



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	0	Date: 1/31/2024 Time In: 3:19 PM Time Out: 3:31 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: Oyama Sushi	Address: 1853 Lower Muscatine Rd	City/State: Iowa City, IA	Zip: 52240	Telephone:
License/Permit#: 238792 - Food Service Establishment License	Permit Holder: Oyama Sushi Wang's Inc	Inspection Reason: Pre-Opening	Est. Type:	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

<p>Supervision</p> <p>1. Person in charge present, demonstrates knowledge, and performs duties IN</p> <p>2. Certified Food Protection Manager IN</p> <p>Employee Health</p> <p>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN</p> <p>4. Proper use of exclusions and restrictions IN</p> <p>5. Procedures for responding to vomiting and diarrheal events IN</p> <p>Good Hygienic Practices</p> <p>6. Proper eating, tasting, drinking, or tobacco use IN</p> <p>7. No discharge from eyes, nose, and mouth IN</p> <p>Control of Hands as a Vehicle of Contamination</p> <p>8. Hands clean and properly washed IN</p> <p>9. No bare hand contact with ready to eat foods N/O</p> <p>10. Hand washing sinks properly supplied and accessible IN</p> <p>Approved Source</p> <p>11. Foods obtained from an approved source IN</p> <p>12. Foods received at proper temperatures N/O</p> <p>13. Food in good condition, safe, and unadulterated IN</p> <p>14. Required records available; shellstock tags, parasite destruction IN</p> <p>Protection from Contamination</p>	<p>15. Food separated and protected (Cross Contamination and Environmental) IN</p> <p>16. Food contact surfaces: cleaned and sanitized IN</p> <p>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN</p> <p style="text-align: center;">Potentially Hazardous Food Time/Temperature Control for Safety</p> <p>18. Proper cooking time and temperatures IN</p> <p>19. Proper reheating procedures of hot holding N/A</p> <p>20. Proper cooling time and temperatures IN</p> <p>21. Proper hot holding temperatures IN</p> <p>22. Proper cold holding temperatures IN</p> <p>23. Proper date marking and disposition IN</p> <p>24. Time as a public health control: procedures and records IN</p> <p style="text-align: center;">Consumer Advisory</p> <p>25. Consumer advisory provided for raw or undercooked foods IN</p> <p style="text-align: center;">Highly Susceptible Populations</p> <p>26. Pasteurized foods used; prohibited foods not offered N/A</p> <p style="text-align: center;">Food/Color Additives and Toxic Substances</p> <p>27. Food additives: approved, properly stored, and used IN</p> <p>28. Toxic substances properly identified, stored and used IN</p> <p style="text-align: center;">Conformance with Approved Procedures</p> <p>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A</p>
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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.

<p>Safe Food and Water</p> <p>30. Pasteurized eggs used where required N/A</p> <p>31. Water and ice from approved source IN</p> <p>32. Variance obtained for specialized processing methods N/A</p> <p>Food Temperature Control</p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding N/O</p> <p>35. Approved thawing methods IN</p> <p>36. Thermometers provided and accurate IN</p> <p>Food Identification</p> <p>37. Food properly labeled; original container IN</p> <p>Prevention of Food Contamination</p> <p>38. Insects, rodents, and animals not present/outer openings protected IN</p> <p>39. Contamination prevented during food preparation, storage and display IN</p> <p>40. Personal cleanliness IN</p> <p>41. Wiping cloths: properly used and stored IN</p> <p>42. Washing fruits and vegetables IN</p>	<p>Proper Use of Utensils</p> <p>43. In use utensils: properly stored IN</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled IN</p> <p>45. Single-use/single service articles: properly stored and used IN</p> <p>46. Slash-resistant and cloth glove use N/O</p> <p style="text-align: center;">Utensils, Equipment, and Vending</p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips IN</p> <p>49. Non-food contact surfaces clean IN</p> <p style="text-align: center;">Physical Facilities</p> <p>50. Hot and Cold water available; adequate pressure IN</p> <p>51. Plumbing installed; proper backflow devices IN</p> <p>52. Sewage and waste water properly disposed IN</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned IN</p> <p>54. Garbage and refuse properly disposed; facilities maintained IN</p> <p>55. Physical facilities installed, maintained, and clean IN</p> <p>56. Adequate ventilation and lighting; designated areas used IN</p> <p>57. Licensing; posting licenses and reports; smoking IN</p>
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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
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Inspection Published Comment:

Second Pre-opening Inspection:

LICENSE IS APPROVED.

Scope of Business: The establishment intends to offer hot/cold lunch and dinner offerings like sushi, soups, salads, Rolls, burgers, salads, and kitchen entrees for dine-in and carry-out service. A delivery service from a third party may also be offered.

The establishment is equipped to cook, reheat, hot/cold hold, and cool in small portions. Extensive changes to the menu or remodeling of the establishment require prior approval by the Regulatory Authority.

Limitations: No Limitations based on current menu and facility capability and capacity.

The establishment has a Certified Food Protection Manager, The person in Charge provided CFPM documentation to the inspector during the first pre-opening inspection.

Firm has been made aware of the basic food code requirements applicable to their establishment and current operation. The person in charge understands the responsibility of the permit holder to comply with those requirements. If a subsequent on-site inspection reveals non-compliance with regulations, the permit holder agrees to bring violations into full compliance within the time frame specified in the Iowa Food Code.

The following guidance documents have been issued:



Wang
Person In Charge



Ahmed Mohammed
Inspector