

Establishment Name <b>VERANDA NOODLE HOUSE</b>	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	12/5/2019
		Non-Critical Violations	4	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	12:00 PM

License Expiry Date/EST. ID# 11/18/2020 / 20820	Address 245 COMMERCIAL ST	City PORTLAND	Zip Code 04101	Telephone 207-749-6715
License Type MUN - EATING PLACE	Owner Name VERANDA GROUP LLC	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  
 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
<b>Supervision</b>				
1	IN	PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
<b>Good Hygienic Practices</b>				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved Source</b>				
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		
<b>Protection from Contamination</b>				
13	IN	Food separated & protected		
14	IN	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			cos	R
<b>Potentially Hazardous Food Time/Temperature</b>				
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		
<b>Consumer Advisory</b>				
23	IN	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>				
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
<b>Safe Food and Water</b>				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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
<b>Food Identification</b>				
35	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
36	IN	Insects, rodents, & animals not present		
37	X	Contamination prevented during food preparation, storage & display		X
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

Compliance Status			cos	R
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
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
<b>Physical Facilities</b>				
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: 12/5/2019
Health Inspector (Signature) ERIC COBB	Follow-up: YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> Date of Follow-up:

# State of Maine Health Inspection Report

<b>Establishment Name</b> VERANDA NOODLE HOUSE		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 12/5/2019
<b>License Expiry Date/EST. ID#</b> 11/18/2020 / 20820	<b>Address</b> 245 COMMERCIAL ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101	<b>Telephone</b> 207-749-6715

## Temperature Observations

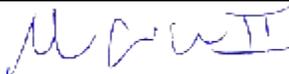
Location	Temperature	Notes
COLD HOLD #2	34F	PORK
KITCHEN	165F	DISH MACHINE FINAL RINSE, SINGLE RACK
COLD HOLD #1	38F	CHICKEN
KITCHEN	200 PPM	QUATS. SANITIZER
KITCHEN	122F	HOT WATER
WALK-IN COOLER	41F	BEEF

Person in Charge (Signature)



Date: 12/5/2019

Health Inspector (Signature)



ERIC COBB

# State of Maine Health Inspection Report

Page 3 of 4

**Establishment Name**

VERANDA NOODLE HOUSE

Date 12/5/2019

License Expiry Date/EST. ID#  
11/18/2020 /20820

Address  
245 COMMERCIAL ST

City / State  
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

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 BEING COMPLETED, PREPARED FOODS HELD LONGER THAN 24 HOURS NEED TO BE LABELED, DISCUSSED AGAIN WITH PIC.

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

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

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

INSPECTOR NOTES: \*REPEAT\* BAGS OF CARROTS AND ONIONS ARE STORED DIRECTLY ON THE WALK-IN COOLER FLOOR, FOOD NEEDS TO BE STORED 6 INCHES OR HIGHER OFF THE FLOOR, NEED TO PROTECT FROM POSSIBLE CONTAMINATION.

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

INSPECTOR NOTES: \*REPEAT\* CHEF KNIVES ARE STORED BETWEEN TABLES AND COOLERS, CHEF CORRECTED.

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

INSPECTOR NOTES: \*REPEAT\* NEED TO CLEAN ALL COOLERS INSIDE & OUT, COOLER DOOR HANDLES, DOOR GASKETS, SHELVES, RACKS, TABLES, AND COOKING EQUIPMENT, HEAVY GREASE AND FOOD DEBRIS BUILDUP ON NON-FOOD CONTACT SURFACES, DISCUSSED AGAIN WITH PIC.

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

INSPECTOR NOTES: \*REPEAT\* KITCHEN, WALK-IN COOLER, DISH/ PREP. AREA, AND STORAGE AREA FLOORS NEED TO BE DEEP CLEANED, HEAVY GREASE AND FOOD DEBRIS BUILDUP, DISCUSSED DAILY CLEANING AGAIN WITH PIC.

Person in Charge (Signature)



Date: 12/5/2019

Health Inspector (Signature)



ERIC COBB

# State of Maine Health Inspection Report

Page 4 of 4

**Establishment Name**

VERANDA NOODLE HOUSE

Date 12/5/2019

License Expiry Date/EST. ID#  
11/18/2020 /20820

Address  
245 COMMERCIAL ST

City / State  
PORTLAND

ME

Zip Code  
04101

## Inspection Notes

FULL FOLLOW-UP INSPECTION COMPLETED AND PASSED FOR FAILED QUARTERLY INSPECTION ON 11/22/2019.

Certified Food Protection Manager: Phong Nguyen EXP. 11/9/2020 PIC & SIGNED BY- Kaylee 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](mailto: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:

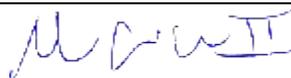
Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous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

Person in Charge (Signature)



Date: 12/5/2019

Health Inspector (Signature)



ERIC COBB