



## 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  1	Date: 4/15/2024 Time In: 1:15 PM Time Out: 3:00 PM
Establishment: SARKU JAPAN	Address: 1451 CORAL RIDGE AVE	City/State: CORALVILLE, IA	Zip: 52241
License/Permit#: 43324 - Food Service Establishment License	Permit Holder: SAR IOWA HOLDCO INC.	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 OUT 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, (*) <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 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 IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures OUT, (*) 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*), R 23. Proper date marking and disposition IN 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 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 OUT 34. Plant food properly cooked for hot holding N/O 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 IN 39. Contamination prevented during food preparation, storage and display IN 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 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 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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements available onsite.	4/25/2024
10.	6-301.12	PF	Observation: No hand towels available at hand sink nearest ice machine.  Corrected by: Person in charge supplied sink with towels.	COS
20.	3-501.14(A)	P	Observation: Cooling shrimp(73.8F) had not cooled below 70F within 2 hours of beginning the cooling process.  Corrected by: Person in charge voluntarily discarded improperly cooled shrimp.	COS
22.	3-501.16(A)(2)	P	Observation: Chicken(44.8F), Shrimp(48.4F) and Yakisoba noodles(45.5F) held in low boy cooler on cook line were not held below 41F cold holding requirement.  Chicken containers(47.3F-48.9F), Yakisoba noodles(48.2F), Cabbage salad(54.5F) and Crab Rangoon mix(55.2F) holding in walk in cooler above 41F requirement.  Corrected by: Person in charge voluntarily discarded items held out of cold holding for greater than 4 hours.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
33.	4-301.11	PF	Observation: Walk-in cooler with an ambient temperature of 58F is unable to maintain foods requiring cold holding at a temperature below 41F.  Cooler technician arrived onsite to repair unit during inspection. Foods held out of cold holding for more than 4 hours voluntarily discarded by person in charge.	4/25/2024
37.	3-302.12	C	Observation: Bulk containers of rice, sugar and cornstarch are not labeled with the common name of the contents.	4/25/2024
48.	4-303.11		Observation: At time of inspection no sanitizer solution was available.  Corrected by: Person in charge had container prepared. Solution tested at the correct concentration.	COS
57.	Iowa Code Section 137F	C	Observation: Only one page of most recent inspection is posted and is not located in an easily viewable location for customers.	4/25/2024

**Inspection Published Comment:**

**Routine inspection conducted. A physical recheck will occur on or after 4/25/24 to verify corrections have been made.**

**Discussions with Management:**


**#20. Discussed requirements of cooling foods to reach 70F within 2 hours of starting the cooling process.**

Follow-up will be completed on or after 4/25/2024 by Physical Recheck.

The following guidance documents have been issued:



Rubin Ramirez  
Person In Charge



Jesse Bockelman  
Inspector