



| 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 | 2 | Date: 4/12/2024 Time In: 11:48 AM Time Out: 1:20 PM | |
| | No. Of Repeat Factor/Intervention Violations | 0 | | |
| Establishment: WIG & PEN PIZZA PUB | Address: 1220 HIGHWAY 6 W | City/State: Iowa City, IA | Zip: 52246 | Telephone: 3193542767 |
| License/Permit#: 42690 - Food Service Establishment License | Permit Holder: GFP, INC | Inspection Reason: Physical Recheck | 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 | 15. Food separated and protected (Cross Contamination and Environmental) | N/O |
| 1. Person in charge present, demonstrates knowledge, and performs duties | 16. Food contact surfaces: cleaned and sanitized | IN |
| 2. Certified Food Protection Manager | 17. Proper disposition of returned, previously served, reconditioned, and unsafe food | N/O |
| Employee Health | Potentially Hazardous Food Time/Temperature Control for Safety | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | 18. Proper cooking time and temperatures | N/O |
| 4. Proper use of exclusions and restrictions | 19. Proper reheating procedures of hot holding | N/O |
| 5. Procedures for responding to vomiting and diarrheal events | 20. Proper cooling time and temperatures | N/O |
| Good Hygienic Practices | 21. Proper hot holding temperatures | N/O |
| 6. Proper eating, tasting, drinking, or tobacco use | 22. Proper cold holding temperatures | IN |
| 7. No discharge from eyes, nose, and mouth | 23. Proper date marking and disposition | N/O |
| Control of Hands as a Vehicle of Contamination | 24. Time as a public health control: procedures and records | N/O |
| 8. Hands clean and properly washed | Consumer Advisory | |
| 9. No bare hand contact with ready to eat foods | 25. Consumer advisory provided for raw or undercooked foods | N/O |
| 10. Hand washing sinks properly supplied and accessible | Highly Susceptible Populations | |
| Approved Source | 26. Pasteurized foods used; prohibited foods not offered | N/O |
| 11. Foods obtained from an approved source | Food/Color Additives and Toxic Substances | |
| 12. Foods received at proper temperatures | 27. Food additives: approved, properly stored, and used | N/O |
| 13. Food in good condition, safe, and unadulterated | 28. Toxic substances properly identified, stored and used | N/O |
| 14. Required records available; shellstock tags, parasite destruction | Conformance with Approved Procedures | |
| Protection from Contamination | 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 | 43. In use utensils: properly stored | N/O |
| 31. Water and ice from approved source | 44. Utensils, equipment, and linens: properly stored dried and handled | N/O |
| 32. Variance obtained for specialized processing methods | 45. Single-use/single service articles: properly stored and used | N/O |
| Food Temperature Control | 46. Slash-resistant and cloth glove use | N/O |
| 33. Proper cooling methods used; adequate equipment for temperature control | Utensils, Equipment, and Vending | |
| 34. Plant food properly cooked for hot holding | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | N/O |
| 35. Approved thawing methods | 48. Warewashing facilities: installed, maintained, and used; test strips | N/O |
| 36. Thermometers provided and accurate | 49. Non-food contact surfaces clean | N/O |
| Food Identification | Physical Facilities | |
| 37. Food properly labeled; original container | 50. Hot and Cold water available; adequate pressure | N/O |
| Prevention of Food Contamination | 51. Plumbing installed; proper backflow devices | N/O |
| 38. Insects, rodents, and animals not present/outer openings protected | 52. Sewage and waste water properly disposed | N/O |
| 39. Contamination prevented during food preparation, storage and display | 53. Toilet facilities; properly constructed, supplied, and cleaned | N/O |
| 40. Personal cleanliness | 54. Garbage and refuse properly disposed; facilities maintained | N/O |
| 41. Wiping cloths: properly used and stored | 55. Physical facilities installed, maintained, and clean | N/O |
| 42. Washing fruits and vegetables | 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 current CFPM's certification has expired. | 4/22/2024 |
| 5. | 2-501.11 | PF | Observation: No site-specific written procedures for bodily fluid cleanup. | 4/22/2024 |

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|-------------|-------------------|----------------|---------|-----------------|

Inspection Published Comment:

A physical Recheck inspection was conducted. A second physical Recheck will occur on or after 4/22/2024 to verify corrections have been made.


Corrections observed during this inspection included:

- Item #3 Verifiable health reporting agreements are available for audit at the time of inspection.
- Item #8 Employees were observed practicing good hand washing and donning gloves.
- Item #16 Sanitizer in ware washing buckets and the bar 3-bay sink tested within the parameters.
- Item # 22 The establishment uses proper cold holding temp of house and commercially made food (below 41 F).
- Item #33 All of the cold-held foods in the Low boy cooler by the stove maintained a temperature below 41F.
- Item #39 All the food containers are stored 6" above the ground.
- Item #41 The facility is using rags soaked in a sanitizer bucket for wiping surfaces.
- Item #57 The current Food license and inspection Report are posted.

Follow-up will be completed on or after 4/22/2024 by Physical Recheck.

The following guidance documents have been issued:

| Document Name | Description |
|--|---|
| DIA_2CertifiedFoodProtectionManager | 2 Certified Food Protection Manager |
| DIA_5ProceduresForRespondingToVomitAndDiarrhea | 5 Procedures for responding to vomit and diarrheal events |



Bucky Querrey
Person In Charge



Ahmed Mohammed
Inspector