### FOOD FACILITY INSPECTION REPORT

**Facility Name:** I-House Dining  
**Address:** 2299 Piedmont  
**Type of Inspection:** Routine  
**Date:** 8/18/15

<table>
<thead>
<tr>
<th>Item</th>
<th>In compliance</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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<tbody>
<tr>
<td>1. Demonstration of Knowledge</td>
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<td>2. Employee Health &amp; Hygienic Practices</td>
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<td>3. Preventing Contamination by Hands</td>
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<td>4. Time &amp; Temperature Relationships</td>
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<td>5. Protection from Contamination</td>
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<td>6. Food from Approved Sources</td>
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<td>7. Conformance with Approved Procedures</td>
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<td>8. Consumer Advisory</td>
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<td>9. Highly Susceptible Populations</td>
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<td>10. Hot Water / Cold Water</td>
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<td>11. Liquid Waste Disposal</td>
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<td>12. Vermin</td>
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**Supervision**
- 24. Person in charge present & performs duties
- 25. Personal cleanliness & hair restraints

**Personal Cleanliness**
- 26. Approved thawing methods used, frozen food
- 27. Food separated & protected
- 28. Fruits & vegetables washed
- 29. Toxic substances properly identified, stored & used

**General Food Safety Requirements**
- 30. Food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly presented
- 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

**Equipment / Utensils / Linens**
- 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

**Physical 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):**  
**Signature:**  
**Title:**

**Specialist (print):**  
**Signature:**  
**Phone:**

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**Reinspection Date:**
FOOD FACILITY INSPECTION REPORT

TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (in)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (in)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food</td>
<td>105</td>
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OBSERVATIONS & CORRECTIVE ACTIONS

1. Provide disposable paper towels at the hand sink.

2. Provide liquid soap at Pizza/Pasta Station hand sink.

3. Provide grease baffles where missing in exhaust hoods.

4. Food handlers shall wear hats or hairnets or other means of restraining hair when working in food prep and utensil wash areas or otherwise where food and beverage can be exposed to physical contamination.

2015-2016 Annual Health Permit issued.