

Establishment Name <b>HI BOMBAY</b>	As Authorized by 22 MRSA § 2496	No. of Risk Factor/Intervention Groups Out	<b>4</b>	Date	<b>10/25/2017</b>
		No. of Repeat Risk Factor/Intervention Groups Out	<b>2</b>	Time In	<b>12:30 PM</b>
		Certified Food Protection Manager	<b>Y</b>	Time Out	<b>2:30 PM</b>
License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone	
<b>12/29/2017 /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	Compliance Status			COS	R
<b>Supervision</b>									
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
<b>Employee Health</b>									
2	IN	Management awareness; policy present			17	IN	Proper reheating procedures for hot holding		
3	IN	Proper use of reporting, restriction & exclusion			18	IN	Proper cooling time & temperatures		
<b>Good Hygienic Practices</b>									
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN	Proper hot holding temperatures		
5	IN	No discharge from eyes, nose, and mouth			20	IN	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>									
6	IN	Hands clean & properly washed			21	IN	Proper date marking & disposition		
7	OUT	No bare hand contact with RTE foods or approved alternate method properly followed	X		22	IN	Time as a public health control: procedures & record		
8	IN	Adequate handwashing facilities supplied & accessible			<b>Consumer Advisory</b>				
<b>Approved Source</b>									
9	IN	Food obtained from approved source			23	IN	Consumer advisory provided for raw or undercooked foods		
10	IN	Food received at proper temperature			<b>Highly Susceptible Populations</b>				
11	IN	Food in good condition, safe, & unadulterated			24	IN	Pasteurized foods used; prohibited foods not offered		
12	IN	Required records available: shellstock tags parasite destruction			<b>Chemical</b>				
<b>Protection from Contamination</b>									
13	OUT	Food separated & protected	X	X	25	IN	Food additives: approved & properly used		
14	OUT	Food-contact surfaces: cleaned and sanitized	X	X	26	OUT	Toxic substances properly identified, stored & used	X	
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			<b>Conformance with Approved Procedures</b>				
<b>GOOD RETAIL PRACTICES</b>									
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 <span style="margin-left: 100px;">Mark "X" in appropriate box for COS and/or R</span> <span style="margin-left: 100px;">COS=corrected on-site during inspection</span> <span style="margin-left: 100px;">R=repeat violation</span>									

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.

			COS	R				COS	R
<b>Safe Food and Water</b>									
28	IN	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>				
29	IN	Water & ice from approved source			41	IN	In-use utensils: properly stored		
30	IN	Variance obtained for specialized processing methods			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
<b>Food Temperature Control</b>									
31	IN	Proper cooling methods used; adequate equipment for temperature control			43	IN	Single-use & single-service articles: properly stored & used		
32	IN	Plant food properly cooked for hot holding			44	IN	Gloves used properly		
33	IN	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
34	IN	Thermometers provided and accurate			45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
<b>Food Identification</b>									
35	IN	Food properly labeled; original container			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>									
36	IN	Insects, rodents, & animals not present			47	X	Non-food contact surfaces clean		
37	IN	Contamination prevented during food preparation, storage & display			<b>Physical Facilities</b>				
38	IN	Personal cleanliness			48	IN	Hot & cold water available; adequate pressure		
39	X	Wiping cloths: properly used & stored	X		49	IN	Plumbing installed; proper backflow devices		
40	IN	Washing fruits & vegetables			50	IN	Sewage & waste water properly disposed		
<b>Person in Charge (Signature)</b>									
							Date: 10/25/2017		
<b>Health Inspector (Signature)</b>									
					Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO    Date of Follow-up: 11/6/2017				

# State of Maine Health Inspection Report

<b>Establishment Name</b> HI BOMBAY		<i>As Authorized by 22 MRSA § 2496</i>		<b>Date</b> 10/25/2017
<b>License Expiry Date/EST. ID#</b> 12/29/2017 / 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	200+ PPM	CHLORINE SANITIZER, NEEDS TO BE 50-99 PPM
COLD HOLD #4	40F	MILK
KITCHEN	120F	HOT WATER
COLD HOLD #1	39F	CHICKEN
COLD HOLD #3	39F	BEEF
KITCHEN	0 PPM	DISH MACHINE CHLORINE, NEEDS TO BE 50-99 PPM
COLD HOLD #2	39F	DICED TOMS.

Person in Charge (Signature)

Date: 10/25/2017

Health Inspector (Signature)

# State of Maine Health Inspection Report

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HI BOMBAY

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Zip Code  
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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

7: 3-301.11.(A).(B).(D): C: Food employees are handling ready to eat foods with bare hands.

INSPECTOR NOTES: \*COS\* STAFF OBSERVED MAKING BARE HAND CONTACT WITH READY-TO-EAT FOOD, DISCUSSED THE ISSUE WITH STAFF.

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: \*REPEAT\* \*COS\* RAW BEEF AND RAW CHICKEN ARE STORED ABOVE RAW READY-TO-EAT FOOD, PIC CORRECTED, DISCUSSED FOOD STORAGE WITH STAFF.

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

INSPECTOR NOTES: \*REPEAT\* DISH MACHINE CHLORINE RINSE 0 PPM, NEEDS TO BE 50-99 PPM, DO NOT USE THE DISH MACHINE UNTIL IT IS FIXED, DISCUSSED.

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

INSPECTOR NOTES: \*REPEAT\* \*COS\* CAN OPENER NEEDS TO BE CLEANED, DRIED FOOD MATTER ON THE CUTTING BLADE AND THE HOLDER, DISCUSSED.

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

INSPECTOR NOTES: BOTH KITCHEN MICROWAVES NEED TO BE CLEANED INSIDE AND OUT.

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

INSPECTOR NOTES: \*COS\* CLEANING CHEMICALS ARE STORED DIRECTLY ABOVE PREP. TABLE AND ABOVE LINE COLD UNIT, PIC 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: \*COS\* CHLORINE SANITIZER IS 200 PPM (TOO STRONG), NEEDS TO BE 50-99 PPM, SHOWED STAFF HOW TO MIX SANITIZER CORRECTLY.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: \*COS\* SEVERAL SOILED WIPING CLOTHS STORED ON TABLES AND CUTTING BOARDS, NEED TO BE STORED IN SANITIZER WHEN NOT IN USE, PIC CORRECTED.

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

INSPECTOR NOTES: SEVERAL STAINED CUTTING BOARDS, NEED TO BE RESURFACED OR DISCARDED, NEED TO BE SMOOTH AND EASILY CLEANABLE.

Person in Charge (Signature)

Date: 10/25/2017

Health Inspector (Signature)

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

INSPECTOR NOTES: NEED TO CLEAN THE INSIDE & OUTSIDE OF ALL COOLERS, DOOR HANDLES, DOOR GASKETS, SHELVES, TABLES, EQUIPMENT, ETC., DISCUSSED WITH STAFF.

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

INSPECTOR NOTES: FLOORS, WALLS, AND FLOOR DRAINS IN THE KITCHEN NEED TO BE CLEANED, HEAVY GREASE AND FOOD DEBRIS BUILDUP. NEED TO CLEAN BASEMENT FLOOR NEAR AND AROUND THE GREASE TRAP.

53: 6-501.16: N: Mops are not being properly stored.

INSPECTOR NOTES: MOPS NEED TO BE HUNG TO AIR DRY WHEN NOT IN USE.

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## Inspection Notes

Certified Food Protection Manager- Prakash Gyawali EXP. 11/21/2021 PIC- Shawn  
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 courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to your inspector Eric Cobb by emailing to [ecobb@portlandmaine.gov](mailto:ecobb@portlandmaine.gov) or faxing to 207-874-8716. 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 [ecobb@portlandmaine.gov](mailto:ecobb@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: 10/25/2017

Health Inspector (Signature)