



## 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	5  3	Date: 2/5/2024 Time In: 12:39 PM Time Out: 1:45 PM
Establishment: STELLA	Address: 1006 MELROSE AVE	City/State: IOWA CITY, IA	Zip: 52246
License/Permit#: 43427 - Food Service Establishment License	Permit Holder: THE BURCH LLC	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

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 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 <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN <b>Control of Hands as a Vehicle of Contamination</b> 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 <b>Approved Source</b> 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 <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) OUT, R 16. Food contact surfaces: cleaned and sanitized IN 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures OUT 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 <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods IN <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN <b>Conformance with Approved Procedures</b> 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.

<b>Safe Food and Water</b> 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 <b>Food Temperature Control</b> 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 <b>Food Identification</b> 37. Food properly labeled; original container IN <b>Prevention of Food Contamination</b> 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	<b>Proper Use of Utensils</b> 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 <b>Utensils, Equipment, and Vending</b> 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 <b>Physical Facilities</b> 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 OUT 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-washing sink near the kitchen door is blocked with items in the basin. Corrected by: Staff removed all items.	COS
10.	6-301.12	PF	Observation: The hand sink of the basement kitchen was missing hand drying provisions. Corrected by: Employee refilled towels.	COS
15.	3-302.11(A)(1)	P	Observation: Raw chicken stored above cooked mushroom in the main floor walk-in cooler.	2/14/2024
18.	3-401.14 (A-E)	P	Observation: The establishment uses a non-continuous cooking method for burgers that has not been approved by JCPH.	2/8/2024
22.	3-501.16(A)(2)	P	Observation: Burger container (45.2 F) stored on the prep table at room temperature. Corrected by: By the person in charge the burger was there for 45 minutes. burgers removed to the cooler.	COS
23.	3-501.18	P	Observation: Multiple house-made sauces held beyond the 7-day limit for house-made foods. Corrected by: The person in charge voluntarily discarded items.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-303.12	C	Observation: food boxes and buckets are stored on the floor of the walk-in cooler of the basement kitchen.	2/15/2024
55.	6-501.17	C	Observation: Cardboard used as liners on the main kitchen walk-in cooler floor.	2/15/2024
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	2/15/2024

#### Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/15/24 to verify corrections have been made.

#### Long-Term Corrective Actions:

The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:  
**#10.** The person in charge agreed to discuss with the kitchen staff the requirements of nothing being stored in the basin of the hand sink.  
**#15.** The person in charge agrees to ensure employees are retrained on storage of raw and ready-to-eat foods.  
**#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:

**#18** Discussion with management about the requirement of a procedure for the non-continuous cooking method of their burgers which should be approved by JCPH.

Follow-up will be completed on or after 2/14/2024 by Physical Recheck.

#### 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_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures

DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition



Lisa  
Person In Charge



Ahmed Mohammed  
Inspector