

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HI BOMBAY	REGULAR	2018-03-05	Yes	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				7-204.11	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.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-403.12	Non-sewage liquids not properly drained.	N
HI BOMBAY	REGULAR	2018-07-16	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
HI BOMBAY	REGULAR	2018-11-15	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.13	Improper thawing.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-202.12	Ventilation may cause food contamination.	N
HI BOMBAY	REGULAR	2019-03-22	Yes	3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
HI BOMBAY	FOLLOW_UP_FULL	2019-04-08	No	4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
HI BOMBAY	REGULAR	2019-08-28	Yes	4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				7-204.11	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.	C
				3-501.13	Improper thawing.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
HI BOMBAY	FOLLOW_UP_FULL	2019-09-11	No	4-501.11	Equipment in disrepair.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.11	The physical facilities are in disrepair.	N
HI BOMBAY	REGULAR	2019-12-16	No	3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-502.11	Refuse, recyclables, and returnables not removed from the premises at a frequency that will minimize odors or attract or harbor insects and rodents.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
HI BOMBAY	NEWOWNER	2021-08-25	No		No Violations	
HI BOMBAY	REGULAR	2022-04-06	Yes	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				4-501.114.(A).(1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
HI BOMBAY	REGULAR	2022-09-12	No	4-204.112.(B).(C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-103.11.(B)	Insufficient hot water supply.	C
				6-501.12	The physical facilities are not clean.	N
HI BOMBAY	REGULAR	2023-08-30	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.12	The physical facilities are not clean.	N