**FOOD FACILITY INSPECTION REPORT**

**Facility Name:** I-HOUSE DINING 2299 PIEDMONT AVE  
**Address:** I-HOUSE  
**Type of Inspection:** ROUTINE

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**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

<table>
<thead>
<tr>
<th>NO</th>
<th>Food safety certification</th>
<th>Food Safety Certification Name</th>
<th>Expiration Date</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>ALEXANDER BARRIOS</strong></td>
<td>3-29-26</td>
<td></td>
</tr>
</tbody>
</table>

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

| NO | 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 |

### TIME & TEMPERATURE RELATIONSHIPS

| NO | 7. Proper hot and cold holding temperatures |
|    | 8. Time as a public health control: procedures & records |
|    | 9. Proper cooking methods                      |
|    | 10. Proper cooking time & temperatures         |
|    | 11. Proper reheating procedures for hot holding |

### PROTECTION FROM CONTAMINATION

| NO | 12. Returned & reserve of food |
|    | 13. Food in good condition, safe & unadulterated |
|    | 14. Food contact surfaces: clean & sanitized     |

### FOOD FROM APPROVED SOURCES

| NO | 15. Food obtained from approved sources |
|    | 16. Compliance with shell stock tags, condition & display |
|    | 17. Compliance with Gulf Oyster Regulations |

### CONFORMANCE WITH APPROVED PROCEDURES

| NO | 18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan |

### SANITARY FACILITIES

| NO | 19. Consumer advisory provided for raw/undercooked foods |

### HIGHLY SUSCEPTIBLE POPULATIONS

| NO | 20. Licensed health care facilities/public/private schools; prohibited foods not offered |

### HOT WATER/COLD WATER

| NO | 21. Hot & cold water available: |
|    | cold temp: | hot temp: |

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### LIQUID WASTE DISPOSAL

| NO | 22. Sewage & wastewater properly disposed |

### VERMIN

| NO | 23. No rodents, insects, birds or animals |

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### SUPERVISION

24. Person in charge present & performs duties  
25. Personal cleanliness & hair restraints  
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  

### FOOD STORAGE/SERVICE/DISPLAY

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.**
### TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td>cut chicken</td>
<td>60</td>
<td>V</td>
<td>salad bar</td>
<td></td>
</tr>
<tr>
<td>cut watermelon</td>
<td>55.8</td>
<td>V</td>
<td>salad bar</td>
<td></td>
</tr>
<tr>
<td>cut steak</td>
<td>48</td>
<td>V</td>
<td>salad bar</td>
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- **NO PHF**

| Inspector Thermometer # | 350 |

### OBSERVATIONS & CORRECTIVE ACTIONS

#### #6.
Ensure all handwashing sinks are supplied with soap and paper towels.

- Observed empty soap dispenser at handwash sink opposite 3-comp sink.

- Sous-chef had employee refill dispenser at the time of the inspection. Violation corrected on site.

#### #7.
Maintain all potentially hazardous food items at either cold holding temperatures of ≤ 41°F or hot holding temperatures of ≥ 135°F.

- Observed the following:
  1. Overfilled sliced/cut cantaloupe in metal pans at salad bar station. Top layer measuring at 160°F. Ambient air of salad bar cooler measured at 35°F. As per head chef the metal pans were filled no more than 30 mins ago for lunch service.
  2. Overfilled sliced/cut watermelon in metal pans at salad bar station. Top layer measuring at 55.8°F. Ambient air of salad bar cooler measured at 35°F.
  3. Overfilled cut steak in metal pan at salad bar station. Top layer measuring at 48°F. Ambient air of salad bar cooler measured at 41°F.

- Head chef informed that cut melon is potentially hazardous food and should...
#23. Ensure facility is free of rodents, insects, birds or animals.

- Observed the following:
  - One live adult American cockroach on the floor in the corner behind storage bucket and canola salad oil in boxed carton opposite the fryer located inside the kitchen.
  - One live adult American cockroach on the floor under the stairway inside the storage room located next to kitchen.

Pest management to be notified. First service already provided.

#33 - Maintain all non-food contact surfaces clean.

- Observed the following:
  - Accumulation of dust on the fan guards inside the walk-in cooler in basement.
i. Accumulation of food debris in door gasket to True cooler.

#36. Ensure all equipment is working and in good repair.

Observed the following:

i. Missing face plate cover around temperature dial for both the top & bottom pizza oven.

ii. Damaged face plate cover around temperature dial for Montague oven.

#38. Maintain all hood filters and surfaces clean.

Observed accumulation of grease and dust on all hood surfaces, hood filters, fire suppression lines above the stove tops, and the light shields on the underside of the hoods.

#39. Ensure all coolers that hold potentially hazardous food items have thermometers.

Observed missing thermometer in True cooler holding salsa.
FOOD FACILITY INSPECTION REPORT

I-HOUSE DINING

TEMPERATURE CONTROL

Documentation required for all facilities with PHF

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OBSERVATIONS & CORRECTIVE ACTIONS

#40. Maintain all wiping cloths in sanitizer buckets holding Quats ammonia at 20ppm. Observed multiple soiled wiping cloths on food prep counters throughout the kitchen.

#41. Maintain all plumbing fixtures free of leaks. Observed water leaking from faucet at the handwash sink located in the dining storage room.

#42. Ensure lids to refuse bins are closed at all times. Observed overflowing trash bags inside the refuse bins and lid opened to refuse bin at the time of the inspection.

#44. Observed the following:

i. Approximately 2 ft x 3 ft in wall next to loading dock area

ii. Approximately 2 ft x 3 ft openings underground I leading to basement of facility. Three openings located on side and front of building.

iii. Approximately 3 inch x 4 inch hole at base of wall on the left
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OBSERVATIONS & CORRECTIVE ACTIONS

Side of the entrance to dining storage room.

#45. Maintain all floors clean and free of food debris, water, grease, dust, insects at all times.

Observe the following:

i. Build up of grease on the floor underneath the fryers.

ii. Accumulation of food debris on the floor behind the stove.