

# CONSUMER'S GUIDE TO UNDERSTANDING INSPECTION REPORTS



TIP: Look here for a quick, collective total of Foodborne Illness Risk Factor violations. The goal is to have zero!

Violations in this section are more likely to cause direct contamination of food

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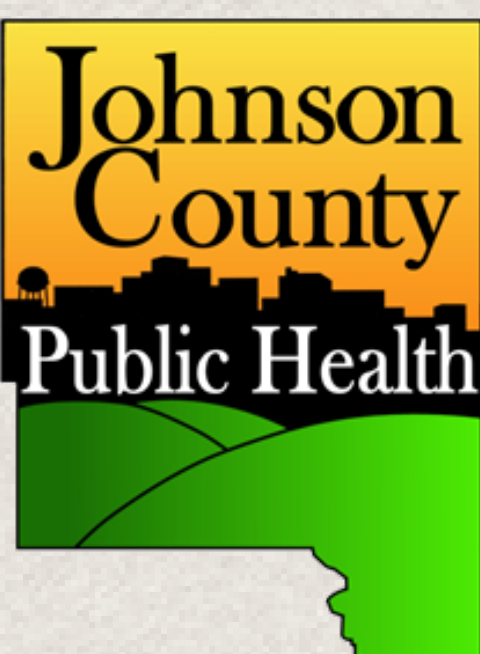
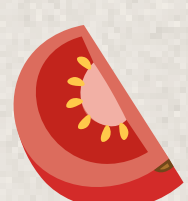
Food Establishment Inspection Report				
Johnson County Public Health 855 S Dubuque ST STE 217 Iowa City, IA 52240-0083		No. Of Risk Factor/Intervention Violations	5	Date: 12/30/2016 Time In: 9:30 AM Time Out: 11:05 AM
		No. Of Repeat Factor/Intervention Violations	2	
Establishment:	Address:	City/State:	Zip:	Telephone:
License/Permit#:	Permit Holder:	Inspection Reason: Routine	Est. Type:	Risk Category:
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (*) = Corrected on site during inspection (COS) R = Repeat violation				
<b>Supervision</b>		15. Food separated and protected (Cross Contamination and Environmental)		
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized		
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Employee Health</b>		<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT	18. Proper cooking time and temperatures		
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding		
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures		
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures		
6. Proper eating, tasting, drinking, or tobacco use	N/O	22. Proper cold holding temperatures		
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition		
<b>Control of Hands as a Vehicle of Contamination</b>		24. Time as a public health control: procedures and records		
8. Hands clean and properly washed	OUT, (*)	<b>Consumer Advisory</b>		
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods		
10. Hand washing sinks properly supplied and accessible	OUT, (*)	<b>Highly Susceptible Populations</b>		
<b>Approved Source</b>		26. Pasteurized foods used; prohibited foods not offered		
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances		
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used		
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used		
14. Required records available: shellstock tags, parasite destruction	N/A	<b>Conformance with Approved Procedures</b>		
<b>Protection from Contamination</b>		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		
<b>GOOD RETAIL PRACTICES</b> Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>		
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored		
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled		
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used		
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use		
33. Proper cooling methods used; adequate equipment for temperature control	IN	<b>Utensils, Equipment, and Vending</b>		
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips		
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean		
<b>Food Identification</b>		<b>Physical Facilities</b>		
37. Food properly labeled; original container	OUT	50. Hot and Cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>		51. Plumbing installed; proper backflow devices		
38. Insects, rodents, and animals not present/outer openings protected	OUT	52. Sewage and waste water properly disposed		
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities: properly constructed, supplied, and cleaned		
40. Personal cleanliness	IN	54. Garbage and refuse properly disposed; facilities maintained		
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean		
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used		
		57. Licensing; posting licenses and reports; smoking		

TIP: Remember to review the inspection report legend!

Violations in this section are less likely to cause direct contamination of food

Risk category is based on the complexity of the food served:  
Risk 1: Very Low  
Risk 5: Very High

Did you know? The bolded terms provide an overview of possible violations that could occur in areas throughout the establishment



# CONSUMER'S GUIDE TO UNDERSTANDING INSPECTION REPORTS

**TIP:** These numbers reference the violation marked **OUT** on the front page.

**REMINDER:** All pages of inspection reports should be posted for your viewing

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P - Priority    PF- Priority Foundation    C - Core

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Item Number	Violation of Code	Priority Level	Comment	Correct By Date
5.	2-501.11	PF	Observation: No verifiable Noro clean bodily fluids clean up procedure. Inspector provided the PIC with the CDC Noro Clean document.	COS
6.	2-401.11	C	Observation: Employee drink on the prep line did not have a tight fitting lid. Drink removed by PIC.	COS
10.	5-205.11	PF	Observation: Rubber spatulas set in the main prep line hand sink. White pale and scour pad set in the downstairs hand washing sink. Both items removed by PIC.	COS
16.	4-703.11	P	Observation: Low temp chemical sanitizing dish machine was testing low, 0 ppm. PIC contacted an Eco Lab tech to come onsite at time of inspection.	12/7/2017
22.	3-501.16(A)(2)	P	Observation: Mac n cheese bowls (48F), blue cheese (48F), cooked onions (47F) stored on top of the grill line cooler were not able to maintain proper cold holding temperatures (41F). Items were double panned in the cooler. Unit was holding temperature correctly. PIC discarded the items.	COS
23.	3-501.18	P	Observation: Gumbo made in house dated 11/17 was held over the 7 day shelf life per the Food Code. PIC discarded the soup.	COS

COS means the violation was corrected while the inspector was onsite. Otherwise, the establishment has until the date shown.

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: No quat sanitizer set up on the line at time of inspection while food prep was taking place. PIC set up new sanitizer.	COS
47.	4-401.11(A)(B), 4.402.11, 4-402.12, 4-501.11	C	Observation: Standing water observed inside of the Norlake kitchen salad cooler and the True two door cooler. PIC had staff wipe out the water.	COS
48.	4-302.14, 4-501.116	PF	Observation: No chlorine test strips available to test the dish machine.	12/15/2017
55.	6-501.12, 6-501.13	C	Observation: Dust build up on ceiling tiles above the prep line. Dust build up on plastic tiles above the mop sink. Debris build up on floors under the salad cooler. Clean floors under all movable equipment.	12/15/2017

**Inspection Published Comment:**  
This onsite visit is a routine inspection.  
A physical recheck will be completed on or around 12/15/17. Correct all noted violations listed above.  
Eco Lab tech will be onsite by 2:00 pm today per PIC. Dish machine shall not be used until proper operating concentration is verified.  
Bar has a small 3 compartment to wash, rinse, and sanitize utensils as needed temporarily.

Follow-up will be completed on or after 12/15/2017 by Physical Recheck.

The following guidance documents have been issued:

DIA\_16FoodContactSurfacesCleanedAndSanitized

*[Signature]*

XXXX XXXXXX  
Person In Charge

*[Signature]*

Rob Thul  
Inspector

Visit [food.iowa.gov](http://food.iowa.gov)

Make sure to read the published comments! The inspector will report additional details here.

Violations marked **OUT** on the front page are described in detail here!

LOOK here to see if a follow-up action is required.



Brought to you by the Johnson County Public Health Food Program  
Questions? Call us! (319) 356-6040

