



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 6	Date: 2/7/2024 Time In: 11:30 PM Time Out: 1:15 PM
Establishment: SHELTER HOUSE	Address: 429 SOUTHGATE AVE	City/State: IOWA CITY, IA	Zip: 52240
License/Permit#: 43399 - Food Service Establishment License	Permit Holder: SHELTER HOUSE	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, (*), R 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events OUT, R Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 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, (*), R Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures IN 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 N/O 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, (*), R 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 IN 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 N/O 35. Approved thawing methods IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container IN 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 IN 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 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 IN 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 are available for audit during inspection. Corrected by: The inspector provided form 1-B. The form has been signed by the person in charge and the permit holder.	COS
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	2/17/2024
10.	5-205.11	PF	Observation: The hand-washing sink near the front kitchen door is blocked by items. Corrected by: Staff removed all items.	COS
10.	6-301.14	C	Observation: All of the employee's bathroom lacks Employee hand-washing signage. Corrected by: The person in charge has the signage posted.	COS
15.	3-302.11(A)(1)	P	Observation: Raw shell egg box stored over ready-to-eat food containers. Corrected by: The person in charge arranged storage so raw eggs is stored below ready-to-eat food.	COS
16.	4-601.11(A)	PF	Observation: Knives stored on a clean wall magnet rack have dried food debris on the cutting surfaces. Staff stated they had not used the items today. Corrected by: All utensils were moved to the three-compartment sink to be cleaned.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods lacked date marking. Corrected by: The person in charge had foods labeled with preparation dates.	COS
23.	3-501.18	P	Observation: Multiple house-made chicken wings, Ribs and salad 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: Chemical spray bottles were stored on the prep table with food and single-use items. Corrected by: Employee stored chemical in a location away from the food and single-use items.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-303.12	C	Observation: Several boxes of food are stored on the floor of the walk-in freezer. Corrected by: The person in charge moved the food boxes to the shelving unit off the ground.	COS
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	2/17/2024
57.	IAC 481-30 (8-304.11)	C	Observation: License posted is not accessible to the public for viewing.	2/17/2024

Inspection Published Comment:

This on-site visit is routine.

- A letter of correction has been issued for violation #5. See the letter for compliance details.
- The inspector will send an official Letter of Correction request to PIC.

Long-Term Corrective Actions:

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

- #3. The person in charge agreed to have verifiable health reporting agreements signed by all food employees available for audit.
- #5. The inspector discussed Food Code changes to procedures of bodily fluid cleanup. The inspector provided guidance on creating site-specific written procedures.
- #10. The person in charge agreed to discuss with the kitchen staff the accessibility requirements of all hand-washing sinks.
- #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.

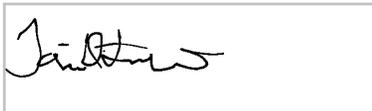
Discussions with management:

- #9 Discussion with management about the requirement of not using bare hands to handle ready-to-eat foods.
- #19. Discussion with management about the reheating procedures with the person in charge. The person in charge will monitor reheating foods to ensure that foods are reheated above 165F within 2 hours.
- #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 2/17/2024 by Follow Up-Letter of Correction.

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_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
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_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Tonia
Person In Charge



Ahmed Mohammed
Inspector