



## Food Establishment Inspection Report

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| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">1</div> | No. Of Repeat Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">0</div> | Date: 1/16/2024<br>Time In: 11:50 AM<br>Time Out: 12:30 PM   |
| Establishment: CARLOS O' KELLY'S OF IOWA CITY, INC.                                      | Address: 1406 S GILBERT ST   | City/State: Iowa City, IA  | Zip: 52240   |
| License/Permit#: 123231 - Food Service Establishment License                             | Permit Holder: CARLOS O'KELLY'S OF IOWA CITY, INC  | Inspection Reason: Physical Recheck  | Est. Type: Restaurants<br>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                             | N/O      |  |
| 2. Certified Food Protection Manager   | N/O      |  |
| <b>Employee Health</b>   |          |  |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting      | N/O      |  |
| 4. Proper use of exclusions and restrictions   | N/O      |  |
| 5. Procedures for responding to vomiting and diarrheal events  | N/O      |  |
| <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  | IN       |  |
| <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)                             | N/O      |  |
| 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  | N/O      |  |
| 22. Proper cold holding temperatures   | N/O      |  |
| 23. Proper date marking and disposition  | IN       |  |
| 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  | OUT, (*) |  |
| <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  | IN       |  |
| <b>Conformance with Approved Procedures</b>  |          |  |
| 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.

|  |     |  |
|--|-----|--|
| <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   | N/O |  |
| 36. Thermometers provided and accurate   | N/O |  |
| <b>Food Identification</b>   |     |  |
| 37. Food properly labeled; original container  | N/O |  |
| <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                         | N/O |  |
| 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 | IN  |  |
| 48. Warewashing facilities: installed, maintained, and used; test strips                       | IN  |  |
| 49. Non-food contact surfaces clean  | N/O |  |
| <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                                       | 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 |
|-------------|-------------------|----------------|--|-----------------|
| 25.         | 3-603.11          | PF             | Observation: Menu lacks reminder and warning statement for menu items served made to order.<br>Corrected by: Manager began labeling menus with reminder statements.          | COS             |
| 25.         | 3-603.11          | PF             | Observation: Items served to order and undercooked are not disclosed on menu.<br>Corrected by: Manager began labeling menus with a disclosure of items that are undercooked. | COS             |

**GOOD RETAIL PRACTICES**

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|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

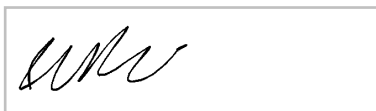
**Inspection Published Comment:**

This physical re-check is in reference to a routine inspection completed on 1/3/24. A Warning Letter was issued for item # 10. Violations have been corrected no further onsite action necessary.

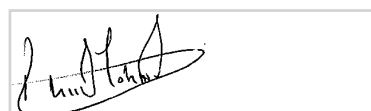
The following violations have been corrected:

- 10. All Hand washing sinks are supplied with hand drying provisions and soap.
- 23. Open commercial containers of sauces and ingredients are date marked with the open date.
- 25. The menu has the reminder and the disclosure for menu items that are served undercooked or made to order.
- 28. Spray bottles are stored in the proper area. Cloths stored above chemical bottles in storage.
- 47. Cutting boards on the main prep line are resurfaced.
- 48. Test strips available for testing sanitizer solution.

The following guidance documents have been issued:



Josh  
Person In Charge



Ahmed Mohammed  
Inspector