



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 2	Date: 4/2/2024 Time In: 12:21 PM Time Out: 2:20 PM
Establishment: WIG & PEN PIZZA PUB	Address: 1220 HIGHWAY 6 W	City/State: Iowa City, IA	Zip: 52246
License/Permit#: 42690 - Food Service Establishment License	Permit Holder: GFP, 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**

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 IN 5. Procedures for responding to vomiting and diarrheal events OUT, R Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 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 Approved Source 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 Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*), R 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used IN 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/A
--	--

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 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 Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control OUT, (*) 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display OUT 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored OUT, (*) 42. Washing fruits and vegetables IN	Proper Use of Utensils 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 Utensils, Equipment, and Vending 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 Physical Facilities 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
---	---

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: Current CFPM's certification has expired.	4/12/2024
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	4/12/2024
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	4/12/2024
8.	2-301.14	P	Observation: A dishwashing employee was observed handling dirty dishes and then handling food preparation without first washing their hands. Corrected by: The inspector discussed proper hand washing and requirements with the owner and staff, and a different food employee handled the food preparation.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Sanitizer in the bar 3-bay sink tested at 0. Corrected by: The person in charge remade sanitizer. Sanitizer tested within parameters.	COS
22.	3-501.16(A)(2)	P	Observation: Cheese, sliced tomatoes, and pork in the low-boy refrigeration unit were stored at 51 degrees. Corrected by: The person in charge stated items were in the cooler for more than 4 hours. The person in charge voluntarily discarded the items. The person in charge agrees not to use the unit until proper temperatures are maintained.	COS

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
33.	3-501.15(A)	PF	Observation: The Low boy cooler by the stove unable to maintain below 41 degrees. No temperature control for safety foods to be stored in the cooler until repaired or replaced.	COS
39.	3-303.12	C	Observation: Several boxes and buckets of food are stored on the floor of the walk-in cooler.	4/12/2024
41.	3-304.14	C	Observation: Wiping cloths are used to sanitize surfaces with a spray bottle sanitizer. Corrected by: The person in charge discarded the rag. The inspector discussed options for paper towel usage with sanitizer spray bottles.	COS
57.	IAC 481-30 (8-304.11)	C	Observation: The current Food license is not posted.	4/12/2024
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	4/12/2024

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 4/12/2024 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 4/12/2024.
#16. The person in charge agreed to discuss proper cleaning of equipment before being placed into storage.

Discussions with management:

#5, 2017 Food Code 2-501.11 requires written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. This facility currently has procedures in place that are not written. Guidance documents have been provided to help the facility write procedures specific to this location. The manager agrees to implement a written procedure by 4/12/2024.

Follow-up will be completed on or after 4/12/2024 by Physical Recheck.

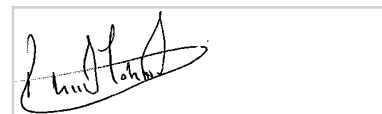
The following guidance documents have been issued:

Visit food.iowa.gov

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_33CoolingMethods	33 Cooling Methods
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events
DIA_8HandsCleanAnd ProperlyWashed	8 Hands Clean and Properly Washed



Toi Phan
Person In Charge



Ahmed Mohammed
Inspector