

Establishment Name <b>HI BOMBAY</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Violations	<b>6</b>	Date	<b>6/19/2013</b>
		No. of Repeat Risk factor / Intervention Violations	<b>0</b>	Time In	<b>12:30 PM</b>
		Score (optional)		Time Out	<b>3:00 PM</b>

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
<b>1/2/2014 /5750</b>	<b>1 PLEASANT ST</b>	<b>PORTLAND</b>	<b>04101-3936</b>	<b>207-772-8767</b>
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
<b>MUN - EATING PLACE - SEATING</b>	<b>HI BOMBAY RESTAURANT</b>	<b>Regular</b>	<b>Yes</b>	<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 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	Compliance Status		cos	R	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>					17	IN	Proper reheating procedures for hot holding		
2	IN	Management awareness; policy present			18	IN	Proper cooling time & temperatures		
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>					20	OUT	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>				
8	IN	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>					<b>Chemical</b>				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	OUT	Toxic substances properly identified, stored & used		
11	OUT	Food in good condition, safe, & unadulterated			<b>Conformance with Approved Procedures</b>				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
<b>Protection from Contamination</b>					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.				
13	OUT	Food separated & protected							
14	OUT	Food-contact surfaces: cleaned and sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

**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

			cos	R			cos	R	
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>				
32	IN	Plant food properly cooked for hot holding			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	IN	Non-food contact surfaces clean		
<b>Food Identification</b>					<b>Physical Facilities</b>				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					49	IN	Plumbing installed; proper backflow devices		
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	X	Contamination prevented during food preparation, storage & display			51	X	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) \_\_\_\_\_ Date: 6/19/2013  
 Health Inspector (Signature) *Tom Williams* Follow-up: YES  NO  Date of Follow-up: 6/27/2013

# State of Maine Health Inspection Report

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<b>License Expiry Date/EST. ID#</b> 1/2/2014 / 5750	<b>Address</b> 1 PLEASANT ST	<b>City / State</b> PORTLAND / ME	<b>Zip Code</b> 04101-3936	<b>Telephone</b> 207-772-8767

## Temperature Observations

Location	Temperature	Notes
REACHIN/ PREP	38F	
COLD UNIT 2	40F	
REACHIN/ KITCHEN	48F	ALL ITEMS RENDERED INEDIBLE AND DISCARDED.
REACHIN/ DINNIND ROOM	53F	ALL ITEMS RENDERED INEDIBLE AND DISCARDED.
COLD UNIT 1	39F	

Person in Charge (Signature)

N/A

Date: 6/19/2013

Health Inspector (Signature)

Tom Williams

# State of Maine Health Inspection Report

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Zip Code  
04101-3936

## 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

1: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: COULD NOT VERIFY.

1: 2-102.11: C: The person in charge could not demonstrate required knowledge.

INSPECTOR NOTES:

11: 3-202.15: C: Food packages are not in good condition and do not protect the integrity of the contents.

INSPECTOR NOTES: SEVERAL OPEN CONTAINERS OF SPICES IN THE BASEMENT. RIPPED BAGS.

13: 3-302.11: N: Cooked and/or prepared foods are subjected to cross contamination.

INSPECTOR NOTES: RAW CHICKEN STORED OVER COOKED FOOD IN REACHIN. UNCOVERED FOOD IN REACHINS.

14: 4-501.114.(D).(E): C: Chemical solution for sanitization has not been approved.

INSPECTOR NOTES: SANITIZER IS NOT PRIMED FOR DISHWASHER.

14: 4-602.12.(B): N: The cavities and door seals of microwave ovens are not cleaned with proper frequency.

INSPECTOR NOTES: MICROWAVE OVEN ON NEED OF CLEANING.

14: 4-701.10: N: Food contact surfaces not sanitized.

INSPECTOR NOTES: ICE SCOOP STORED ON DIRTY SURFACE. CUTTING BOARDS NEED TO BE REPLACED.

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean.

INSPECTOR NOTES: ICE MACHINE HAS MOLD INSIDE OF UNIT.

20: 3-501.16.(B): C: Cold Food not maintained at proper temperature.

INSPECTOR NOTES: SEE TEMP LOG.

26: 7-201.11: C: Improper storage of poisonous or toxic materials.

INSPECTOR NOTES: CHEMICALS STORED NEXT TO FOOD IN BASEMENT.

37: 3-305.14: N: Food not protected during preparation.

INSPECTOR NOTES: INSULATION AND FOIL WRAP INSULATION OVER FOOD AREA.

Person in Charge (Signature)

N/A

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51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: NEEDS SELF CLOSER

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

INSPECTOR NOTES: ENTIRE FACILITY IN NEED OF CLEANING, FLOORS, WALLS, EQUIPMENT.

53: 6-501.114: N: The premises is littered / unnecessary equipment and articles present.

INSPECTOR NOTES: DRY STORAGE IN BASEMENT IS CLUTTERED AND NOT EASILY CLEANABLE.

54: 6-501.14.(A): N: Ventilation not clean.

INSPECTOR NOTES: HOODS ARE IN NEED OF CLEANING, GREASE BUILDUP DRIPPING.

Person in Charge (Signature)

N/A

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## Inspection Notes

Left handout.

PIC: Mohammad Alam

No CFPM

\*Note: Numerous food items rendered inedible and disposed of from two differant cold units.

Person in Charge (Signature)

N/A

Date: 6/19/2013

Health Inspector (Signature)

Tom Williams