# FOOD FACILITY INSPECTION REPORT

**Facility Name:** I-House  
**Address:** I-House  
**Permit #:**  
**Exp. Date:**  
**Permit Holder:**  
**Type of Inspection:** Routine

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
</table>
| 1.  | Food safety certificate  
Food Safety Certification Name: Victor Lee  
Expiration Date: 2019 | | | | |
| 2.  | Communicable disease: reporting, restrictions & exclusions | | | | |
| 3.  | No discharge from eyes, nose & mouth | | | | |
| 4.  | Proper eating, tasting, drinking or tobacco use | | | | |
| 5.  | Hands clean & properly washed; gloves properly used | | | | |
| 6.  | Adequate hand washing facilities supplied & accessible | | | | |
| 7.  | Proper hot and cold holding temperatures | | | | |
| 8.  | Time as a public health control: procedures & records | | | | |
| 9.  | Proper cooling methods | | | | |
| 10. | Proper cooking time & temperatures | | | | |
| 11. | Proper reheating procedures for hot holding | | | | |
| 12. | Returned & reserve of food | | | | |
| 13. | Food in good condition, safe & unadulterated | | | | |
| 14. | Food contact surfaces: clean & sanitized | | | | |
| 15. | Food obtained from approved sources | | | | |
| 16. | Compliance with shelf stock tags, condition & display | | | | |
| 17. | Compliance with Gulf Oyster Regulations | | | | |
| 18. | Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan | | | | |
| 19. | Consumer advisory provided for raw/ undercooked foods | | | | |
| 20. | Licensed health care facilities/ public & private schools; prohibited foods not offered | | | | |
| 21. | Hot & cold water available:  
hot temp. (°F)  
cold temp. (°F) | | | | |
| 22. | Sewage & wastewater properly disposed | | | | |
| 23. | No rodents, insects, birds or animals | | | | |

**SUPERVISION**

24. Person in charge present & performs duties

**PERSONAL CLEANLINESS**

25. Personal cleanliness & hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

26. Approved thawing methods used, frozen food

27. Food separated & protected

28. Fruits & vegetables washed

29. Toxic substances properly identified, stored & used

**FOOD STORAGE/ SERVICE/ DISPLAY**

30. Food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

**EQUIPMENT/ UTENSILS/ LINENS**

33. Nonfood-contact surfaces clean

34. Warewashing facilities: installed, maintained & used; test strips

35. Equipment & utensils: approved, installed & clean; good repair; capacity

36. Equipment, utensils & linens: properly used & stored

37. Vending machines

38. Adequate ventilation & lighting; designated areas, use

39. Thermometers: provided & accurate

40. Wiping cloths: properly used & stored

**PHYSICAL FACILITIES**

41. Plumbing: proper backflow devices; leaks

42. Garbage & refuse: properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied & cleaned

44. Premises; personal/ cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

45. Floors, walls & ceilings: built, maintained & cleaned

46. No unapproved private homes/ living or sleeping quarters

**SIGNS/ REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

48. Plan review

49. Permits available

50. Impoundment

51. Permit suspension

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See reverse side for the code sections and general requirements that correspond to each violation listed above.

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**Received by (print):**  
**Received by (signature):**  
**Title:**  
**Specialist (print):**  
**Specialist (signature):**  
**Phone:**

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**REINSPECTION DATE:**
OBSERVATIONS & CORRECTIVE ACTIONS

1) Keep hot food hot at 135°F or above. Observed cooked hamburgers and chicken breast in pans on stove, as heat or means to maintain temperature. Consequently the food temps were less than 135°F. Line cook turned on the burner to reheat product.

Time may be used in lieu of tent for bad food safety if you have a written method for managing the time of food exposure to temps less than 135°F for a time period less than 4 hours.

2) Thoroughly clean floor at cash line and prep line, especially under equipment.