



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: 40px; margin: 0 auto;">5</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">0</div>	Date: 1/5/2024 Time In: 11:10 AM Time Out: 12:50 PM
Establishment: TOUCH DOWN WINGS	Address: 1705 S 1ST AVE	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 197950 - Food Service Establishment License	Permit Holder: TOUCH DOWN WINGS INC	Inspection Reason: Routine	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 IN 2. Certified Food Protection Manager IN Employee Health 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 Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use OUT, (*) 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 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 IN Approved Source 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 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 IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures OUT 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 IN 23. Proper date marking and disposition OUT 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 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.

Safe Food and Water 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 Food Temperature Control 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 IN Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display OUT, (*) 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored OUT, (*) 42. Washing fruits and vegetables IN	Proper Use of Utensils 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 N/O Utensils, Equipment, and Vending 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 Physical Facilities 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 IN 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking OUT
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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 available for audit at time of inspection.	1/15/2024
5.	2-501.11	PF	Observation:No site specific written procedures for bodily fluid cleanup.	1/15/2024
6.	2-401.11	C	Observation:Uncovered staff drink stored on clean shot glasses at the prep table. Corrected by: Person in charge discarded staff drink.	COS
18.	3-401.14 (A-E)	P	Observation: Chicken wings were partially cooked. The establishment did not have an approved Non-Continuous Cooking of Raw Animal Foods procedure in place.	1/8/2024
23.	3-501.17	PF	Observation: Several Open commercial containers lacked open date marking.	1/15/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Thawing chicken in warm water in the 3-bay sink. The chicken was there for 30 minutes, The person in charge returned the chicken to the freezer.	2/4/2024
35.	3-501.12 & 3-501.13(D-E)	C	Observation: Thawing vacuum-sealed fish stored under vacuum seal. Corrected by: The Inspector discussed thawing procedures. The fish had been thawing for several days. The person in charge voluntarily discarded vacuum-sealed fish that were improperly thawed.	COS
37.	3-302.12	C	Observation: Multiple bottles of sauces lacked labels with the common name.	1/15/2024
39.	3-303.12	C	Observation: Several boxes of chicken are stored in the ground by the 3-bay sink. Corrected by: The person in charge moved buckets to the freezer.	COS
41.	3-304.14	C	Observation: A wet wiping cloth was observed on the counter next to ready-to-eat food. Corrected by: The person in charge discarded the rag.	COS
43.	3-304.12	C	Observation: Spatulas were stored in a pan of water between use. Corrected by: The person in charge removed the spatulas to be washed and sanitized. The inspector discussed proper in-use utensil storage between use.	1/15/2024
48.	4-303.11		No sanitizer was available at the time of inspection, the inspector helped the person in charge to set up chlorine sanitizer and tested within parameters.	2/4/2024
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection, the manager will order them.	1/15/2024
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	1/15/2024

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 01/15/24 to verify corrections have been made.

Discussions with management:

#3. Proof of documents provided to, read and signed by employees on employee health reporting provided.

#5, 2017 Food Code 2-501.11 requires written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. This facility currently has procedures in place that are not written. Guidance documents have been provided to help the facility write procedures specific to this location. The manager agrees to implement a written procedure by 1/15/24.


#35. Approved Thawing Methods: Discussion with the manager regarding methods to thaw food items for preparation, including using a cooler or under cold running water.

Follow-up will be completed on or after 1/15/2024 by Physical Recheck.

The following guidance documents have been issued:



Andy
Person In Charge



Ahmed Mohammed
Inspector