



## 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: 4/1/2024 Time In: 2:10 PM Time Out: 3:40 PM
Establishment: IOWA CITY DQ	Address: 1015 HIGHWAY 1 W	City/State: IOWA CITY, IA	Zip: 52246  Telephone: 3193383100
License/Permit#: 43926 - Food Service Establishment License	Permit Holder: SIOUXLAND DQ, INC DBA IOWA CITY DQ	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

<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 N/O 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) IN 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 IN 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 N/A <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 IN 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 IN 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 OUT <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected OUT, (*) 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	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored IN 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/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 OUT, (*) 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 written procedures for bodily fluid cleanup.	4/11/2024
10.	6-301.14	C	Observation: The bar hand sink lacks hand washing signage. Corrected by: The Inspector provided temporary signage to be posted on the hand sink.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Sanitizer in ware washing buckets tested at 0. Corrected by: The person in charge remade sanitizer for all buckets. Sanitizer tested within parameters.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked the open date marking. Several containers of prepared foods and sauces lacked date marking. Corrected by: The person in charge had foods labeled with preparation and open dates.	4/11/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bottles of sauces and oils lacked labels with the common names of food.	4/11/2024
38.	6-202.15	C	Observation: The receiving door is propped open. Corrected by: The person in charge closed the door.	COS
41.	3-304.14	C	Observation: Wet wiping cloth stored outside of sanitizer between uses. Corrected by: The person in charge had cloth stored in sanitizer between uses.	COS
44.	4-901.11	C	Observation: Ice buckets were not stored in a self-drying position. Corrected by: Person in charge inverted ice buckets.	COS
55.	6-201.11-13, 6-201.15-18	C	Observation: Debris buildup on floors under the freezer shelves and the ice cream machine section.	4/11/2024
55.	6-501.16	C	Observation: The drying mop is stored above the three-bay sink. Corrected by: The person in charge stored the drying mop properly on the mop sink.	COS
56.	6-305.11	C	Observation: An employee's cell phone was observed above the kitchen prep table. Corrected by: Cell phone removed.	COS

#### Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 4/11/2024 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:

#5. The inspector discussed Food Code changes to procedures of bodily fluid cleanup. The inspector provided guidance on creating site-specific written procedures and the person in charge agreed to send the inspector a copy of the establishment bodily fluid cleanup procedure on or before 4/11/2024.

#10. The person in charge agreed to discuss with the bar staff the requirements of the hand-washing sink.

#23. The person in charge agrees to retrain employees on the date marking opened foods on-site.

Follow-up will be completed on or after 4/11/2024 by Physical Recheck.

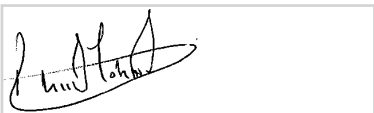
#### The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible

DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Darrell Wiegand  
Person In Charge



Ahmed Mohammed  
Inspector