



## Food Establishment Inspection Report

Johnson County Public Health  <b>855 S Dubuque ST STE 217</b> <b>Iowa City, IA 52240-0083</b>	<b>No. Of Risk Factor/Intervention Violations</b> <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">3</div>	<b>Date: 8/1/2022</b> <b>Time In: 2:25 PM</b> <b>Time Out: 3:30 PM</b>
<b>Establishment: EASTWOOD'S SPORTS BAR</b>	<b>Address: 106 E MAIN ST</b>	<b>City/State: Solon, IA</b>
<b>License/Permit#: 88058 - Food Service Establishment License</b>	<b>Permit Holder: EASTWOOD SECURITY SERVICES DBA EASTWOOD'S SPORTS BAR</b>	<b>Inspection Reason: Physical Recheck</b>
<b>Zip: 52333</b>		<b>Telephone: 3196245115</b>
<b>Est. Type:</b>		<b>Risk Category: Risk Level 3 (Medium)</b>

### 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>		
1. Person in charge present, demonstrates knowledge, and performs duties	N/O	
2. Certified Food Protection Manager	OUT	
<b>Employee Health</b>		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	
4. Proper use of exclusions and restrictions	N/O	
5. Procedures for responding to vomiting and diarrheal events	N/O	
<b>Good Hygienic Practices</b>		
6. Proper eating, tasting, drinking, or tobacco use	N/O	
7. No discharge from eyes, nose, and mouth	N/O	
<b>Control of Hands as a Vehicle of Contamination</b>		
8. Hands clean and properly washed	IN	
9. No bare hand contact with ready to eat foods	IN	
10. Hand washing sinks properly supplied and accessible	N/O	
<b>Approved Source</b>		
11. Foods obtained from an approved source	N/O	
12. Foods received at proper temperatures	N/O	
13. Food in good condition, safe, and unadulterated	N/O	
14. Required records available; shellstock tags, parasite destruction	N/O	
<b>Protection from Contamination</b>		
15. Food separated and protected (Cross Contamination and Environmental)	IN	
16. Food contact surfaces: cleaned and sanitized	N/O	
17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O	
<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>		
18. Proper cooking time and temperatures	N/O	
19. Proper reheating procedures of hot holding	N/O	
20. Proper cooling time and temperatures	N/O	
21. Proper hot holding temperatures	N/O	
22. Proper cold holding temperatures	OUT, (*)	
23. Proper date marking and disposition	OUT	
24. Time as a public health control: procedures and records	N/O	
<b>Consumer Advisory</b>		
25. Consumer advisory provided for raw or undercooked foods	IN	
<b>Highly Susceptible Populations</b>		
26. Pasteurized foods used; prohibited foods not offered	N/O	
<b>Food/Color Additives and Toxic Substances</b>		
27. Food additives: approved, properly stored, and used	N/O	
28. Toxic substances properly identified, stored and used	N/O	
<b>Conformance with Approved Procedures</b>		
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O	

### GOOD RETAIL PRACTICES

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/O		43. In use utensils: properly stored	N/O	
31. Water and ice from approved source	N/O		44. Utensils, equipment, and linens: properly stored dried and handled	N/O	
32. Variance obtained for specialized processing methods	N/O		45. Single-use/single service articles: properly stored and used	N/O	
<b>Food Temperature Control</b>			46. Slash-resistant and cloth glove use	N/O	
33. Proper cooling methods used; adequate equipment for temperature control	N/O		<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	OUT	
35. Approved thawing methods	N/O		48. Warewashing facilities: installed, maintained, and used; test strips	OUT	
36. Thermometers provided and accurate	N/O		49. Non-food contact surfaces clean	N/O	
<b>Food Identification</b>			<b>Physical Facilities</b>		
37. Food properly labeled; original container	N/O		50. Hot and Cold water available; adequate pressure	N/O	
<b>Prevention of Food Contamination</b>			51. Plumbing installed; proper backflow devices	N/O	
38. Insects, rodents, and animals not present/outer openings protected	N/O		52. Sewage and waste water properly disposed	N/O	
39. Contamination prevented during food preparation, storage and display	N/O		53. Toilet facilities; properly constructed, supplied, and cleaned	N/O	
40. Personal cleanliness	OUT		54. Garbage and refuse properly disposed; facilities maintained	N/O	
41. Wiping cloths: properly used and stored	OUT, (*)		55. Physical facilities installed, maintained, and clean	OUT	
42. Washing fruits and vegetables	N/O		56. Adequate ventilation and lighting; designated areas used	N/O	
			57. Licensing; posting licenses and reports; smoking	N/O	

Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

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
2.	2-102.12(A)	C	Observation: CFPM on staff has expired.	1/20/2023
22.	3-501.16(A)(2)	P	Observation: Open containers of commercially prepared sauces( Mayonnaise, BBQ sauce Coleslaw sauce) requiring refrigeration were stored at room temperature.  Corrected by: Person in charge voluntarily discarded items held out of cold holding.	COS
23.	3-501.17	PF	Observation: Foods prepared in house lack date marking.	8/11/2022

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
40.	2-402.11	C	Observation: Employee observed working without an effective hair restraint.	8/11/2022
41.	3-304.14	C	Observation: Sanitizer was not set up in kitchen at time of inspection.  Corrected by: Sanitizer solution was made up during inspection. Solution tested at the correct concentration. Inspector discussed requirements of sanitizer during all hours of food preparation.	COS
47.	4-401.11(A) (B), 4.402.11, 4-402.12, 4-501.11	C	Observation: Condenser leak from cooling unit in walk-in cooler.	8/11/2022
47.	4-501.13	C	Observation: Heavy debris buildup on interior surfaces of microwave.	8/11/2022
48.	4-302.14, 4-501.116	PF	Observation: Test kit for testing quaternary ammonia sanitizer is water damaged. Replace strips.	8/11/2022
55.	6-501.12, 6-501.13	C	Observation: Dirt and debris buildup throughout kitchen. Person in charge has begun cleaning process to deep clean kitchen.	8/11/2022

**Inspection Published Comment:**

This physical recheck is in reference to a routine inspection on 7/20/22. A second physical recheck will occur on or after 8/11/22 to verify corrections have been made.

**The following violations have been corrected:**

#15. Raw proteins stored to prevent contamination.

#25. Menu contains warning statement and disclosure of items that may be served raw or under cooked.

Per Johnson County Public Health policy repeat violations observed during the second physical recheck will result in the issuance of a Warning Letter.

Inspector discussed Warning Letter process with person in charge.

Person in charge agrees to meet CFPM requirements no later than 1/20/23 and send the inspector a CFPM certificate of completion upon course and exam completion.

Follow-up will be completed on or after 8/11/2022 by Physical Recheck.

**The following guidance documents have been issued:**

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_15FoodSeparatedAndProtectedPoster	15 Food Separated and Protected Poster
DIA_18CookingTemperaturesPoster	18 Cooking Temperatures Poster

DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_48TestStrips	48 Test Strips
DIA_9OralCultureGloveUseEnglish	9 Oral Culture Glove Use English



Kristina  
Person In Charge



Jesse Bockelman  
Inspector