



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	3 0	Date: 4/29/2024 Time In: 9:38 AM Time Out: 10:40 AM
Establishment: KEYSTONE PLACE AT FOREVERGREEN	Address: 1275 W FOREVERGREEN RD	City/State: North Liberty, IA	Zip: 52317
Telephone: 3194591964	License/Permit#: 117871 - Food Service Establishment License	Permit Holder: KEYSTONE NORTH LIBERTY, LLC	Inspection Reason: Routine
		Est. Type: Institutions	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 IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 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 IN Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures N/A 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, (*) 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 IN 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 IN Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered IN Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used OUT, (*) Conformance with Approved Procedures 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.

Safe Food and Water 30. Pasteurized eggs used where required IN 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 IN 34. Plant food properly cooked for hot holding N/O 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 IN 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/A Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 48. Warewashing facilities: installed, maintained, and used; test strips OUT 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 OUT, (*) 57. Licensing; posting licenses and reports; smoking IN
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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
16.	4-601.11(A)	PF	Observation: Blade of can opener was visibly dirty to sight. According to person in charge can opener was last used 24 hours ago. Corrected by: Person in charge brought can opener to dishwasher to be rinsed, cleaned and sanitized.	COS
22.	3-501.16(A)(2)	P	Observation: Tomatoes within top prep cooler temped at 42.1 degrees. According to person in charge tomatoes have been in cooler for over 24 hours. Corrected by: Person in charge voluntarily discarded tomatoes.	COS
28.	7-202.12(A)(B)	P	Observation: Pesticides not labeled for food service present in establishment. Corrected by: Person in charge voluntarily discarded pesticides.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-305.11	C	Observation: Several boxes of food in the walk-in freezer are stored on the ground. Observation: Container of food within low boy freezer lacked a lid. Sliced tomatoes and hard boiled eggs within walk in fridge lacked a lid. Corrected by: Person in charge put lids on food items to prevent contamination.	COS
47.	4-101.11(B-E)	C	Observation: Cutting boards in kitchen have deep grooves and staining. Have boards resurfaced or replaced	5/9/2024
48.	4-302.14, 4-501.116	PF	Observation: Sanitizer test strips were expired.	5/9/2024
56.	6-403.11, 6-501.110	C	Observation: Employee backpack was stored on food prep table. Corrected by: Person in charge moved employee backpack to designated area.	COS

Inspection Published Comment:
Routine Inspection Conducted. Have remaining violations corrected by the date noted.

The following guidance documents have been issued:

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_48TestStrips	48 Test Strips



Brad Swanson
Person In Charge



Laura Sneller
Inspector

