



### Food Establishment Inspection Report

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 2/27/2023
855 S Dubuque ST STE 217 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0	Time In: 1:40 PM Time Out: 2:00 PM
Establishment: THE HIGHLANDER HOTEL	Address: 2525 HIGHLANDER PL	City/State: Iowa City, IA	Zip: 52245
License/Permit#: 191380 - Food Service Establishment License	Permit Holder: THE HIGHLANDER HOTEL LLC	Inspection Reason: Physical Recheck	Est. Type: Other, Other Risk Category: Risk Level 3 (Medium)
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>			

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (\*) = Corrected on site during inspection (COS) R = Repeat violation

<p><b>Supervision</b></p> <p>1. Person in charge present, demonstrates knowledge, and performs duties N/O</p> <p>2. Certified Food Protection Manager N/O</p> <p><b>Employee Health</b></p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN</p> <p>4. Proper use of exclusions and restrictions N/O</p> <p>5. Procedures for responding to vomiting and diarrheal events IN</p> <p><b>Good Hygienic Practices</b></p> <p>6. Proper eating, tasting, drinking, or tobacco use N/O</p> <p>7. No discharge from eyes, nose, and mouth N/O</p> <p><b>Control of Hands as a Vehicle of Contamination</b></p> <p>8. Hands clean and properly washed N/O</p> <p>9. No bare hand contact with ready to eat foods N/O</p> <p>10. Hand washing sinks properly supplied and accessible IN</p> <p><b>Approved Source</b></p> <p>11. Foods obtained from an approved source N/O</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated N/O</p> <p>14. Required records available; shellstock tags, parasite destruction N/O</p> <p><b>Protection from Contamination</b></p>	<p>15. Food separated and protected (Cross Contamination and Environmental) N/O</p> <p>16. Food contact surfaces: cleaned and sanitized N/O</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O</p> <p><b>Potentially Hazardous Food Time/Temperature Control for Safety</b></p> <p>18. Proper cooking time and temperatures N/O</p> <p>19. Proper reheating procedures of hot holding N/O</p> <p>20. Proper cooling time and temperatures N/O</p> <p>21. Proper hot holding temperatures N/O</p> <p>22. Proper cold holding temperatures N/O</p> <p>23. Proper date marking and disposition N/O</p> <p>24. Time as a public health control: procedures and records N/O</p> <p><b>Consumer Advisory</b></p> <p>25. Consumer advisory provided for raw or undercooked foods N/O</p> <p><b>Highly Susceptible Populations</b></p> <p>26. Pasteurized foods used; prohibited foods not offered N/O</p> <p><b>Food/Color Additives and Toxic Substances</b></p> <p>27. Food additives: approved, properly stored, and used N/O</p> <p>28. Toxic substances properly identified, stored and used N/O</p> <p><b>Conformance with Approved Procedures</b></p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O</p>
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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.

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

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-302.13	C	Observation: No high heat test strips available for high heat dish machine.	3/9/2023

**Inspection Published Comment:**

This physical recheck is in reference to a visit on 1/30/23. No further onsite action necessary. Have remaining violations corrected by dates noted.

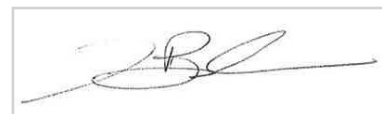
**The following items have been corrected:**

- #3. Verifiable health reporting agreements available onsite.
- #5. Site specific written procedures available for bodily fluid spills.
- #10. Hand sinks have hand washing only signage.
- #48. Quaternary sanitizer test strips available.

The following guidance documents have been issued:



Alec  
Person In Charge



Jesse Bockelman  
Inspector