



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	3	Date: 4/5/2024 Time In: 2:30 PM Time Out: 3:50 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: THREE SAMURAI	Address: 1801 2ND ST	City/State: Coralville, IA	Zip: 52241	Telephone: 5636394719
License/Permit#: 175909 - Food Service Establishment License	Permit Holder: DUYEN RESTAURANT, LLC D/B/A THREE SAMURAI	Inspection Reason: Physical Recheck	Est. Type: Restaurants	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	OUT
Employee Health	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT, (*)
4. Proper use of exclusions and restrictions	N/O
5. Procedures for responding to vomiting and diarrheal events	OUT
Good Hygienic Practices	
6. Proper eating, tasting, drinking, or tobacco use	N/O
7. No discharge from eyes, nose, and mouth	N/O
Control of Hands as a Vehicle of Contamination	
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	IN
Approved Source	
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
Protection from Contamination	
	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 N/O
	Potentially Hazardous Food Time/Temperature Control for Safety
	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 IN
	22. Proper cold holding temperatures IN
	23. Proper date marking and disposition IN
	24. Time as a public health control: procedures and records N/O
	Consumer Advisory
	25. Consumer advisory provided for raw or undercooked foods IN
	Highly Susceptible Populations
	26. Pasteurized foods used; prohibited foods not offered N/O
	Food/Color Additives and Toxic Substances
	27. Food additives: approved, properly stored, and used N/O
	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/O

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	Proper Use of Utensils
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
Food Temperature Control	
33. Proper cooling methods used; adequate equipment for temperature control	IN
34. Plant food properly cooked for hot holding	N/O
35. Approved thawing methods	IN
36. Thermometers provided and accurate	N/O
Food Identification	
37. Food properly labeled; original container	IN
Prevention of Food Contamination	
38. Insects, rodents, and animals not present/outer openings protected	N/O
39. Contamination prevented during food preparation, storage and display	IN
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 OUT, (*)
	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
	Utensils, Equipment, and Vending
	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 IN
	Physical Facilities
	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 IN

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: The facility is found in violation of Code 2-102.11 of the 2017 Food Code and all employees designated as the person in charge are not certified food protection managers. CFPM on file has expired.	9/26/2024
3.	2-103.11(O)	PF	Observation: Employees have not read and signed employee health reporting agreements. Corrected by: Entire staff was onsite. All employees read and signed employee agreements while inspector was onsite.	COS
5.	2-501.11	PF	Observation: No site specific written procedures available for the cleanup of vomit and diarrheal events.	5/5/2024

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
43.	3-304.12	C	Observation: Rice spatula stored in container of rice in walk-in cooler with handle in contact with rice. Corrected by: Spatula removed from rice container. Discussed proper storage of spatula in container for future use.	COS

Inspection Published Comment:

Physical recheck inspection in reference to a Warning Letter issued on 3/26/24. A Letter of correction has been issued for item #5.

The following items have been corrected:

- #1. Person in charge was able to demonstrate knowledge through observations and questions by inspector in the areas of: Stating the required food temperatures for the safe cooking, cooling, reheating, hot holding and cold holding of time/temperature control for safety foods.
- #10. Hand washing sinks were maintained for hand washing only.
- #15. Employees observed properly using single use gloves while working with foods.
- #16. High heat dish machine was able to properly sanitize dishes at the correct surface temperatures.
- #21. Hot held foods were in hot holding at temperatures >135F.
- #22. Foods held in the 2 door prep cooler across from stove are being held below 41F.
- #23. Foods are properly date marked throughout establishment.
- #25. All items served raw or under cooked are disclosed on menu. Menu contains a warning statement for the items disclosed as being served raw or undercooked on menu.
- #28. Sanitizer buckets tested at the correct concentration throughout the establishment.
- #33. 2 door prep cooler was operating correctly and able to hold foods below 41F.
- #35. Foods were being thawed under refrigeration. Through discussions with management foods are to be thawed in the walk-in cooler or under cold running water at the prep sink.
- #37. Multi use squeeze bottles are labeled with the common name of contents.
- #39. Employee personal items and equipment are stored away from food in the storage room.
- #41. Wiping cloths are stored in sanitizer solution between uses.
- #49. Interior debris buildup has been cleaned on the 2 door reach in freezer.
- #57. Most recent inspection is posted for public viewing.

Person in charge agrees to meet CFPM requirements no later than 9/26/24 and send the inspector a CFPM certificate of completion upon course and exam completion.

Follow-up will be completed on or after 5/5/2024 by Follow Up-Letter of Correction.

The following guidance documents have been issued:

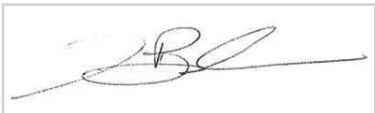
Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish

DIA_5ProceduresFor
RespondingToVomitA
ndDiarrhea

5 Procedures for responding to vomit and diarrheal events



Dao Nguyen
Person In Charge



Jesse Bockelman
Inspector