

City of Portland Health Inspection Report

Establishment Name <i>Veranda Thai Cuisine</i>		No. of Risk Factor/Intervention Violations		Date <i>4-28-08</i>	
		No. of Repeat Risk Factor/Intervention Violations		Time In <i>1:00 PM</i>	
License/Est. ID#		Address <i>9 Veranda St.</i>		City/State <i>Portland, Me.</i>	
License Posted [] Yes [X] No		Owner Name <i>Hai X Pham</i>		Purpose of Inspection <i>NEW</i>	
		Zip Code <i>04103</i>		Telephone <i>874-0095</i>	
		Score (optional) <i>100</i>		Time Out <i>2:45 PM</i>	
		Est. Type		Risk Category	

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					
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT	PIC present, demonstrates knowledge, and performs duties			
Employee Health					
52	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Management awareness; policy present			
53	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of reporting, restriction & Exclusion			
Good Hygienic Practices					
54	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O	Proper eating, tasting, drinking, or tobacco use			
55	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
56	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O	Hands clean & properly washed			
27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	No bare hand contact with RTE foods or approved alternate method properly followed			
58	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing facilities supplied & accessible			
Approved Source					
59	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source			
510	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Food received at proper temperature			
511	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe, & unadulterated			
112	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Required records available: shellstock tags, parasite destruction			
Protection from Contamination					
213	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food separated & protected			
214	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food-contact surfaces: cleaned & sanitized			
515	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			
Potentially Hazardous Food Time/Temperature					
516	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper cooking time & temperatures			
517	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper reheating procedures for hot holding			
518	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper cooling time & temperature			
519	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper hot holding temperatures			
520	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Proper cold holding temperatures			
521	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper date marking & disposition			
522	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Time as a public health control: procedures & record			
Consumer Advisory					
523	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
524	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered			
Chemical					
525	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food additives: approved & properly used			
526	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures					
527	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Compliance with variance, specialized process, & HACCP plan			
<p>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.</p>					

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

Safe Food and Water		COS		R	
528	Pasteurized eggs used where required				
529	Water & ice from approved source				
30	Variance obtained for specialized processing				
Food Temperature Control					
531	Proper cooling methods used; adequate equipment for temperature control				
532	Plant food properly cooked for hot holding				
533	Approved thawing methods used				
134	Thermometers provided & accurate				
Food Identification					
135	Food properly labeled; original container				
Prevention of Food Contamination					
436	Insects, rodents, & animals not present				
237	Contamination prevented during food preparation, storage & display				
538	Personal cleanliness				
139	Wiping cloths: properly used & stored				
140	Washing fruits & vegetables				
Proper Use of Utensils					
241	In-use utensils: properly stored				
242	Utensils, equipment & linens: properly stored, dried & handled				
243	Single-use & single-service articles: properly stored & used				
244	Gloves used properly				
Utensil, Equipment and Vending					
245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
146	Warewashing facilities: installed, maintained, & used; test strips				
147	Non-food contact surfaces clean				
Physical Facilities					
448	Hot & cold water available; adequate pressure				
549	Plumbing installed; proper backflow devices				
550	Sewage & waste water properly disposed				
251	Toilet facilities: properly constructed, supplied, & cleaned				
252	Garbage & refuse properly disposed; facilities maintained				
153	Physical facilities installed, maintained, & clean				
154	Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) *[Signature]* Date: *April 28, 2008*

Health Inspector (Signature) *[Signature]* Follow-up: YES NO (circle one) Follow-up Date: *5-28-08*

