



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">No. Of Risk Factor/Intervention Violations</td> <td style="width: 50%; text-align: center;">12</td> </tr> <tr> <td>No. Of Repeat Factor/Intervention Violations</td> <td style="text-align: center;">0</td> </tr> </table>	No. Of Risk Factor/Intervention Violations	12	No. Of Repeat Factor/Intervention Violations	0	Date: 9/27/2023 Time In: 10:40 AM Time Out: 1:20 PM
No. Of Risk Factor/Intervention Violations	12					
No. Of Repeat Factor/Intervention Violations	0					
Establishment: UNCLE SANG'S SUSHI & KITCHEN	Address: 122 E MAIN ST	City/State: Solon, IA	Zip: 52333	Telephone: 3195414097		
License/Permit#: 229144 - Food Service Establishment License	Permit Holder: UNCLE SANG'S SUSHI & KITCHEN	Inspection Reason: Routine	Est. Type:	Risk Category: Risk Level 4 (High)		

### 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 OUT 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 OUT, (*) 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 OUT <b>Approved Source</b> 11. Foods obtained from an approved source OUT, (*) 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated OUT, (*) 14. Required records available; shellstock tags, parasite destruction IN <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*) 16. Food contact surfaces: cleaned and sanitized OUT 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/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition OUT 24. Time as a public health control: procedures and records OUT <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods OUT <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used IN 28. Toxic substances properly identified, stored and used OUT <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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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 OUT, (*) 36. Thermometers provided and accurate OUT <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 OUT 41. Wiping cloths: properly used and stored OUT, (*) 42. Washing fruits and vegetables IN	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled OUT 45. Single-use/single service articles: properly stored and used OUT 46. Slash-resistant and cloth glove use N/A <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 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 OUT 56. Adequate ventilation and lighting; designated areas used OUT 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
3.	2-103.11(O)	PF	Observation: No employee health reporting forms available on site at time of inspection.	10/7/2023
6.	3-301.12	P	Observation: Employee observed using spoon to taste pho broth. Employee began to use same spoon to taste the broth again.  Corrected by: Inspector intervened and discussed proper single use of tasting device with foods.	COS
10.	6-301.14	C	Observation: Bar hand sink and kitchen prep area hand sink lacked handwashing reminder signage.	10/7/2023
10.	5-205.11	PF	Observation: Kitchen prep area hand sink was inaccessible during time of inspection.	10/7/2023
11.	3-201.11(B)	P	Observation: Rice was made at employees private home was brought the the restaurant to be used for customers.  Foods prepared in a private home may not be used for human consumption.  Corrected by: Employee voluntary discarded rice.	COS
13.	3-101.11	P	Observation: Raspberries within bar fridge were visibly adulterated.  Corrected by: Employee voluntary discarded raspberries.	COS
15.	3-302.11(A)(1)	P	Observation: Raw beef was stored above cooked shrimp, fish, cooked chicken wings, noddle's and rice.  Corrected by: Employee moved raw items to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Visibly soiled food peelers were stored on food prep counter.	10/7/2023
22.	3-501.16(B)	P	Observation: Raw shell eggs stored on shelf above 2 door prep cooler at ambient 78F temperature.  Corrected by: Person in charge voluntarily discarded eggs.	COS
23.	3-501.17	PF	Observation: Cut vegetables within prep cooler lacked appropriate date mark.	10/7/2023
23.	3-501.18	P	Observation: Vinegar sauce (9/17/23) was held past 7 day limit.  Corrected by: Employee voluntary discarded item.	COS
24.	3-501.19(A)	PF	Observation: Approved written time as a publics health control procedures not available on site.	10/7/2023
24.	3-501.19(B) (2)&(C )(2-3)	PF	Observation: Cooked sushi rice lacked label with time item was made and label for when rice should be discarded per approved procedures.	10/7/2023
25.	3-603.11	PF	Observation: Menu lacks disclosure of items that are served raw or may be served undercooked.	10/7/2023
25.	3-603.11	PF	Observation: Menu lacks reminder statement for items served raw.	10/7/2023
28.	7-102.11	PF	Observation: Multiple spray bottles of sanitizer lacked label with common name.	10/7/2023
28.	7-201.11	P	Observation: Spray bottles of cleaning solution were stored hanging on drink shelf.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.12 & 3-501.13(D-E)	C	Observation: Vacuum sealed raw tuna was not opened prior to thawing.  Corrected by: Employee opened raw tuna packaging.	COS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: No ambient air thermometers provided within white stand up fridge and small stainless steel stand up fridge within food prep area.	10/7/2023
37.	3-302.12	C	Observation: Multiple containers of sauces and spices lacked label with common name.	10/7/2023
40.	2-303.11	C	Observation: Employee was observed wearing a bracelet within active food prep area.	10/7/2023
40.	2-402.11	C	Observation: Employees were observed without effective hair restraints within food prep area.	10/7/2023
41.	3-304.14	C	Observation: Visibly soiled wiping cloths were stored on food prep table.  Corrected by: Employee stored wiping cloths in sanitizer bucket.	COS
44.	4-903.11(A)(B)(D)	C	Observation: Pots and Pans were not inverted while in storage to prevent contamination.	10/7/2023
45.	4-903.11(A)(C)	C	Observation: Utensils was stored with food contact surface pointing upward.	10/7/2023
47.	4-101.11(B-E)	C	Observation: Food was stored within original #10 can within 2 bay cooler.  Corrected by: Employee placed the food in a food safe container.	COS
47.	4-101.11(A)	P	Observation: Tin foil was used as a liner on food prep table.	9/30/2023
55.	6-501.16	C	Observation: Drying mop was stored in in bottom of mop sink.	10/7/2023
56.	4-202.18, 4-204.11, 4-301.14	C	Observation: Debris build up on walls, ceiling and vents within food prep area.	10/7/2023
56.	6-403.11, 6-501.110	C	Observation: Personal items, pencils, and a calculator was stored on food prep table.  Corrected by: Employees moved items to a designed area.	COS

**Inspection Published Comment:**

Routine inspection conducted. A physical recheck will occur on or after 10/7/23 to verify corrections have been made..

**Discussions with Management**

#2. Establishment has 6 months from opening to obtain a CFPM certificate by at least one employee with management responsibilities. Inspector discussed having multiple employees become certified.

#3. Inspector provided a copy of FDA Form 1-B for employee health reporting.

#24. JCPH has approved time as a public health control procedures. Establishment does not have a copy maintained onsite. Establishment to maintain copy at sushi station as well as maintain preparation and discard times as outlined in procedure for the in use sushi rice.

#25. Menu in use at time of inspection does not contain the warning statement and disclosure of items that may be served raw or under cooked. Inspector will provide examples to person in charge.

Follow-up will be completed on or after 10/7/2023 by Physical Recheck.

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

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_11ApprovedSourceHandout	11 Foods Obtained from an Approved Source
DIA_13FoodInGoodConditionSafeAndUnadulterated	13 Food in Good Condition Safe and Unadulterated
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English

DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_23ProperDateMarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_24TimeAsAPublicHealthControl	24 Time as a Public Health Control
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish



Sang  
Person In Charge



Laura Sneller  
Inspector