



Food Establishment Inspection Report

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| 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: 4/30/2024 Time In: 4:22 PM Time Out: 6:00 PM |
| Establishment: RAMEN BELLY, LLC. | Address: 1010 MARTIN ST | City/State: Iowa City, IA | Zip: 52245 |
| License/Permit#: 198872 - Food Service Establishment License | Permit Holder: JOHN LIEU | Inspection Reason: Routine | 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

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| 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 OUT 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 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 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/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 IN 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 IN 23. Proper date marking and disposition OUT 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 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 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.

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| 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 IN 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods IN 36. Thermometers provided and accurate OUT 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 IN 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 OUT 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 OUT 56. Adequate ventilation and lighting; designated areas used IN 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 |
|-------------|-------------------|----------------|---|-----------------|
| 3. | 2-103.11(O) | PF | Observation: No verifiable health reporting agreements are available for audit at the time of inspection. | 5/10/2024 |
| 23. | 3-501.17 | PF | Observation: Several Open commercial containers lacked the open date marking. Several containers of prepared foods and sauces lacked date marking. | 5/10/2024 |
| 28. | 7-204.11 | P | Observation: The kitchen sanitizer tested too strong. Corrected by: The person in charge remade the sanitizer and tested it within the parameters. | COS |

GOOD RETAIL PRACTICES

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|-------------|-------------------|----------------|---|-----------------|
| 36. | 4-302.12(B) | PF | Observation: The establishment lacks a working thin-tipped probe thermometer to take the temperature of cooked, cooling, cold, and hot-holding foods. | 5/10/2024 |
| 41. | 3-304.14 | C | Observation: Wiping cloths were left on the counter and not submerged in sanitizer solution. Corrected by: The person in charge submerged a new cloth in sanitizer solution. | COS |
| 47. | 4-201.11 | C | Observation: Absorbent towels used as food contact liners in containers of Lettuce. | 5/10/2024 |
| 55. | 6-501.17 | C | Observation: Absorbent cardboard is used as liners on the dray storage area floor. | 5/10/2024 |

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 5/10/2024 to verify corrections have been made.

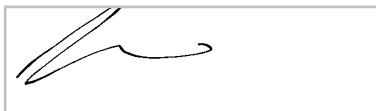
Discussions with management:

#5 Discussion with management about adding detail to bodily fluid clean-up procedures. The manager agrees to implement a written procedure by 5/10/2024.

Follow-up will be completed on or after 5/10/2024 by Physical Recheck.

The following guidance documents have been issued:

| Document Name | Description |
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| 3 Employee Health Reporting Agreement English | 3 Employee Health Reporting Agreement English |
| DIA_23ProperDatemarkingAndDisposition | 23 Proper Datemarking and Disposition |
| DIA_23TemperatureControlForSafetyDefinition | 23 Temperature Control For Safety Definition |
| DIA_28ToxicSubstancesIdentifiedStoredAndUsed | 28 Toxic substances identified stored and used |
| DIA_36ThermometersProvidedAndAccurate | 36 Thermometers Provided and Accurate |
| DIA_3ReportTheseFBI SymptomsPosterW_Spanish | 3 Report these FBI Symptoms Poster w_Spanish |




John
Person In Charge

Ahmed Mohammed
Inspector