



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	1	Date: 4/9/2024 Time In: 2:00 PM Time Out: 2:50 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: TEAMO TEA	Address: 121 E WASHINGTON ST	City/State: Iowa City, IA	Zip: 52240	Telephone: 5157086799
License/Permit#: 168863 - Food Service Establishment License	Permit Holder: TEEMO INC	Inspection Reason: Physical Recheck	Est. Type: Restaurants	Risk Category: Risk Level 2 (Low)

**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	N/O
2. Certified Food Protection Manager	OUT
<b>Employee Health</b>	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN
4. Proper use of exclusions and restrictions	N/O
5. Procedures for responding to vomiting and diarrheal events	IN
<b>Good Hygienic Practices</b>	
6. Proper eating, tasting, drinking, or tobacco use	N/O
7. No discharge from eyes, nose, and mouth	N/O
<b>Control of Hands as a Vehicle of Contamination</b>	
8. Hands clean and properly washed	N/O
9. No bare hand contact with ready to eat foods	N/O
10. Hand washing sinks properly supplied and accessible	N/O
<b>Approved Source</b>	
11. Foods obtained from an approved source	N/O
12. Foods received at proper temperatures	N/O
13. Food in good condition, safe, and unadulterated	N/O
14. Required records available; shellstock tags, parasite destruction	N/O
<b>Protection from Contamination</b>	
	15. Food separated and protected (Cross Contamination and Environmental) N/O
	16. Food contact surfaces: cleaned and sanitized N/O
	17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O
	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>
	18. Proper cooking time and temperatures N/O
	19. Proper reheating procedures of hot holding N/O
	20. Proper cooling time and temperatures N/O
	21. Proper hot holding temperatures N/O
	22. Proper cold holding temperatures N/O
	23. Proper date marking and disposition N/O
	24. Time as a public health control: procedures and records IN
	<b>Consumer Advisory</b>
	25. Consumer advisory provided for raw or undercooked foods N/O
	<b>Highly Susceptible Populations</b>
	26. Pasteurized foods used; prohibited foods not offered N/O
	<b>Food/Color Additives and Toxic Substances</b>
	27. Food additives: approved, properly stored, and used N/O
	28. Toxic substances properly identified, stored and used N/O
	<b>Conformance with Approved Procedures</b>
	29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O

**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>	<b>Proper Use of Utensils</b>
30. Pasteurized eggs used where required	N/O
31. Water and ice from approved source	N/O
32. Variance obtained for specialized processing methods	N/O
<b>Food Temperature Control</b>	
33. Proper cooling methods used; adequate equipment for temperature control	N/O
34. Plant food properly cooked for hot holding	N/O
35. Approved thawing methods	N/O
36. Thermometers provided and accurate	N/O
<b>Food Identification</b>	
37. Food properly labeled; original container	N/O
<b>Prevention of Food Contamination</b>	
38. Insects, rodents, and animals not present/outer openings protected	N/O
39. Contamination prevented during food preparation, storage and display	N/O
40. Personal cleanliness	N/O
41. Wiping cloths: properly used and stored	IN
42. Washing fruits and vegetables	N/O
	43. In use utensils: properly stored N/O
	44. Utensils, equipment, and linens: properly stored dried and handled N/O
	45. Single-use/single service articles: properly stored and used N/O
	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 N/O
	48. Warewashing facilities: installed, maintained, and used; test strips N/O
	49. Non-food contact surfaces clean N/O
	<b>Physical Facilities</b>
	50. Hot and Cold water available; adequate pressure N/O
	51. Plumbing installed; proper backflow devices N/O
	52. Sewage and waste water properly disposed N/O
	53. Toilet facilities; properly constructed, supplied, and cleaned N/O
	54. Garbage and refuse properly disposed; facilities maintained N/O
	55. Physical facilities installed, maintained, and clean N/O
	56. Adequate ventilation and lighting; designated areas used N/O
	57. Licensing; posting licenses and reports; smoking N/O

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
2.	2-102.12(A)	C	Observation: Establishment does not employ a CFPM.	9/30/2024

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
-------------	-------------------	----------------	---------	-----------------

**Inspection Published Comment:**  
This is a Physical Recheck.

The following items have been corrected:

Item 3: Employees are now informed in a verifiable manner regarding their illness reporting responsibilities.

Item 5: Establishment now has site specific procedures for responding to vomiting and diarrheal events.

Item 24: Establishment now has JCPH approved procedures for utilizing time as a control method.


Item 41: Wiping cloths are now stored appropriately.

Item 48: Establishment now has chlorine based test strips.


Person in charge agrees to meet the CFPM requirement no later than 09/30/2024 and will send the inspector a CFPM certificate of completion upon course and exam completion.

Follow-up will be completed on or after 9/30/2024 by Physical Recheck.

The following guidance documents have been issued:



Dingyu Ding  
Person In Charge



Tim James  
Inspector