



## 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	1  0	Date: 5/1/2024 Time In: 10:00 AM Time Out: 12:00 PM
<b>Establishment:</b> OLIVE GARDEN ITALIAN RESTAURANT #1559	<b>Address:</b> 930 25TH AVE	<b>City/State:</b> CORALVILLE, IA	<b>Zip:</b> 52241
<b>License/Permit#:</b> 44332 - Food Service Establishment License	<b>Permit Holder:</b> GMRI, INC.	<b>Inspection Reason:</b> Routine	<b>Est. Type:</b> Restaurants <b>Risk Category:</b> Risk Level 5 (Very 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

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 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 <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN <b>Control of Hands as a Vehicle of Contamination</b> 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 OUT, (*) <b>Approved Source</b> 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 <b>Protection from Contamination</b>	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 IN <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 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 IN 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records N/A <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods IN <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan IN
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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.

<b>Safe Food and Water</b> 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods IN <b>Food Temperature Control</b> 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 <b>Food Identification</b> 37. Food properly labeled; original container OUT <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness OUT, (*) 41. Wiping cloths: properly used and stored OUT 42. Washing fruits and vegetables IN	<b>Proper Use of Utensils</b> 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 <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean IN <b>Physical Facilities</b> 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
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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
10.	6-301.14	C	Observation: Hand sink nearest salad station lacks hand washing reminder signage. Corrected by: Temporary hand signage provided by inspector and posted at hand sink.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multi use bottles for dressings are not labeled with the common name of the contents.	5/11/2024
40.	2-402.11	C	Observation: Employee observed in active food preparation without the use of an effective hair restraint. Corrected by: Employee donned a hair net.	COS
41.	3-304.14	C	Observation: Several sanitizer buckets are stored on the floor in the kitchen. Sanitizer buckets to be stored at least 6 inches off the ground.	5/11/2024
48.	4-204.115, 4-204.116, 4-204.117	PF	Observation: No high heat registering indicators on site to measure the sanitizing cycle of the mechanical high heat dish machine.	5/11/2024
57.	Iowa Code Section 137F	C	Observation: Most recent inspection is not posted in a location that is easily viewable and readable by the public.	5/11/2024

**Inspection Published Comment:**

Illness complaint inspection conducted. A Routine inspection conducted alongside complaint visit. Complainant concerned they became ill after consuming a meal at the establishment.

Persons in charge were aware of the complaint. Manager stated no employees had reported ill in the time around and before the complaint. No loss of water or power has occurred in the time around the complaint. Employees at time of hire read and sign employee health reporting agreements that are maintained onsite.

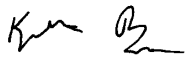
Closed and Unverifiable.

**Discussions with Management:**


#5. In place written procedure for the cleanup of vomit and diarrheal events does not contain all elements of a site specific procedure. Inspector provided guidance documents to update in place procedure.

#23. Current date marking procedures place a date sticker on plastic wrap film used as a cover. Upon moving container to prep line plastic wrap is removed. For items returned to cold holding or held over night employees are not able to determine the date food was prepared as original date marking dot has been discarded. Discussed using an alternative method to ensure foods held beyond 24 hours are tracked properly.

The following guidance documents have been issued:



Kate Burney  
Person In Charge



Jesse Bockelman  
Inspector