RINSE
COLD HOLD #1	35F	BEEF
KITCHEN	400 PPM	QUATS. SANITIZER
WALK-IN COOLER	38F	CHICKEN
COLD HOLD #2	38F	SHRIMP

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[Handwritten Signature]

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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

4: 2-401.11: C: 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.

INSPECTOR NOTES: *CORRECTED* UNCOVERED EMPLOYEE DRINKS ARE STORED ON FOOD-CONTACT SURFACES, PIC CORRECTED.

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: *REPEAT**CORRECTED* RAW BEEF IS STORED ABOVE RAW READY-TO-EAT FOOD IN THE KITCHEN COOLER, PIC CORRECTED, DISCUSSED PROPER FOOD STORAGE AGAIN.

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

INSPECTOR NOTES: *REPEAT**CORRECTED* GARLIC & OIL MIXTURE AND SPROUTS ARE STORED AT ROOM TEMP., PIC CORRECTED, NEED TO HOLD PHF 41F OR LOWER, DISCUSSED AGAIN.

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, PREPARED FOOD HELD LONGER THAN 24 HOURS NEEDS TO BE PROPERLY LABELED, DISCUSSED FOOD LABELING WITH PIC AGAIN.

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 DISH AREA, DO NOT APPLY PESTICIDES AS DISCUSSED, NEED TO HIRE PROFESSIONAL PEST SERVICE IF NEEDED.

33: 3-501.13: N: Improper thawing.

INSPECTOR NOTES: *CORRECTED* FROZEN BEEF IS BEING THAWED AT ROOM TEMP., PIC CORRECTED, DISCUSSED PROPER FOOD THAWING.

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

INSPECTOR NOTES: *REPEAT**CORRECTED* BUCKET OF COOKED NOODLES BEING COOLED WITH COLD WATER IN THE 3-BAY SINK WITH CHEMICALS STORED ABOVE, NEED TO USE PREP. SINK FOR FOOD NOT THE 3-BAY SINK AS DISCUSSED.

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**CORRECTED* SEVERAL SOILED WIPING CLOTHS ARE STORED ON FOOD CONTACT SURFACES, NEED TO BE STORED IN CHEMICAL SANITIZER BETWEEN USES.

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

INSPECTOR NOTES: *CORRECTED* IN-USE CHEF KNIFE IS STORED BETWEEN TWO COOLERS, PIC CORRECTED, DISCUSSED PROPER IN-USE UTENSIL STORAGE.

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

INSPECTOR NOTES: *REPEAT* NEED TO CLEAN ALL COOLERS INSIDE & OUT, DOOR HANDLES, DOOR GASKETS, TABLES, SHELVES, EQUIPMENT, ETC., DISCUSSED REGULAR CLEANING OF NON-FOOD CONTACT SURFACES AGAIN.

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

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

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Inspection Notes

FULL FOLLOW-UP INSPECTION COMPLETED AND FAILED FOR FAILED INSPECTION ON 7/24/2019.

Certified Food Protection Manager: Phong Nguyen EXP. 11/9/2020 PIC & SIGNED BY- Lynn Phan

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.

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Date: 8/5/2019

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