



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 4	No. Of Repeat Factor/Intervention Violations 2	Date: 3/1/2023 Time In: 1:05 PM Time Out: 2:50 PM
Establishment: BO JAMES	Address: 118 E WASHINGTON ST	City/State: IOWA CITY, IA	Zip: 52240
License/Permit#: 43381 - Food Service Establishment License	Permit Holder: MOTIF LTD	Inspection Reason: Routine	Est. Type: Restaurants 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 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events OUT, R Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 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 IN Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*) 16. Food contact surfaces: cleaned and sanitized OUT, (*) 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 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 IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, R 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
---	--

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 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods N/A Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods OUT, (*) 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display OUT, (*) 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled OUT 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/O Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean OUT Physical Facilities 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices OUT 52. Sewage and waste water properly disposed IN 53. Toilet facilities; properly constructed, supplied, and cleaned IN 54. Garbage and refuse properly disposed; facilities maintained IN 55. Physical facilities installed, maintained, and clean OUT 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking IN
---	--

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
5.	2-501.11	PF	Observation: No written procedures available for the cleanup of bodily fluid events.	3/11/2023
15.	3-302.11(A)(2)	P	Observation: Raw shell eggs stored above raw beef and fish in walk-in cooler. Corrected by: Person in charge arranged eggs to be on the bottom shelf. All foods stored properly in walk-in cooler.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Chlorine sanitizer in kitchen was <50ppm. Corrected by: Person in charge remade chlorine solution. Solution tested at the correct concentration.	COS
23.	3-501.17	PF	Observation: Commercial containers of sauces and dressing lack date marking.	3/11/2023
23.	3-501.17	PF	Observation: Containers of house made ranch, diced tomatoes, spicy ranch and sliced tomatoes stored in prep cooler in kitchen lack date marking of preparation. Corrected by: Person in charge had containers labeled with preparation dates.	COS

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
35.	3-501.13(A), (B), (C)		Observation: In process thawing vacuum sealed salmon portions did not have the vacuum broken. Corrected by: Person in charge punctured vacuum and fish returned to finish thawing.	COS
37.	3-302.12	C	Observation: Multi use bottles and containers of food lack label with common name of contents.	3/11/2023
39.	3-303.11	P	Observation: Liquor bottles stored in ice bin at bar. Corrected by: Manager had bottles removed from ice. Ice bin to be used for drinks only.	COS
44.	4-901.11	C	Observation: Wet stacking of dishes observed in dish room.	3/11/2023
47.	4-101.11(B-E)	C	Observation: Cold held bacon stored on absorbent towels while in cold holding. Have bacon stored on non-absorbent surface.	3/11/2023
49.	4-601.11(B)(C), 4-602.13	C	Observation: Heavy debris buildup of scrap food on bottom shelf of salamander oven in kitchen.	3/11/2023
51.	5-203.13	C	Observation: No designated mop sink available for use. Per person in charge, mop water is poured down a prep sink or toilet.	3/11/2023
55.	6-501.12, 6-501.13	C	Observation: Floors in kitchen and walls in dish room have debris buildup to be cleaned.	3/11/2023
55.	6-501.114	C	Observation: Broken microwave and unnecessary cleaning items stored on bottom shelf of prep table in kitchen.	3/11/2023

Inspection Published Comment:

This onsite visit is in reference to an illness complaint received on 2/26/23. Complainant concerned they became ill after consuming a meal that the establishment. While onsite a routine inspection was conducted. Complaint is closed and unverifiable.

Establishment uses FDA Form 1-B for employee health. Employees read and sign forms during onboarding process. Inspector provided an updated copy for manager to have all employees sign.

Per person in charge there have been no ill employees, loss of water or loss of power. No other complaints have been received.

A physical recheck will occur on or after 3/11/23 to verify corrections have been made.

Long Term Corrective Actions:

#5. Person in charge agrees to maintain a written bodily fluid cleanup procedure on site.


#23. Kitchen employees will ensure all prepared foods are date marked at the time of preparation.

Per Johnson County Public Health Policy on repeat Risk Factor Violations violations out of compliance on 3 or more routine/recheck inspections may result in the issuance of a Warning Letter.

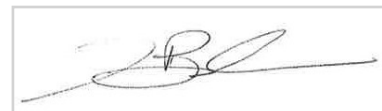
Follow-up will be completed on or after 3/11/2023 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Ellen
Person In Charge



Jesse Bockelman
Inspector