



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	0	Date: 7/27/2022 Time In: 8:50 AM Time Out: 11:10 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: SHORTS BURGER AND SHINE	Address: 18 S CLINTON ST	City/State: IOWA CITY, IA	Zip: 52240	Telephone: 3193374678
License/Permit#: 44707 - Food Service Establishment License	Permit Holder: SHORTS BURGER AND SHINE LLC	Inspection Reason: Pre-Opening	Est. Type:	Risk Category: Risk Level 3 (Medium)

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

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

Safe Food and Water		Proper Use of Utensils	
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
Food Temperature Control		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	N/O	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	N/O
35. Approved thawing methods	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	N/O
36. Thermometers provided and accurate	N/O	49. Non-food contact surfaces clean	N/O
Food Identification		Physical Facilities	
37. Food properly labeled; original container	N/O	50. Hot and Cold water available; adequate pressure	N/O
Prevention of Food Contamination		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	N/O	54. Garbage and refuse properly disposed; facilities maintained	N/O
41. Wiping cloths: properly used and stored	N/O	55. Physical facilities installed, maintained, and clean	N/O
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
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Inspection Published Comment:

This onsite visit is a pre-opening inspection. Establishment previously closed a couple months ago. The food license was not closed out. Recently the establishment made some updates to the building and planned to reopen. Water caused a portion of the wall and lower level near the back exit to be extensively damaged. The city has been working to create a buffer to avoid water run off pooling against the building. The small downstairs area by the back door is still being repaired and sealed to prevent leaks. No food or food storage is in this space. It contains a small room with old water heaters.

The menu has been reduced to hamburgers (cooked to order) and fries (hand cut, par fried) only. Black bean burger option also. Due to the limited size of the kitchen this is necessary.

Establishment plans to have a soft opening on 7/29/22. Inspector did a pre-opening walk through with the owner to see updates and changes. The kitchen hand sink/dump sink has moved to allow for a large prep table. New table top cold and hot units added. The large 4 door drawer cooler under the flat tops is no longer functioning and is a bun holding only. Kitchen has a small prep cooler only. Person in charge is still working on the flow of food production in the kitchen. Inspector discussed options for best food handling practices. A routine inspection will be completed within 90 days and will evaluate the new kitchen/production space. If food borne risk factors are observed, changes to the space will be required.

The following is a list of items that will be completed prior to the next onsite visit.

- Ensure kitchen dish machine is properly sanitizing. Person in charge contacted EMS at time of visit. A tech will be onsite today. Manager will send invoice to inspector.
- Update Noro clean bodily fluids procedure. Inspector provided guidance.
- Post hand signage at bar hand sink.
- Move kitchen hand soap and paper towels dispensers above the hand wash sink.
- Drain and clean both ice machines.
- Clean wall mounted fry slicer.
- Clean walls in downstairs keg walk in cooler.
- Clean walls in downstairs walk in cooler. Clean food racks. Clean fan guard and condenser. Clean floor and seal wood with epoxy or other durable material. Door frame is exposed plastic and wood. Cover and seal with durable materials to prevent further deterioration.
- White cutting boards in the kitchen have staining. Replace or resurface.
- Clean food probe thermometer.
- Obtain quat test strips. Obtain chlorine test strips for the bar.
- Proper mix quat solution ppm in spray bottles.

The following guidance documents have been issued:



Kevin Perez
Person In Charge



Rob Thul
Inspector