



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	4 0	Date: 2/27/2023 Time In: 11:55 AM Time Out: 12:40 PM
Establishment: SBARRO	Address: 1451 CORAL RIDGE AVE	City/State: Coralville, IA	Zip: 52241 Telephone: 8478545454
License/Permit#: 208494 - Food Service Establishment License	Permit Holder: PIZZA PLENA CORAL RIDGE IA LLC	Inspection Reason: Physical Recheck	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**

Supervision 1. Person in charge present, demonstrates knowledge, and performs duties N/O 2. Certified Food Protection Manager N/O Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT 4. Proper use of exclusions and restrictions N/O 5. Procedures for responding to vomiting and diarrheal events OUT Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth N/O Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed OUT, (*) 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 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 Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) N/O 16. Food contact surfaces: cleaned and sanitized IN 17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O 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 N/O 22. Proper cold holding temperatures N/O 23. Proper date marking and disposition OUT 24. Time as a public health control: procedures and records IN Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/O Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/O Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/O 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/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.

Safe Food and Water 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 Food Temperature Control 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 N/O 36. Thermometers provided and accurate N/O Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 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 OUT 41. Wiping cloths: properly used and stored OUT 42. Washing fruits and vegetables N/O	Proper Use of Utensils 43. In use utensils: properly stored IN 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 Utensils, Equipment, and Vending 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 N/O 49. Non-food contact surfaces clean N/O Physical Facilities 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 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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements available onsite. Person in charge agrees to have employees read and sign FDA Form 1-B. Copies will be kept onsite.	3/9/2023
5.	2-501.11	PF	Observation: No site specific written procedures for the cleanup of bodily fluid events.	3/9/2023
8.	2-301.15	PF	Observation: Employee observed washing hands at 3-bay sink. Corrected by: Inspector discussed where to wash with employee. Employee washed hands at dedicated hand sink.	COS
23.	3-501.17	PF	Observation: Pizza ingredients on pizza line lack date marking.	3/9/2023

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
40.	2-303.11	C	Observation: Food employee working with food was wearing bracelets.	3/9/2023
41.	3-304.14	C	Observation: Sanitizer buckets stored on the ground throughout establishment. Buckets to be stored >6in off the floor.	3/9/2023
57.	Iowa Code Section 137F	C	Observation: Most recent routine inspection is not posted for public viewing.	3/9/2023

Inspection Published Comment:

This physical recheck is in reference to a routine inspection on 2/14/23. A second physical recheck will occur on or after 3/9/23 to verify corrections have been made.

At time of recheck items out of compliance may result in the issuance of a Warning Letter per Johnson County Public Health Policy for repeat risk factor violations.


Spanish translated copy of employee health reporting agreements have been supplied to person in charge. Guidance for creating written procedures for the cleanup of bodily fluid spills was given.

Follow-up will be completed on or after 3/9/2023 by Physical Recheck.

The following guidance documents have been issued:



Bonifacio
Person In Charge



Jesse Bockelman
Inspector