

Establishment Name <b>VERANDA THAI CUISINE</b>	As Authorized by 22 MRSA § 2496	Critical Violations	<b>6</b>	Date	<b>2/20/2019</b>
		Non-Critical Violations	<b>3</b>	Time In	<b>10:30 AM</b>
		Certified Food Protection Manager	<b>N</b>	Time Out	<b>12:00 PM</b>

License Expiry Date/EST. ID# <b>4/28/2019 / 900</b>	Address <b>5 VERANDA ST</b>	City <b>PORTLAND</b>	Zip Code <b>04103-5311</b>	Telephone <b>207-874-0045</b>
License Type <b>MUN - EATING PLACE</b>	Owner Name <b>PHAM, HAI XUAN</b>	Purpose of Inspection <b>Regular</b>	License Posted <b>Yes</b>	Risk Category <b>High</b>

### 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	OUT	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	OUT	Food-contact surfaces: cleaned and sanitized	X	
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	OUT	Proper cold holding temperatures		X
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	X	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	IN	Contamination prevented during food preparation, storage & display		
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	IN	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		
<b>Utensils, Equipment and Vending</b>				
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
48	IN	Hot & cold water available; adequate pressure		
49	X	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: 2/20/2019

Health Inspector (Signature)  
TOM WILLIAMS



Follow-up: YES NO Date of Follow-up: 3/6/2019

# State of Maine Health Inspection Report

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## Temperature Observations

Location	Temperature	Notes
SAUCE	41F	REACHIN
SHRIMP	44F	LINE UNIT
BEEF	44F	LINE UNIT

CHICKEN	41F	3-DOOR REACHIN
DISH MACHINE	169F	SINGLE RACK
HOT WATER	112F	HAND SINK

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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

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

INSPECTOR NOTES: \*\*REPEAT\*\* FLOORS AND WALLS ARE GREASY, NEED CLEANING.

49: 5-203.14: C: Backflow prevention device not installed when required.

INSPECTOR NOTES: HOSE ON MOP SINK DOES NOT HAVE A BACKFLOW PREVENTOR INSTALLED.

45: 4-101.11.(A): C: Material used in construction of utensils or food contact surfaces of equipment is not safe.

INSPECTOR NOTES: \*\*CORRECTED\*\* PEICE OF PLYWOOD USE FOR CUTTING OVER SINK IS NOT AN APPROVED FOOD CONTACT SURFACE, SUGGESTED USING A CUTTING BOARD.

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

INSPECTOR NOTES: \*\*REPEAT\*\* ALL COLD UNITS NEED A THERMOMETER IN THE FRONT BY THE DOOR THAT IS CHECKED FOR PROPER TEMP (41 OR LESS) 2X PER DAY.

33: 3-501.13: N: Improper thawing.

INSPECTOR NOTES: SEAFOOD IS THAWING AT ROOM TEMPERATURE IN THE SINK.

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\*\* PREPARED FOOD NO DATE MARKED FOR USE WITHIN 7 DAYS.

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

INSPECTOR NOTES: \*\*CORRECTED\*\* FOOD IN TOP OF LINE UNIT WAS 44F, PIC ADJUSTED TO A COLDER SETTING.

14: 4-602.11.(A): C: Food contact surfaces are not cleaned between uses.

INSPECTOR NOTES: \*\*CORRECTED\*\* VERGETABLE CUTTERS/ KNIVES ARE NOT CLEANED AFTER USE.

1: 2-102.11.(C).(1).(4-16): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.

INSPECTOR NOTES: NO CEERTIFIED FOOD PROTECTION MANAGER. PLEASE EMAIL CERTIFICATE TO TW@PORTLANDMAINE.GOV WITHIN 60 DAYS.

Person in Charge (Signature)

Date: 2/20/2019

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## Inspection Notes

Certified Food Protection Manager: Will take exam.

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 Tom Williams by emailing [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov) or faxing to (207) 756-8111. 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 a violation has been addressed at 874-8772. 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: 2/20/2019

Health Inspector (Signature)

TOM WILLIAMS

