



## 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  4	Date: 2/1/2024 Time In: 12:45 PM Time Out: 3:00 PM
<b>Establishment:</b> VINE TAVERN & EATERY, THE	<b>Address:</b> 39 2ND ST	<b>City/State:</b> CORALVILLE, IA	<b>Zip:</b> 52241
<b>License/Permit#:</b> 44014 - Food Service Establishment License	<b>Permit Holder:</b> KRBM, INC	<b>Inspection Reason:</b> Routine	<b>Est. Type:</b> Restaurants <b>Risk Category:</b> 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 OUT, R <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 OUT, (*) 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 IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures OUT, (*) 21. Proper hot holding temperatures IN 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 <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 N/O 36. Thermometers provided and accurate OUT, (*) <b>Food Identification</b> 37. Food properly labeled; original container OUT <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 OUT, (*) 42. Washing fruits and vegetables IN	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored OUT, (*) 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/A <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 48. Warewashing facilities: installed, maintained, and used; test strips OUT 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 IN 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking IN
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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
5.	2-501.11	PF	Observation: No site specific procedure on site for the clean up of vomit and diarrheal events.	2/11/2024
10.	6-301.12	PF	Observation: Hand washing sink on prep line lacked hand drying provisions.	2/11/2024
10.	6-301.11	PF	Observation: Hand washing sink on kitchen prep line lacked cleanser.	2/11/2024
10.	5-205.11	PF	Observation: Hand washing sink by drink fill station inside kitchen had ice in the basin. Corrected by: Employee removed ice from sink.	COS
15.	3-302.11(A)(1)	P	Observation: Packages of raw ground beef was stored right next to packaged cheese slices inside low prep cooler. Corrected by: Person in charge placed raw ground beef inside metal container to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Can opener blade has food debris build up from previous day. Corrected by: Person in charge brought can opener to dishwasher to be washed, rinsed, and sanitized.	COS
20.	3-501.14(A)	P	Observation: Refried beans dated (1/27/23) were temped at 44 degrees within walk-in cooler. Corrected by: Person in charge voluntarily discarded refried beans.	COS
23.	3-501.18	P	Observation: House made dressing within stainless steel fridge was held past 7 day limit (1/21). Corrected by: Person in charge voluntary discarded outdated dressing.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: Stainless steel stand up fridge in kitchen lacks ambient air thermometer. Corrected by: Person in charge placed ambient air thermometer inside fridge.	COS
37.	3-302.12	C	Observation: Multiple bulk containers of sauces within low boy cooler lacked label with common name. Bulk container of salt, and flour lacked label with common name.	2/11/2024
39.	3-305.11	C	Observation: Boxes of food stored on floor of walk in freezer. Containers of food inside stand up freezer lacked a lid to prevent contamination. Corrected by: Person in charge moved boxes to bottom shelf of freezer, and lids were added to uncovered items within stand up freezer to prevent contamination.	COS
41.	3-304.14	C	Observation: Visibly dirty wiping cloths stored in a pile at end of prep line Corrected by: Person in charge voluntary discarded dirty wiping cloths.	COS
43.	3-304.12	C	Observation: Plastic scoop without dedicated handle was stored within caser and alfredo sauce inside top prep line cooler. Corrected by: Person in charge removed plastic scoops and replaced with scoops having a handle.	COS
44.	4-901.11	C	Observation: Clean pots and pans were stacked wet. Preventing items from air drying.	2/11/2024
47.	4-101.11(B-E)	C	Observation: Plastic trash bag used as shelf liner in dry storage area. Liners are to be made of smooth, durable, cleanable and non-absorbent materials.	2/11/2024
48.	4-302.14, 4-501.116	PF	Observation: Establishment does not have chlorine test strips.	2/11/2024

**Inspection Published Comment:**

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violations #5. See official letter for compliance details.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#15: Employees will ensure that coolers are maintained to store raw proteins correctly.

#23: Employees will be retrained on appropriate date marking procedures for commercial and house made food items.

A physical re-check will be conducted on or around 2/11/2024 to verify corrections have been made.

Follow-up will be completed on or after 2/11/2024 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_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Rick Lambert  
Person In Charge



Laura Sneller  
Inspector