



Food Establishment Inspection Report

Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">1</div>	Date: 9/18/2023 Time In: 2:26 PM Time Out: 3:13 PM
	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>	
Establishment: EASTWOOD'S SPORTS BAR	Address: 106 E MAIN ST	City/State: Solon, IA Zip: 52333 Telephone: 3196245115
License/Permit#: 88058 - Food Service Establishment License	Permit Holder: EASTWOOD SECURITY SERVICES DBA EASTWOOD'S SPORTS BAR	Inspection Reason: Physical Recheck Est. Type: Restaurants Risk Category: Risk Level 3 (Medium)

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	IN	
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	N/O	
9. No bare hand contact with ready to eat foods	N/O	
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)		IN
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		IN
23. Proper date marking and disposition		IN
24. Time as a public health control: procedures and records		N/O
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		N/O
Conformance with Approved Procedures		
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		N/O

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

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: No written procedures available onsite for cleanup of vomit and diarrhea.	9/28/2023

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:

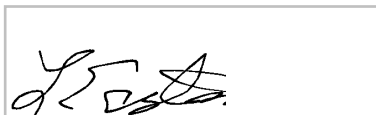
Physical recheck inspection conducted. Physical recheck in reference to a Warning Letter issued on 9/6/23. A Letter of Correction has been issued for item #5. See official letter for compliance details.

The following items have been corrected:

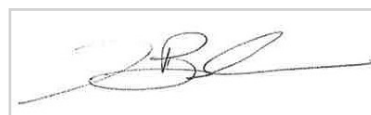
- #3. Verifiable health reporting agreements available onsite.
- #10. Hand sinks maintained for hand washing.
- #15. Raw foods properly stored in walk-in cooler and reach in coolers to prevent possible cross contamination.
- #16. Sanitizer tested at the correct concentration.
- #22. Foods requiring refrigeration below 41F for safety are properly stored.
- #23. Foods prepared onsite are date marked and held within 7 day limit.
- #36. Thin tipped probe thermometer available onsite.
- #38. Rear screen door has been repaired.
- #47. Foods stored in food safe containers after opening of metal containers.

Follow-up will be completed on or after 9/28/2023 by Follow Up-Letter of Correction.

The following guidance documents have been issued:



Leo Eastwood
Person In Charge



Jesse Bockelman
Inspector