

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
VERANDA NOODLE BAR	REGULAR	2018-01-23	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
VERANDA NOODLE BAR	REGULAR	2018-05-29	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.12.(C)	The cavities and door seals of microwave ovens are not cleaned with proper frequency.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
VERANDA NOODLE BAR	REGULAR	2018-09-12	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
VERANDA NOODLE BAR	REGULAR	2019-02-28	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N

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VERANDA NOODLE BAR	REGULAR	2019-06-26	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-204.117.(A)	Ware washing machine not equipped to automatically dispense detergent and sanitizer.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
VERANDA NOODLE BAR	REGULAR	2019-10-24	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
VERANDA NOODLE BAR	REGULAR	2020-03-05	Yes	3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				3-501.16.(B)	Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-206.11	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).	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
VERANDA NOODLE BAR	FOLLOW_UP_FULL	2021-08-30	Yes	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C

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				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-103.11.(B)	Insufficient hot water supply.	C
				6-501.12	The physical facilities are not clean.	N
VERANDA NOODLE BAR	FOLLOW_UP_FULL	2021-09-21	No	6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
VERANDA NOODLE BAR	REGULAR	2022-02-28	No	5-205.11.(A)	Hand wash facility not accessible.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
VERANDA NOODLE BAR	REGULAR	2022-10-12	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-501.11	Unacceptable refuse, returnables, or recyclables storage, outdoor.	N
				6-501.12	The physical facilities are not clean.	N
VERANDA NOODLE BAR	REGULAR	2024-03-11	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.16.(B)	Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N