FOOD FACILITY INSPECTION REPORT

Date: 9/27/14

Facility Name: I-House Dining
Address: I-House

IN = In compliance  N/O = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE

1. Food safety certification
   - Food Safety Certification Name: Greg Poulson
   - Expiration Date: 11/2018

EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease: reporting, restrictions & exclusions
   - IN

3. No discharge from eyes, nose & mouth
   - IN

4. Proper eating, tasting, drinking or tobacco use
   - IN

PREVENTING CONTAMINATION BY HANDS

5. Hands clean & properly washed; gloves properly used
   - IN

6. Adequate hand washing facilities supplied & accessible
   - IN

TIME & TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures
   - IN

8. Time as a public health control: procedures & records
   - IN

9. Proper cooling methods
   - IN

10. Proper cooking time & temperatures
    - IN

11. Proper reheating procedures for hot holding
    - IN

PROTECTION FROM CONTAMINATION

12. Returned & reserve of food
    - IN

13. Food in good condition, safe & unadulterated
    - IN

14. Food contact surfaces: clean & sanitized
    - IN

FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources
    - IN

16. Compliance with shell stock tags, condition & display
    - IN

17. Compliance with Gulf Oyster Regulations
    - IN

CONFORMITY WITH APPROVED PROCEDURES

18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan
    - IN

CONSUMER ADVISORY

19. Consumer advisory provided for raw/undercooked foods
    - IN

HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed health care facilities/public & private schools; prohibited foods not offered
    - IN

HOT WATER/ COLD WATER

21. Hot & cold water available
    - IN
   - Hot temp. (°F): 120
   - Cold temp. (°F): 70

LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed
    - IN

VERMIN

23. No rodents, insects, birds or animals
    - IN

SCORE: 97/100 PASS

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

Received by (print): [Signature]
Received by (signature): [Signature]
Specialist (print): [Signature]
Specialist (signature): [Signature]
Title:
Phone:

REINSPECTION DATE

[Signature]

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### TEMPERATURE CONTROL

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

1. Clean surfaces, utensils in catering prep area under the tables. Moderate fruit fly activity observed. Attraction results from food residues that have not been thoroughly cleaned. Also, spoiled produce that rots can contribute to fruit flies. Check stored produce for freshness.

| Damage to finishes in floors and walls have been deferred due to pending remodel scheduled to begin January 2016. |