



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	4 3	Date: 2/6/2024 Time In: 1:08 PM Time Out: 2:25 PM
Establishment: TRIBUTE EATERY AND BAR	Address: 901 E 2ND AVE	City/State: Coralville, IA	Zip: 52241
License/Permit#: 196504 - Food Service Establishment License	Permit Holder: 901 IRL	Inspection Reason: Routine	Est. Type: Restaurants
Telephone: 5154603202 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

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 IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 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 N/O 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 IN 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, (*) 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN 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 N/A 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/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 IN 35. Approved thawing methods IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT, (*) Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored OUT, (*) 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored OUT, (*) 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/A Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT, (*) 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 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
10.	5-205.11	PF	Observation: Trash can stored in front of prep line hand sink. Corrected by: Person in charge moved trash can to a different location.	COS
15.	3-302.11(A)(1)	P	Observation: Raw beef stored above ready to eat foods inside low boy cooler. Corrected by: Person in charge moved raw beef to bottom shelf of cooler to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Blade of can opener was visibly dirty to sight. Corrected by: Person in charge moved can opener to dishwashing area to be washed, rinsed and sanitized.	COS
23.	3-501.18	P	Observation: House made lemon sauce inside walk in fridge (1/29/24) held past 7 day limit. Corrected by: Person in charge voluntary discarded item.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Various bottles of homemade sauces lacked label with common name. Corrected by: Person in charge labeled sauces with common name.	COS
41.	3-304.14	C	Observation: Visibly dirty wiping cloth stored on bar counter. Corrected by: Person in charge moved wiping cloth to sanitizer bucket.	COS
43.	3-304.12	C	Observation: Plastic scoops without dedicated handle stored in contact with coleslaw inside top prep cooler. corrected by: Person in charge discarded plastics scoops.	COS
47.	4-101.11(B-E)	C	Observation: Raw Cod and Tuna stored on top of absorbent rags inside metal containers within prep line cooler. Liners and covers shall be made of non-absorbent, durable, and cleanable materials. Corrected by: Person in charge discarded adsorbent rags.	COS

Inspection Published Comment:

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

#10: The person in charge agrees to maintain hand washing sinks for handwashing only.

#16: The person in charge agrees to ensure that equipment in storage is cleaned and maintained.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

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_23ProperDateMarkingAndDisposition	23 Proper DateMarking and Disposition

DIA_23TemperatureC
ontrolForSafetyDefinit
ion

23 Temperature Control For Safety Definition



Blake Laughton
Person In Charge



Laura Sneller
Inspector