



## 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 <b>2</b>	No. Of Repeat Factor/Intervention Violations <b>0</b>	Date: 2/27/2023 Time In: 10:50 AM Time Out: 11:34 AM
<b>Establishment: PERKINS RESTAURANT &amp; BAKERY #1014</b>	<b>Address: 819 1ST AVE</b>	<b>City/State: Coralville, IA</b>	<b>Zip: 52241</b>
<b>License/Permit#: 190840 - Food Service Establishment License, 190841 - Retail Food Establishment License</b>	<b>Permit Holder: PERKINS LLC</b>	<b>Inspection Reason: Physical Recheck</b>	<b>Est. Type: Restaurants, Retail Stores</b> <b>Risk Category: Risk Level 4 (High), Risk Level 1 (Very Low)</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    N/O <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting    IN 4. Proper use of exclusions and restrictions    N/O 5. Procedures for responding to vomiting and diarrheal events    OUT, (*) <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    N/O 9. No bare hand contact with ready to eat foods    N/O 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    IN 22. Proper cold holding temperatures    N/O 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    N/O <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
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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/O 31. Water and ice from approved source    N/O 32. Variance obtained for specialized processing methods    N/O <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control    N/O 34. Plant food properly cooked for hot holding    N/O 35. Approved thawing methods    IN 36. Thermometers provided and accurate    N/O <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    N/O 39. Contamination prevented during food preparation, storage and display    N/O 40. Personal cleanliness    N/O 41. Wiping cloths: properly used and stored    N/O 42. Washing fruits and vegetables    N/O	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored    N/O 44. Utensils, equipment, and linens: properly stored dried and handled    IN 45. Single-use/single service articles: properly stored and used    N/O 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    N/O 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    N/O 51. Plumbing installed; proper backflow devices    N/O 52. Sewage and waste water properly disposed    N/O 53. Toilet facilities; properly constructed, supplied, and cleaned    N/O 54. Garbage and refuse properly disposed; facilities maintained    N/O 55. Physical facilities installed, maintained, and clean    IN 56. Adequate ventilation and lighting; designated areas used    N/O 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
5.	2-501.11	PF	Observation: Establishment bodily fluid procedure is incomplete. Corrected by: Missing required items from FDA Food Code were added to written procedure by Person in Charge.	COS
23.	3-501.17	PF	Observation: House made Chipotle Ranch lacked date marking on bottles. Corrected by: Person in charge had bottle labeled with production date.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Bottles of sauces on production line lack label with name of bottle contents.	3/9/2023

#### Inspection Published Comment:

This physical recheck is in reference to a routine inspection on 2/17/23. No further onsite action necessary.

#### The following items have been corrected:

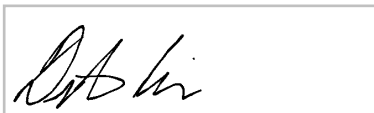
- #3. Verifiable health reporting available onsite. Employees read and sign during digital onboarding.
- #15. Employees observed changing single use gloves when changing tasks or during contaminating events.
- #21. Bacon hot holding above 135F.
- #35. No improperly thawing foods observed.
- #44. Utensils properly stored.
- #48. Sanitizer set up during active food preparation at all areas of kitchen.
- #49. Microwaves free of debris.
- #55. Mops properly air drying.
- #57. Establishment has received a copy of active license for posting.

#### Discussions with Management:

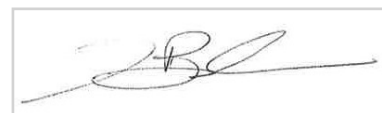
#5. Discussed use of bodily fluid kit for cleanup and the possible use of Peroxide Cleaner onsite that is rated to kill norovirus. Establishment will monitor and if needed adjust written procedures to use the peroxide cleaner if needed.

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

Document Name	Description
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



Dalton  
Person In Charge



Jesse Bockelman  
Inspector