



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	7 2	Date: 5/1/2024 Time In: 2:25 PM Time Out: 3:25 PM
Establishment: SADDLEBACK RIDGE GOLF COURSE	Address: 4646 180TH ST NE	City/State: Solon, IA	Zip: 52333 Telephone: 3196241477
License/Permit#: 210360 - Food Service Establishment License	Permit Holder: SADDLEBACK OPERATIONS, 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 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 OUT, (*) 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) OUT, (*), R 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 N/O 19. Proper reheating procedures of hot holding N/O 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 OUT, R 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 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 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/A 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/A 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 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 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
2.	2-102.12(A)	C	Observation: Facility does not employ a CFPM.	5/11/2024
3.	2-103.11(O)	PF	Observation: No verifiable employee health forms on site at time of inspection.	5/11/2024
5.	2-501.11	PF	Observation: No site specific vomit and diarrheal clean up procedure on site at time of inspection.	5/11/2024
10.	5-205.11	PF	Observation: Bar hand washing sink was being used to store ice and beer. Corrected by: Person in charge removed beer and ice to allow for easy accessibility of hand sink.	COS
15.	3-302.11(A)(2)	P	Observation: Raw chicken, raw beef, and raw bacon all stored in the same box within fridge. Corrected by: Person in charge separated raw items by cooking temperature to prevent contamination.	COS
15.	3-302.11(A)(1)	P	Observation: Raw meats stored above ready to eat food within fridge. Corrected by: Person in charge moved ready to eat food above raw meats to prevent contamination.	COS
23.	3-501.17	PF	Observation: Commercial containers of sauces lack label with date item was opened.	5/11/2024
28.	7-204.11	P	Observation: Chlorine sanitizer solution at dishwasher tested above 200ppm Corrected by: Person in charge contacted EMS to fix sanitization levels.	5/4/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
36.	4-204.112(A)-(D)	C	Observation: Pepsi cooler in bar area lacked ambient air thermometer. Corrected by: Person in charge placed ambient air thermometer in cooler.	COS
41.	3-304.14	C	Observation: Sanitizer was not set up during time of inspection. Corrected by: The Person in charge made up sanitizer and tested at the correct ppm.	COS
48.	4-302.14, 4-501.116	PF	Observation: Quaternary and chlorine test strips are expired.	5/11/2024
56.	6-403.11, 6-501.110	C	Observation: Employee drinks stored on prep table in kitchen. Corrected by: Person in charge moved drinks to a designated area to prevent contamination.	COS
57.	Iowa Code Section 137F	C	Observation: Previous inspection report not posted for public viewing.	5/11/2024

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 5/11/2024 to verify corrections have been made.

The person in charge agrees to the following:

- 1) A minimum of one employee will be a Certified Food Protection Manager no later than (11/1/2024)
- 2) Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by (5/11/2024)
- 3) Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

Item #15: Employees will ensure that coolers are maintained to store raw proteins correctly.

Item #23: Employees will be retrained on appropriate date marking procedures for commercial containers.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

Follow-up will be completed on or after 5/11/2024 by Physical Recheck.

The following guidance documents have been issued:

A rectangular box containing a handwritten signature in black ink that reads "Tommy Dee".

Tommy Dee
Person In Charge

A rectangular box containing a handwritten signature in blue ink that reads "Laura Sneller".

Laura Sneller
Inspector