



## 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: 30px; margin: 0 auto;">7</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">2</div>	Date: 1/8/2024 Time In: 11:10 AM Time Out: 1:45 PM
Establishment: HUDSON'S SOUTHSIDE TAP	Address: 482 HIGHWAY 1 W	City/State: Iowa City, IA	Zip: 52246
License/Permit#: 93507 - Food Service Establishment License	Permit Holder: MCQUIGGAN'S LLC	Inspection Reason: Routine	Est. Type: Restaurants 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 OUT, R <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use IN 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 OUT, (*) 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 IN 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) IN 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 IN 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT 24. Time as a public health control: procedures and records N/A <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods IN <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, R <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 IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored OUT, (*) 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use IN <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 OUT 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 OUT 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 IN 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 verifiable health reporting agreements are available for audit at the time of inspection.	1/18/2024
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	1/18/2024
8.	2-301.14	P	Observation: Employee observed handling raw proteins, removing gloves and donning new gloves without a hand wash.  Corrected by: Inspector intervened and discussed when to wash hands with employee. Employee washed hands and donned new gloves.	COS
10.	5-205.11	PF	Observation: A Food storage container is stored on the rim of the employee bathroom hand-washing sink. Corrected by: The person in charge removed the container.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Chemical sanitizer tested at 0ppm on low temp chemical dish machine.  Person in charge contacted EMS to repair unit. 3-bay sink will be utilized until dish machine is functioning.	1/11/2024
23.	3-501.18	P	Observation: Multiple house-made sauces held beyond the 7-day limit for house-made foods. Corrected by: The person in charge voluntarily discarded items.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked date marking. Several containers of prepared foods and sauces lack date marking of preparation date.	1/18/2024
28.	7-102.11	PF	Observation: Degreaser cleaner stored in spray bottles did not have commonly named labels. and hung in the kitchen.	1/18/2024

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Pork tenderloin thawing in still water at 3 bay sink.  Corrected by: Discussion was made with the manager regarding methods to thaw food items for preparation, including in walk-in cooler or under cold running water. Pork was moved to walk-in cooler to finish thawing.	COS
36.	4-302.12(B)	PF	Observation: The establishment lacks a working thin-tipped probe thermometer to take the temperature of cooking, cooling, cold, and hot-holding foods.	1/18/2024
36.	4-204.112(A)-(D)	C	Observation: The prep line cooler lacks an ambient air thermometer.	1/18/2024
37.	3-302.12	C	Observation: Multiple bottles of sauces and oils lacked labels with the common name of the food.	1/18/2024
43.	3-304.12	C	Observation: Numerous scoops and ramekins stored in containers of foods do not have a dedicated handle or handle stored outside contact with the food.  Corrected by: Scoops without dedicated handles were removed from food storage containers. Scoops to be stored with the handle outside of contact with the food.	COS
48.	4-303.11		Observation: No sanitizer available in kitchen during active food preparation.  Corrected by: Sanitizer provided at the correct concentration to the kitchen for use.	COS
48.	4-302.14, 4-501.116	PF	Observation: No test strips available for testing chlorine dish machine.  No test strips available for quaternary sanitizer.	1/18/2024
51.	5-205.15(B)	C	Observation: Hot water handle is non functioning on rear cookline hand sink.	1/18/2024
55.	6-501.12, 6-501.13	C	Observation: Debris buildup on ceiling tiles and vents in kitchen. Have vents and ceiling cleaned.	1/18/2024

**Inspection Published Comment:**

Routine inspection conducted. A physical recheck will occur on or after 1/18/24 to verify corrections have been made.

**Long Term Corrective Actions:**

#5. Person in charge agrees to maintain site specific procedures onsite at all times.

#28. Person in charge will ensure and train employees to label all chemical spray bottles with common name of contents.

**Discussions with Person in charge:**

#5. Inspector emailing guidance documents for creating site specific written procedures for the cleanup of bodily fluid spills.

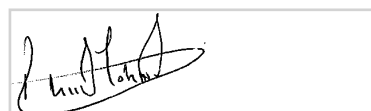
#8. Person in charge will retrain all employees in the kitchen on proper hand washing, when to wash and when to change glove procedures.

Follow-up will be completed on or after 1/18/2024 by Physical Recheck.

The following guidance documents have been issued:



Ursella  
Person In Charge



Ahmed Mohammed  
Inspector