



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	1	Date: 2/8/2024 Time In: 2:54 PM Time Out: 3:50 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: LONE TREE BP	Address: 122 S DEVOE ST	City/State: LONE TREE, IA	Zip: 52755	Telephone: 3196294627
License/Permit#: 43247 - Food Service Establishment License, 44527 - Retail Food Establishment License	Permit Holder: COBB OIL CO., INC	Inspection Reason: Routine	Est. Type: Retail Stores, Restaurants	Risk Category: Risk Level 2 (Low), Risk Level 2 (Low)

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	15. Food separated and protected (Cross Contamination and Environmental)	IN
2. Certified Food Protection Manager	IN	16. Food contact surfaces: cleaned and sanitized	IN
Employee Health		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	Potentially Hazardous Food Time/Temperature Control for Safety	
4. Proper use of exclusions and restrictions	IN	18. Proper cooking time and temperatures	N/A
5. Procedures for responding to vomiting and diarrheal events	IN	19. Proper reheating procedures of hot holding	N/A
Good Hygienic Practices		20. Proper cooling time and temperatures	N/A
6. Proper eating, tasting, drinking, or tobacco use	IN	21. Proper hot holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth	IN	22. Proper cold holding temperatures	IN
Control of Hands as a Vehicle of Contamination		23. Proper date marking and disposition	IN
8. Hands clean and properly washed	N/O	24. Time as a public health control: procedures and records	N/A
9. No bare hand contact with ready to eat foods	N/O	Consumer Advisory	
10. Hand washing sinks properly supplied and accessible	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
Approved Source		Highly Susceptible Populations	
11. Foods obtained from an approved source	IN	26. Pasteurized foods used; prohibited foods not offered	N/A
12. Foods received at proper temperatures	N/O	Food/Color Additives and Toxic Substances	
13. Food in good condition, safe, and unadulterated	IN	27. Food additives: approved, properly stored, and used	N/A
14. Required records available; shellstock tags, parasite destruction	IN	28. Toxic substances properly identified, stored and used	IN
Protection from Contamination		Conformance with Approved Procedures	
		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

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/A	43. In use utensils: properly stored	IN
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	OUT, (*)
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	IN
Food Temperature Control		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/A	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	IN
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	IN
38. Insects, rodents, and animals not present/outer openings protected	IN	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	OUT, (*)	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	IN	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	N/A	56. Adequate ventilation and lighting; designated areas used	IN
		57. Licensing; posting licenses and reports; smoking	OUT

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
21.	3-501.16(A)(1)	P	Observation: Hotdogs and chees burger sandwiches on the hot holding unit were at 117 F. Corrected by: The person in charge stated that the sandwiches were in the hot holding unit for more than 4 hours. The person in charge voluntarily discarded the sandwiches.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-305.11	C	Observation: A croissant box in the walk-in cooler was observed uncovered. Corrected by: The person in charge voluntarily discarded the croissant.	COS
44.	4-901.11	C	Observation: The ice bucket is stored on top of the ice machine in a manner that does not allow for air drying and prevention of contamination from the premises. Corrected by: Person in charge inverted ice buckets.	COS
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	2/18/2024

Inspection Published Comment:

This on-site visit is routine. No further action is needed.
* No hand-washing sink is present in the ware washing area.

Discussions with management:

#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 2/19/24.

21 The establishment must use proper hot holding temp of house-made sauces (above 135 F).

The following guidance documents have been issued:

Document Name	Description
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures



Jasmine
Person In Charge



Ahmed Mohammed
Inspector