



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: 2/5/2024 Time In: 8:55 AM Time Out: 9:20 AM
	No. Of Repeat Factor/Intervention Violations 0	
Establishment: SLEEP INN & SUITES	Address: 485 N MADISON AVE	City/State: North Liberty, IA
	Zip: 52317	Telephone: 3196652700
License/Permit#: 216306 - Food Service Establishment License	Permit Holder: ISHIKA HOSPITALITY INC	Inspection Reason: Physical Recheck
	Est. Type: Other, Other	Risk Category: 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	N/O	
2. Certified Food Protection Manager	N/O	
Employee Health		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	
4. Proper use of exclusions and restrictions	N/O	
5. Procedures for responding to vomiting and diarrheal events	N/O	
Good Hygienic Practices		
6. Proper eating, tasting, drinking, or tobacco use	N/O	
7. No discharge from eyes, nose, and mouth	N/O	
Control of Hands as a Vehicle of Contamination		
8. Hands clean and properly washed	N/O	
9. No bare hand contact with ready to eat foods	N/O	
10. Hand washing sinks properly supplied and accessible	N/O	
Approved Source		
11. Foods obtained from an approved source	N/O	
12. Foods received at proper temperatures	N/O	
13. Food in good condition, safe, and unadulterated	N/O	
14. Required records available; shellstock tags, parasite destruction	N/O	
Protection from Contamination		
15. Food separated and protected (Cross Contamination and Environmental)	N/O	
16. Food contact surfaces: cleaned and sanitized	IN	
17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O	
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	N/O	
23. Proper date marking and disposition	IN	
24. Time as a public health control: procedures and records	N/O	
Consumer Advisory		
25. Consumer advisory provided for raw or undercooked foods	N/O	
Highly Susceptible Populations		
26. Pasteurized foods used; prohibited foods not offered	N/O	
Food/Color Additives and Toxic Substances		
27. Food additives: approved, properly stored, and used	N/O	
28. Toxic substances properly identified, stored and used	IN	
Conformance with Approved Procedures		
29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O	

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

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:

This onsite visit is a recheck in reference to a Routine inspection conducted on (1/17/2024).

The following items have been corrected:

#16: Blade of can opener was clean to slight.

#23: House made foods are date marked.

#28: Sanitizer bottles were stored away from food and utensils to prevent contamination.

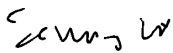
#35: Food items were thawed correctly.

#40: Employees were wearing effective hair restraints.

#48: Sanitizer was set up up and tested at the correct PPM.

#57: Inspection report was posted for public viewing.

The following guidance documents have been issued:


Sunny
Person In Charge

Laura Sneller
Inspector