



## 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  No. Of Repeat Factor/Intervention Violations	7  0	Date: 2/6/2024 Time In: 12:00 PM Time Out: 2:15 PM
Establishment: HILLTOP LOUNGE, INC	Address: 1100 N DODGE ST	City/State: IOWA CITY, IA	Zip: 52245  Telephone: 3193383063
License/Permit#: 43349 - Food Service Establishment License	Permit Holder: HILLTOP TAVERN, LTD.	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

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties OUT 2. Certified Food Protection Manager OUT <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 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 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 IN 9. No bare hand contact with ready to eat foods OUT, (*) 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 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 <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods N/A <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 IN <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 OUT 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 OUT 45. Single-use/single service articles: properly stored and used IN 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 OUT 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 IN 52. Sewage and waste water properly disposed IN 53. Toilet facilities: properly constructed, supplied, and cleaned OUT 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
1.	2-103.11(A)-(N) & (P)	PF	Observation: Employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment employees are properly trained in food safety. Food employees and conditional employees are informed in a verifiable manner of their responsibility to report by law, to the person in charge. Written procedures and plans, where specified by this code and as developed by the food establishment, are maintained and implemented as required.	2/16/2024
2.	2-102.12(A)	C	Observation: The facility has expired food protection manager certification (Wrenn, Mark expired on 12/4/2022).	2/16/2024
9.	3-301.11(B)(D)(E)	P	Observation: Food employees have been observed handling bread and pickles with bare hands. Corrected by: The inspector discussed bare-hand contact with the employee. Employee washed hands and donned gloves before returning to handle food. The person in charge voluntarily discarded the food items.	COS
10.	6-301.14	C	Observation: The men's bathroom lacks Employee hand-washing signage.	2/16/2024
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Sanitizer in ware washing buckets tested at 0. Corrected by: The person in charge remade sanitizer for all buckets. Sanitizer tested within parameters.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked the open date marking. Several containers of prepared foods and sauces lacked date marking.	2/16/2024
23.	3-501.18	P	Observation: House-made Honey mustard, Blue cheese, and bloody mary mix held beyond the 7-day limit for house-made foods. Corrected by: The person in charge voluntarily discarded items.	2/9/2024
28.	7-202.11	PF	Observation: The oven cleaner spray bottle is stored on the dry food storage shelf.	2/16/2024

**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: Smoked ham and pork steak were thawing on food containers at room temperature. Corrected by: The person in charge stated that both items had been out at room temperature for less than one hour. The person in charge returned both items to the cooler.	COS
36.	4-502.11(B)	PF	The establishment thin-tipped probe thermometer needs to be calibrated to take the temperature of cooked, cooling, cold, and hot-holding foods.	2/16/2024
39.	3-305.11	C	Observation: A bucket of flour is stored on the floor of the dry food storage area.	2/16/2024
43.	3-304.12	C	Observation: A bowl is used as a scoop for sugar in the dry food storage area.	2/16/2024
44.	4-901.11	C	Observation: The ice bucket is stored by the ice machine in a manner that does not allow for air drying and prevention of contamination from the premises.	2/16/2024
47.	4-501.12	C	Observation: Excessive scratching, scoring, and discoloring on the cutting board prevent effective sanitization.	2/16/2024
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for chlorine sanitizer.	2/16/2024
53.	5-501.17, 6-202.14, 6-501.18, 6-501.19,	C	Observation: The establishment did not have a lidded receptacle in the women's restroom.	2/16/2024
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	2/16/2024

**Inspection Published Comment:**

This on-site visit is routine. A physical recheck will occur on or after 2/16/24 to verify corrections have been made.

**Discussions with management:**

**#2 CFPM:** The person in charge agrees to the following:

i. A minimum of one employee will be a Certified Food Protection Manager no later than 8/6/24.

ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 2/16/24.

iii. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided.

**#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 2/16/24.

**#9** Discussion with management about the requirement of not using bare hands to handle ready-to-eat foods.

**#20.** Discussion with management about the methods to use to quickly cool in-house-made sauces that were in the process of being batch-made. Cooling guidance documents were issued.

**#35.** Discussion with management about the thawing methods of food items for preparation, including in a walk-in cooler or under cold running water.

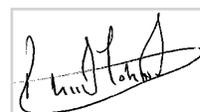
Follow-up will be completed on or after 2/16/2024 by Physical Recheck.

**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_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events
DIA_9NoBareHandContactWithRTEFoods	9 No Bare Hand Contact With RTE Foods



Kari  
Person In Charge



Ahmed Mohammed  
Inspector

