

Establishment Name <b>HI BOMBAY</b>		As Authorized by 22 MRSA § 2496		Critical Violations	4	Date	<b>3/5/2018</b>
				Non-Critical Violations	4	Time In	<b>11:00 AM</b>
				Certified Food Protection Manager	Y	Time Out	<b>1:00 PM</b>
License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone			
<b>12/29/2018 / 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</b>	<b>B &amp; S S CORPORATION</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	
<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 discharging 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				
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	IN	Proper date marking & disposition				
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	OUT	Toxic substances properly identified, stored & used			X	X
<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

			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	IN	Thermometers provided and accurate				
<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				
38	IN	Personal cleanliness				
39	IN	Wiping cloths: properly used & stored				
40	IN	Washing fruits & vegetables				

  

			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	X	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	X	Sewage & waste water properly disposed				
51	IN	Toilet facilities: properly constructed, supplied, & cleaned				
52	IN	Garbage & refuse properly disposed; facilities maintained				
53	IN	Physical facilities installed, maintained, & clean				
54	IN	Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) \_\_\_\_\_

Date: 3/5/2018

Health Inspector (Signature) \_\_\_\_\_

*Tom William*

Follow-up:  YES     NO    Date of Follow-up: 3/19/2018

# State of Maine Health Inspection Report

<b>Establishment Name</b> HI BOMBAY		As Authorized by 22 MRSA § 2496		<b>Date</b> 3/5/2018
<b>License Expiry Date/EST. ID#</b> 12/29/2018 / 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
SANDWICH UNIT	38F	
REACHIN	41F	
RICE	165F	HOLDING
HOT WATER	110F	HAND SINKS

SANITIZER BUCKET	200 PPM	CHLORINE MIXED TOO STRONG, DEMONSTRATED PROPER PROCEDURE.
DISH MACHINE	50-99 PPM	

Person in Charge (Signature)



Date: 3/5/2018

Health Inspector (Signature)



# State of Maine Health Inspection Report

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HI BOMBAY

Date 3/5/2018

License Expiry Date/EST. ID#  
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Address  
1 PLEASANT ST

City / State  
PORTLAND ME

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

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

INSPECTOR NOTES: \*\*REPEAT\*\*CAN OPENER NOT CLEANED AFTER USE.

26: 7-204.11: C: Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.

INSPECTOR NOTES: \*\*REPEAT/COS\*\* SANITIZER BUCKET IS 200 PPM (TOO STRONG).

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

INSPECTOR NOTES: FOOD STORED DIRECTLY ON FLOOR NEEDS TO BE 6" OFF FLOOR. UNCOVERED ITEMS IN REACHIN- CONDENSATION IS DRIPPING IN BOWL OF LAMB.

45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: \*\*REPEAT\*\* CUTTING BOARDS THAT ARE STAINED NEED REPLACING.

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

INSPECTOR NOTES: \*\*REPEAT\*\* NEED TO CLEAN INSIDE AND OUTSIDE OF ALL COOLERS, DOOR HANDLES, DOOR GASKETS, SHELVES, TABLES, EQUIPMENT, ETC.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: SHELVES NEXT TO LINE NOT CLEAN.

49: 5-205.15: C: Plumbing system not properly maintained in good repair.

INSPECTOR NOTES: THREE BAY SINK IS LEAKING ON THE FLOOR.

50: 5-403.12: N: Non-sewage liquids not properly drained.

INSPECTOR NOTES: REACHIN CONDENSATE LINE IS NOT HOOKED UP AND CONDENSATE IS DRIPPING INTO OPEN FOOD CONTAINERS BELOW.

Person in Charge (Signature)



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# State of Maine Health Inspection Report

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## Inspection Notes

Certified Food Protection Manager: Prakash Gyawali exp 11/21/21

Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate prior to the issuance of any new license. A CFPM must be hired within 60 days of an existing CFPM leaving 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 your inspector Tom Williams by emailing to [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov) or faxing to 207-287-3165. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or [carol.gott@maine.gov](mailto:carol.gott@maine.gov).

Please include the name of your establishment and the establishment ID# with your certification(s).

### 2013 Maine Food Code Adoption

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes:

- \* No Bare Hand Contact with Ready-To-Eat Food. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- \* Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- \* Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- \* Date marking of Ready-to-eat potentially hazardous foods.

### 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- 874-8365 or email [tw@portlandmaine.gov](mailto:tw@portlandmaine.gov). 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, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at <http://www.maine.gov/healthinspection>. 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: 3/5/2018

Health Inspector (Signature)

