



## 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  0	Date: 3/29/2024 Time In: 11:05 PM Time Out: 1:15 PM
<b>Establishment:</b> RED GINGER SUSHI BISTRO INC.	<b>Address:</b> 2419 2ND ST	<b>City/State:</b> Coralville, IA	<b>Zip:</b> 52241
<b>License/Permit#:</b> 95136 - Food Service Establishment License	<b>Permit Holder:</b> JINGWEI JIANG	<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 <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 OUT, (*) 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible IN <b>Approved Source</b> 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures IN 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction OUT <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 N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures OUT, (*) 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, (*) 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 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 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/O <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 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 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 available onsite.	4/8/2024
8.	2-301.14	P	Observation: Employees observed handling raw proteins with single use gloves, removing gloves and donning new gloves without a hand wash.  Corrected by: Employees performed a hand wash before donning new gloves for a new task. Discussed when to wash hands for employees changing gloves and tasks.	COS
14.	3-402.12	PF	Observation: No parasite destruction letters of guarantee from suppliers available at time of inspection.	4/8/2024
16.	4-601.11(A)	PF	Observation: Hand held grater in storage with visible food debris on rear of grating surface.  Corrected by: Grater was put in to be washed, rinsed and sanitized.	COS
21.	3-501.16(A)(1)	P	Observation: Miso soup(125F) and onion soup(118F) in hot holding below 135F.  Corrected by: Soup prepared within the hour. Soup returned to stove to reheat above 165F. Warmer turned to a higher temperature.	COS
23.	3-501.17	PF	Observation: Containers of in house prepared foods lacked date marking. Items come from larger batch in walk-in that was dated.  Open commercial containers of ranch and kimchi lack date marking of the open dates.  Corrected by: Person in charge had containers date marked with open and preparation dates.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: Wet wiping cloths stored on counters between uses.  Corrected by: Cloths stored in sanitizer solution between uses.	COS
43.	3-304.12	C	Observation: Tenderizer and board scraper stored in crevice between prep table and hand sink on main cook line.  Corrected by: Items removed from location. Discussed proper storage of utensils in storage.	COS
47.	4-501.12	C	Observation: Cutting boards on sushi make line have staining and deep grooves.  Have boards resurfaced or replaced.	4/8/2024
55.	6-501.12, 6-501.13	C	Observation: Vents above main cooking line have debris buildup. Have vents cleaned.	4/8/2024

**Inspection Published Comment:**

**Routine inspection conducted. A physical recheck will occur on or after 4/8/24 to verify corrections have been made.**

Follow-up will be completed on or after 4/8/2024 by Physical Recheck.

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

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized



John Lin  
Person In Charge



Jesse Bockelman  
Inspector