



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 No. Of Repeat Factor/Intervention Violations	2 1	Date: 3/2/2023 Time In: 11:00 AM Time Out: 1:55 PM
Establishment: CHEDDARS CASUAL CAFE #2088	Address: 2824 COMMERCE DR	City/State: CORALVILLE, IA	Zip: 52241 Telephone: 3195453131
License/Permit#: 44832 - Food Service Establishment License	Permit Holder: CHEDDARS CASUAL CAFE, INC	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: Risk Level 4 (High)

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 IN 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) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*), R 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 IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures OUT, (*) 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition IN 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 IN 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
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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 IN 35. Approved thawing methods IN 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 IN 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 OUT, (*) 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/A Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean IN Physical Facilities 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices IN 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 IN 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking OUT
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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
16.	4-601.11(A)	PF	Observation: Vegetable dicer in the kitchen had food debris on the blades. Per person in charge stated the dicer was clean and not been used today. Corrected by: Person in charge had the slicer wash, rinsed and sanitized.	COS
20.	3-501.14(A)	P	Observation: Pan of cooked rice (57F) cooling in the walk in cooler. Per manager the rice was cooked 3/1/23. Rice was not cooled correctly cooled within the required 6 hour process per the Food Code. Rice discarded by the person in charge. Corrected by: Person in charge voluntarily discarded the cooked rice.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Miscellaneous seasonings did not have a common food name.	3/12/2023
43.	3-304.12	C	Observation: Knife stored wedged between different surfaces. Corrected by: Person in charge removed the knife for proper ware washing.	COS
48.	4-302.13	C	Observation: No high heat test strips at time of visit.	3/12/2023
57.	Iowa Code Section 137F	C	Observation: Most recent routine inspection is not posted.	3/12/2023

Inspection Published Comment:
This onsite visit is routine.

Discussion with management:

-Discussed the proper methods of thawing frozen fish.

-During inspection, inspector observed a chill process for select food items. Inspector with the person in charge that they are doing a cook, chill process.

Management had access to a Darden Cook Chill HACCP plan.

-Discussed consumer advisory regarding salmon. At time of visit, establishment did not have a parasite destruction document. Per management, this establishment does not serve raw or under cooked salmon.

Long term corrective actions

#16: Management shall establish appropriate cleaning processes and retrain staff on procedures.

The following guidance documents have been issued:

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_48TestStrips	48 Test Strips



Lacey
Person In Charge



Tim James
Inspector

