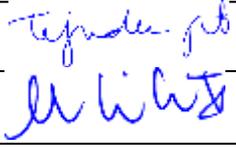


Establishment Name TANDOOR INC	As Authorized by 22 MRSA § 2496	Critical Violations	1	Date	3/20/2018
		Non-Critical Violations	5	Time In	10:45 AM
		Certified Food Protection Manager	Y	Time Out	12:15 PM

License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone
4/24/2018 / 7301	88 EXCHANGE ST	PORTLAND	04106-2409	207-775-4259
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category
MUN - EATING PLACE	TANDOOR INC	Complaint Inspection	Yes	High

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	
Supervision					Potentially Hazardous Food Time/Temperature				
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					Consumer Advisory				
2	IN	Management awareness; policy present			23	IN	Consumer advisory provided for raw or undercooked foods		
3	IN	Proper use of reporting, restriction & exclusion			Highly Susceptible Populations				
Good Hygienic Practices					Chemical				
4	IN	Proper eating, tasting, drinking, or tobacco use			24	IN	Pasteurized foods used; prohibited foods not offered		
5	IN	No discharge from eyes, nose, and mouth			Conformance with Approved Procedures				
Preventing Contamination by Hands					27	IN	Compliance with variance, specialized process, & HACCP plan		
6	IN	Hands clean & properly washed			<div style="border: 1px solid black; padding: 5px;"> 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. </div>				
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			GOOD RETAIL PRACTICES				
8	IN	Adequate handwashing facilities supplied & accessible			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
Approved Source					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				
9	IN	Food obtained from approved source			Safe Food and Water				
10	IN	Food received at proper temperature			28	IN	Pasteurized eggs used where required		
11	IN	Food in good condition, safe, & unadulterated			29	IN	Water & ice from approved source		
12	IN	Required records available: shellstock tags parasitic destruction			30	IN	Variance obtained for specialized processing methods		
Protection from Contamination					Food Temperature Control				
13	OUT	Food separated & protected		X	31	X	Proper cooling methods used; adequate equipment for temperature control		X
14	IN	Food-contact surfaces: cleaned and sanitized			32	IN	Plant food properly cooked for hot holding		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			33	IN	Approved thawing methods used		
GOOD RETAIL PRACTICES					Food Identification				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					35	IN	Food properly labeled; original container		
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					Prevention of Food Contamination				
Safe Food and Water					36	IN	Insects, rodents, & animals not present		
Proper Use of Utensils					37	X	Contamination prevented during food preparation, storage & display		
41	IN	In-use utensils: properly stored			38	IN	Personal cleanliness		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled			39	IN	Wiping cloths: properly used & stored		
43	IN	Single-use & single-service articles: properly stored & used			40	IN	Washing fruits & vegetables		
44	IN	Gloves used properly			Physical Facilities				
Utensils, Equipment and Vending					48	IN	Hot & cold water available; adequate pressure		
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			49	IN	Plumbing installed; proper backflow devices		
46	IN	Warewashing facilities: installed, maintained, & used; test strips			50	IN	Sewage & waste water properly disposed		
47	X	Non-food contact surfaces clean			51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
Physical Facilities					52	IN	Garbage & refuse properly disposed; facilities maintained		
48	IN	Hot & cold water available; adequate pressure			53	IN	Physical facilities installed, maintained, & clean		
49	IN	Plumbing installed; proper backflow devices			54	IN	Adequate ventilation & lighting; designated areas used		
50	IN	Sewage & waste water properly disposed			Person in Charge (Signature) Date: 3/20/2018 				
51	IN	Toilet facilities: properly constructed, supplied, & cleaned			Health Inspector (Signature) Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Date of Follow-up:				
52	IN	Garbage & refuse properly disposed; facilities maintained							
53	IN	Physical facilities installed, maintained, & clean							
54	IN	Adequate ventilation & lighting; designated areas used							

State of Maine Health Inspection Report

Establishment Name TANDOOR INC		<i>As Authorized by 22 MRSA § 2496</i>		Date <u>3/20/2018</u>
License Expiry Date/EST. ID# 4/24/2018 /7301	Address 88 EXCHANGE ST	City / State PORTLAND / ME	Zip Code 04106-2409	Telephone 207-775-4259

Temperature Observations

Location	Temperature	Notes
KITCHEN	127F	HOT WATER
WALK-IN COOLER	40F	COOLED RICE
COLD HOLD #1	40F	VEG. STEW
COLD HOLD #2	38F	MINCED GARLIC
KITCHEN	99 PPM	CHLORINE SANITIZER

Person in Charge (Signature)

Tepinderjit

Date: 3/20/2018

Health Inspector (Signature)

M. White

State of Maine Health Inspection Report

Page 3 of 5

Establishment Name

TANDOOR INC

Date 3/20/2018

License Expiry Date/EST. ID#
4/24/2018 /7301

Address
88 EXCHANGE ST

City / State
PORTLAND ME

Zip Code
04106-2409

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

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: *COS* RAW SHRIMP IS STORED ABOVE RAW READY-TO-EAT FOOD, PIC CORRECTED.

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: *REPEAT* NO PRODUCT/DATE LABELING, NEED TO LABEL PREPARED FOOD HELD LONGER THAN 24 HOURS, DISCUSSED AGAIN.

31: 3-501.15: N: Cooked foods improperly cooled.

INSPECTOR NOTES: *COS* COOLING HOT FOOD IN LARGE CONTAINERS, NEED TO BRAKE DOWN INTO SMALLER CONTAINERS AND ICE, DISCUSSED WITH PIC.

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

INSPECTOR NOTES: SEVERAL UNCOVERED FOOD ITEMS FOUND IN THE WALK-IN COOLER AND DRY STORAGE AREA, NEED TO PROTECT FROM CONTAMINATION.

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

INSPECTOR NOTES: NEED TO REPLACE RICE COOKER, ELECTRICAL WIRES ARE SHOWING.

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

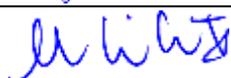
INSPECTOR NOTES: NEED TO CLEAN REACH-IN COOLERS, RACKS, TABLES, DOOR GASKETS, ETC.

Person in Charge (Signature)



Date: 3/20/2018

Health Inspector (Signature)



State of Maine Health Inspection Report

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Establishment Name

TANDOOR INC

Date 3/20/2018

License Expiry Date/EST. ID#
4/24/2018 / 7301

Address
88 EXCHANGE ST

City / State
PORTLAND

ME

Zip Code
04106-2409

Inspection Notes

Certified Food Protection Manager- Manjinder Sinh EXP. 9/28/2018 PIC- Tej

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 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.

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. 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: 3/20/2018

Health Inspector (Signature)

State of Maine Health Inspection Report

Establishment Name

TANDOOR INC

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Inspection Notes

Person in Charge (Signature)



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Health Inspector (Signature)

