

Establishment Name <b>HI BOMBAY</b>	As Authorized by 22 MRSA § 2496	Critical Violations	5	Date	8/28/2019
		Non-Critical Violations	7	Time In	11:00 AM
		Certified Food Protection Manager	Y	Time Out	12:30 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
12/29/2019 /5750	1 PLEASANT ST	PORTLAND	04101-3936	207-772-8767
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	B & S S CORPORATION	Regular	Yes	High

### 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	Compliance Status		cos	R	
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	IN	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	IN	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		X
11	OUT	Food in good condition, safe, & unadulterated	X		<b>Conformance with Approved Procedures</b>				
12	IN	Required records available: shellstock tags parasitic 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	IN	Food separated & protected			<b>GOOD RETAIL PRACTICES</b>				
14	OUT	Food-contact surfaces: cleaned and sanitized			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			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	Proper Use of Utensils		cos	R	
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	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
33	X	Approved thawing methods used	X		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	X	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	IN	Contamination prevented during food preparation, storage & display			51	IN	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		X
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) \_\_\_\_\_ Date: 8/28/2019  
 Health Inspector (Signature) *Eric Cobb*  
 ERIC COBB Follow-up:  YES  NO Date of Follow-up: 9/9/2019

# State of Maine Health Inspection Report

<b>Establishment Name</b> HI BOMBAY		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 8/28/2019
<b>License Expiry Date/EST. ID#</b> 12/29/2019 / 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
KITCHEN	112F	HOT WATER
COLD HOLD #1	40F	BEVERAGE
KITCHEN	0 PPM	DISH MACHINE CHLORINE RINSE, NEEDS TO BE 50-99 PPM
HOT HOLD	183F	RICE
COLD HOLD #3	40F	CHICKEN
KITCHEN	200+ PPM	CHLORINE SANITIZER (TOO STRONG)
COLD HOLD #2	35F	TOFU

Person in Charge (Signature)

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Health Inspector (Signature)

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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

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

INSPECTOR NOTES: \*CORRECTED\* SEVERAL DENTED CANNED GOODS FOUND IN THE BASEMENT DRY STORAGE AREA, PIC REMOVED FROM ROTATION, DO NOT USE DENTED CANNED GOODS AS DISCUSSED.

14: 4-501.114.(A).(1): C: Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.

INSPECTOR NOTES: DISH MACHINE CHLORINE SANITIZER IS 0 PPM, NEEDS TO BE 50-99 PPM, DO NOT USE THE DISH MACHINE UNTIL CORRECTED.

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: \*CORRECTED\* CHLORINE SANITIZER IS 200+ PPM, NEEDS TO BE 50-99 PPM.

33: 3-501.13: N: Improper thawing.

INSPECTOR NOTES: \*CORRECTED\* FROZEN CHICKEN FOUND THAWING IN NON-MOVING WATER AT ROOM TEMP., THE CHICKEN WAS STILL FROZEN WHEN FOUND, PIC CORRECTED, DISCUSSED PROPER FOOD THAWING.

36: 6-202.13: N: Insect control devices are improperly designed and constructed / located.

INSPECTOR NOTES: \*REPEAT\* FLY STRIP FOUND ABOVE FOOD STORAGE IN THE BASEMENT, NEED TO REMOVE.

36: 6-501.111.(C): C: Pests found on premises due to not using proper methods to control them.

INSPECTOR NOTES: FLIES OBSERVED IN THE KITCHEN, BASEMENT, AND STAIRWAY, NEED TO CONTACT PEST COMPANY AS DISCUSSED.

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

INSPECTOR NOTES: \*REPEAT\* FOOD STORED IN NON-FOOD GRADE BUCKETS AND BAGS, NEED TO REPLACE WITH FOOD-GRADE CONTAINERS AS DISCUSSED.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: BROKEN CHEST FREEZER DOOR NEEDS TO BE REPAIRED OR REPLACED, INSULATION IS EXPOSED.

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

INSPECTOR NOTES: BOTH LINE COLD UNIT CUTTING BOARDS NEED TO BE RESURFACED OR REPLACED, STAINED, FOOD CONTACT SURFACES NEED TO BE SMOOTH AND EASILY CLEANABLE.

53: 6-101.11.(A): N: Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.

INSPECTOR NOTES: \*REPEAT\* NEED TO REPLACE BROKEN AND MISSING FLOOR TILES IN THE KITCHEN, FLOORS NEED TO BE SMOOTH AND EASILY CLEANABLE.

Person in Charge (Signature)

Date: 8/28/2019

Health Inspector (Signature)

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53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: \*REPEAT\* HOLES IN KITCHEN WALLS AND STAIRWAY NEED TO BE REPAIRED AS DISCUSSED.

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

INSPECTOR NOTES: \*REPEAT\* KITCHEN FLOOR UNDER AND BEHIND EQUIPMENT NEED TO BE CLEANED. GREASE AND FOOD DEBRIS BUILDUP.

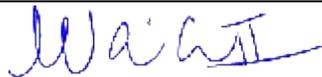
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## Inspection Notes

Certified Food Protection Manager: Prakash Gyawali EXP. 11/21/2021 PIC & SIGNED BY- Paul

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 Eric Cobb, Health Inspector, 389 Congress St. Room #307, Portland, ME 04101, [ecobb@portlandmaine.gov](mailto:ecobb@portlandmaine.gov) or faxing to 207-756-8365.

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 the critical violation has been addressed at 207-756-8016. 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:

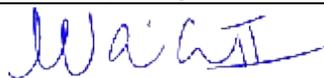
Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



Date: 8/28/2019

Health Inspector (Signature)



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