



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	6 3	Date: 2/8/2024 Time In: 12:11 PM Time Out: 1:18 PM
Establishment: MIDTOWN FAMILY RESTAURANT	Address: 200 SCOTT CT	City/State: IOWA CITY, IA	Zip: 52245 Telephone: 3193519303
License/Permit#: 43593 - Food Service Establishment License	Permit Holder: DECOTA, INC.	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

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 IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 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 OUT, (*) 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) OUT, (*), R 16. Food contact surfaces: cleaned and sanitized OUT, (*), R 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 IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition OUT, (*), R 24. Time as a public health control: procedures and records IN Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN 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 OUT, (*) 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 IN 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 IN 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 IN 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 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
10.	5-205.11	PF	Observation: The hand sink next to the low-boy cooler was used as a dump sink during the inspection. Corrected by: An employee removes debris and sanitizes the sink.	COS
15.	3-302.11(A)(1)	P	Observation: Overfilling containers of raw shell eggs caused the raw eggs to touch cooked sausages in the prep line cooler. Corrected by: The person in charge arranged storage so raw eggs are stored in a way that prevents cross-contamination.	COS
15.	3-304.15(A)	P	A food worker wearing single-service gloves was observed handling raw meat and kitchen equipment and intending to touch ready-to-eat food with the same gloves. Corrected by: The inspector discussed glove usage with staff. Employee washed hands and donned gloves before returning to handle food.	COS
16.	4-601.11(A)	PF	Observation: The vegetable dicer had dried debris on the blades while in storage. Corrected by: The vegetable dicer was sent to be washed, rinsed, and sanitized before being put back into storage.	COS
22.	3-501.16(B)	P	Observation: Raw shell eggs were stored in a bowl at 67°F. Corrected by: The person in charge stated eggs were set out for less than 30 min and returned to mechanical cold holding.	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. Corrected by: The person in charge had foods labeled with preparation and open dates.	COS
23.	3-501.18	P	Observation: House-made BBQ sauce and vegetable beef soup are held beyond the 7-day limit for house-made foods. Corrected by: The person in charge voluntarily discarded items.	COS
28.	7-201.11	P	Observation: Half an empty 5-gallon bucket of salt sidewalk melt is stored in the kitchen. Corrected by: The person in charge removed the salt melt from the kitchen.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bottles of sauces lacked labels with the common names of food. Corrected by: The person in charge began labeling bottles.	COS
41.	3-304.14	C	Observation: A wet wiping cloth was observed on the counter next to the sanitizer spray bottle. Corrected by: The person in charge discarded the rag. The inspector discussed options for paper towel usage with sanitizer spray bottles.	COS
44.	4-901.11	C	Observation: Multiple dishes stacked wet on the clean dishware storage rack. Corrected by: Employee had the dishes moved to the dishwashing machine voluntarily.	COS
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for high heat dish machine.	2/18/2024
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.

Long-Term Corrective Actions:
The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:

- #15. The person in charge agrees to ensure employees are retrained on storage of raw and ready-to-eat foods.
- #16. The person in charge agreed to discuss proper cleaning of equipment before being placed into storage.
- #23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
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_48TestStrips	48 Test Strips



Niki
Person In Charge



Ahmed Mohammed
Inspector