



## 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: 2/28/2023 Time In: 10:00 AM Time Out: 11:50 AM
Establishment: GET FRESH CAFE	Address: 109 E IOWA AVE	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 180919 - Food Service Establishment License	Permit Holder: WENDY ZIMMERMANN	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: Risk Level 2 (Low)

### 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 IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 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 <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN <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 IN <b>Approved Source</b> 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures IN 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized IN 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding N/A 20. Proper cooling time and temperatures N/A 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 <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods N/A <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered IN <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan OUT, (*)
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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.

<b>Safe Food and Water</b> 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 <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods N/A 36. Thermometers provided and accurate IN <b>Food Identification</b> 37. Food properly labeled; original container OUT, (*) <b>Prevention of Food Contamination</b> 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	<b>Proper Use of Utensils</b> 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/O <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean IN <b>Physical Facilities</b> 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 IN
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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
23.	3-501.18	P	Observation: Multiple house-made chipotle mayo, Caesar, and buffalo ranch sauces, all held beyond 7-day limit for house-made foods.  Corrected by: The person in charge voluntarily discarded items.	COS
29.	3-404.11(A)	P	Observation: bottles for pasteurized juice in the retail sale do not contain a warning label.  Corrected by: Bottles for retail sale were labeled with warning statement. Bottles unable to be labeled were voluntarily pulled from retail sales floor.	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: Juice for retail sales did not contain labels with all required information.	COS
43.	3-304.12	C	Observation: The scoop handle touched the Vanilla and chocolate protein.  Corrected by: The person in charge switched the scoops and left the scoop's handle out of the protein containers.	COS

#### Inspection Published Comment:

This onsite visit is in reference to an illness complaint received 2/21/23. The complainant was concerned they became ill after consuming juice from the establishment. While onsite a routine inspection was also conducted. Complaint is closed and unverifiable.

There have been no losses of water or power at the establishment. Employees complete health reporting agreements and are aware of their responsibility to report illnesses. Per management there have been no ill employees around the time of the complaint.

#### Long Term Corrective Actions:

#23. Person in charge agrees to ensure all foods are monitored for expiration dates and house made foods are discarded before passing the 7 day limit for in house foods.

#### Discussions with Management:

Facility presses fresh juice at a commissary off site. Juice was placed out for retail sale without the required labeling.

Food shall be labeled with:

1. Common name of food.
2. List of ingredients from most to least.
3. Declaration of quantity.
4. Name and place of manufacturer.
5. Each allergen contained in the food.

Unpasteurized juice shall be labeled with a warning statement:

Warning: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illnesses in children, the elderly, and persons with weakened immune systems.

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

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_29ComplianceVarianceandSpecialProcesses	29 Compliance with Variance and Special Processes



Person In Charge



Ahmed Mohammed  
Inspector