

**Food Establishment Inspection Report**

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|--|---|--------------------------------|---------------------------------------|
| Johnson County Public Health | No. Of Risk Factor/Intervention Violations | 1 | Date: 1/23/2024 |
| 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Repeat Factor/Intervention Violations | 0 | Time In: 1:47 PM Time Out: 2:15 PM |
| Establishment: HUDSON'S SOUTHSIDE TAP | Address: 482 HIGHWAY 1 W | City/State: Iowa City, IA | Zip: 52246 |
| Telephone: 3194991058 | License/Permit#: 93507 - Food Service Establishment License | Permit Holder: MCQUIGGAN'S LLC | Inspection Reason: Physical Recheck |
| 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

| | | | | |
|---|----------|--|--|-----|
| Supervision | | | 15. Food separated and protected (Cross Contamination and Environmental) | N/O |
| 1. Person in charge present, demonstrates knowledge, and performs duties | N/O | | 16. Food contact surfaces: cleaned and sanitized | IN |
| 2. Certified Food Protection Manager | N/O | | 17. Proper disposition of returned, previously served, reconditioned, and unsafe food | N/O |
| Employee Health | | | Potentially Hazardous Food Time/Temperature Control for Safety | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | IN | | 18. Proper cooking time and temperatures | N/O |
| 4. Proper use of exclusions and restrictions | N/O | | 19. Proper reheating procedures of hot holding | N/O |
| 5. Procedures for responding to vomiting and diarrheal events | IN | | 20. Proper cooling time and temperatures | N/O |
| Good Hygienic Practices | | | 21. Proper hot holding temperatures | N/O |
| 6. Proper eating, tasting, drinking, or tobacco use | N/O | | 22. Proper cold holding temperatures | N/O |
| 7. No discharge from eyes, nose, and mouth | N/O | | 23. Proper date marking and disposition | IN |
| Control of Hands as a Vehicle of Contamination | | | 24. Time as a public health control: procedures and records | N/O |
| 8. Hands clean and properly washed | IN | | Consumer Advisory | |
| 9. No bare hand contact with ready to eat foods | N/O | | 25. Consumer advisory provided for raw or undercooked foods | N/O |
| 10. Hand washing sinks properly supplied and accessible | OUT, (*) | | Highly Susceptible Populations | |
| Approved Source | | | 26. Pasteurized foods used; prohibited foods not offered | N/O |
| 11. Foods obtained from an approved source | N/O | | Food/Color Additives and Toxic Substances | |
| 12. Foods received at proper temperatures | N/O | | 27. Food additives: approved, properly stored, and used | N/O |
| 13. Food in good condition, safe, and unadulterated | N/O | | 28. Toxic substances properly identified, stored and used | IN |
| 14. Required records available; shellstock tags, parasite destruction | N/O | | Conformance with Approved Procedures | |
| Protection from Contamination | | | 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 | IN | 48. Warewashing facilities: installed, maintained, and used; test strips | OUT, (*) |
| 36. Thermometers provided and accurate | IN | 49. Non-food contact surfaces clean | N/O |
| Food Identification | | Physical Facilities | |
| 37. Food properly labeled; original container | IN | 50. Hot and Cold water available; adequate pressure | N/O |
| Prevention of Food Contamination | | 51. Plumbing installed; proper backflow devices | IN |
| 38. Insects, rodents, and animals not present/outer openings protected | N/O | 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 | IN |
| 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 |
|-------------|-------------------|----------------|---|-----------------|
| 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 |

GOOD RETAIL PRACTICES

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| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
|-------------|-------------------|----------------|--|-----------------|
| 48. | 4-303.11 | | No sanitizer available in the kitchen during active food preparation. Corrected by: Sanitizer provided at the correct concentration to the kitchen for use. | COS |

Inspection Published Comment:

Physical Recheck inspection conducted. No further onsite action necessary.

Corrections observed during this inspection included:

Item #3 A verifiable health reporting agreement is available for audit at the time of inspection.

Item #5 Site-specific written procedures for bodily fluid cleanup are available for audit at the time of inspection.

Item #8 Food employee practicing good hand washing and gloves wearing.

Item #16 Chemical sanitizer tested with the parameters on low temp chemical dish machine.

Item #23 Open commercial containers have date marking. containers of prepared foods and sauces have the date marking of the preparation date.

Item #28 Degreaser cleaner stored in spray bottles has commonly named labels. and stored in the chemical storage area.

Item #35 The establishment is using approved thawing methods.

Item #36 The prep line cooler has an ambient air thermometer. The establishment has a working thin-tipped probe thermometer to take the temperature of cooking, cooling, cold, and hot-holding foods.

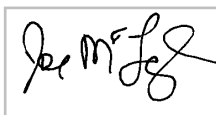
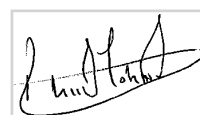
Item #37 All bottles of sauces and oils are labeled with the common name of the food.

Item #43 Scoops stored in containers of foods have a dedicated handle stored outside contact with the food.

Item #48 Test strips available for testing chlorine dish machine and quaternary sanitizer.

The following guidance documents have been issued:

| Document Name | Description |
|---|--|
| DIA_10HandWashing SinksSuppliedAndAccess ible | 10 Hand washing sinks properly supplied and accessible |
| DIA_48TestStrips | 48 Test Strips |


Joe
Person In Charge

Ahmed Mohammed
Inspector