



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	4	Date: 5/6/2024 Time In: 2:22 PM Time Out: 3:50 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	2		
Establishment: STIRLINGSHIRE SENIOR LIVING	Address: 1140 KENNEDY PKWY	City/State: Coralville, IA	Zip: 52241	Telephone: 3193388100
License/Permit#: 195077 - Food Service Establishment License	Permit Holder: CROSSING COMMONS SENIOR LIVING 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

<b>Supervision</b>	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*)
1. Person in charge present, demonstrates knowledge, and performs duties IN	16. Food contact surfaces: cleaned and sanitized IN
2. Certified Food Protection Manager IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN
<b>Employee Health</b>	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN	18. Proper cooking time and temperatures IN
4. Proper use of exclusions and restrictions IN	19. Proper reheating procedures of hot holding N/O
5. Procedures for responding to vomiting and diarrheal events IN	20. Proper cooling time and temperatures N/O
<b>Good Hygienic Practices</b>	21. Proper hot holding temperatures N/O
6. Proper eating, tasting, drinking, or tobacco use N/O	22. Proper cold holding temperatures OUT, (*)
7. No discharge from eyes, nose, and mouth IN	23. Proper date marking and disposition OUT, R
<b>Control of Hands as a Vehicle of Contamination</b>	24. Time as a public health control: procedures and records N/A
8. Hands clean and properly washed IN	<b>Consumer Advisory</b>
9. No bare hand contact with ready to eat foods IN	25. Consumer advisory provided for raw or undercooked foods N/A
10. Hand washing sinks properly supplied and accessible OUT, R	<b>Highly Susceptible Populations</b>
<b>Approved Source</b>	26. Pasteurized foods used; prohibited foods not offered N/A
11. Foods obtained from an approved source IN	<b>Food/Color Additives and Toxic Substances</b>
12. Foods received at proper temperatures N/O	27. Food additives: approved, properly stored, and used IN
13. Food in good condition, safe, and unadulterated IN	28. Toxic substances properly identified, stored and used IN
14. Required records available; shellstock tags, parasite destruction N/A	<b>Conformance with Approved Procedures</b>
<b>Protection from Contamination</b>	29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A

**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>	<b>Proper Use of Utensils</b>
30. Pasteurized eggs used where required N/A	43. In use utensils: properly stored IN
31. Water and ice from approved source IN	44. Utensils, equipment, and linens: properly stored dried and handled IN
32. Variance obtained for specialized processing methods N/A	45. Single-use/single service articles: properly stored and used IN
<b>Food Temperature Control</b>	46. Slash-resistant and cloth glove use N/O
33. Proper cooling methods used; adequate equipment for temperature control IN	<b>Utensils, Equipment, and Vending</b>
34. Plant food properly cooked for hot holding N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN
35. Approved thawing methods IN	48. Warewashing facilities: installed, maintained, and used; test strips OUT
36. Thermometers provided and accurate IN	49. Non-food contact surfaces clean IN
<b>Food Identification</b>	<b>Physical Facilities</b>
37. Food properly labeled; original container IN	50. Hot and Cold water available; adequate pressure IN
<b>Prevention of Food Contamination</b>	51. Plumbing installed; proper backflow devices IN
38. Insects, rodents, and animals not present/outer openings protected IN	52. Sewage and waste water properly disposed IN
39. Contamination prevented during food preparation, storage and display IN	53. Toilet facilities; properly constructed, supplied, and cleaned IN
40. Personal cleanliness IN	54. Garbage and refuse properly disposed; facilities maintained IN
41. Wiping cloths: properly used and stored OUT	55. Physical facilities installed, maintained, and clean IN
42. Washing fruits and vegetables IN	56. Adequate ventilation and lighting; designated areas used IN
	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
10.	5-205.11	PF	Observation: The hand-washing sink near the dishwasher is blocked with items.	5/16/2024
15.	3-302.11(A)(1)	P	Observation: Raw ground beef is stored above ready-to-eat food and raw Chicken is stored above raw ground beef in the walk-in cooler.  Corrected by: The person in charge arranged the storage of the items properly.	COS
22.	3-501.16(A)(2)	P	Observation: The cheese in the prep line refrigeration unit was stored at 50 degrees.  Corrected by: The person in charge stated the cheese was in the cooler for less than 2 hours. The person in charge returned the cheese to the main refrigeration unit for cooling.	COS
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.	5/16/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on tables between use.	5/16/2024
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for quaternary sanitizer.	5/16/2024

**Inspection Published Comment:**

This on-site visit is routine. A physical recheck will occur on or after 5/16/2024 to verify corrections have been made.

**Long-Term Corrective Actions:**

The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:

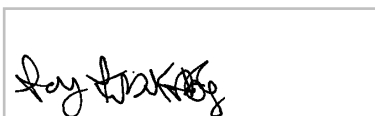
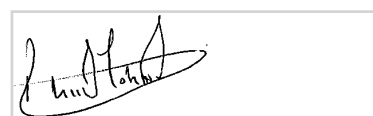
#10. The person in charge agreed to discuss the requirements of nothing blocking the hand-washing sinks with the staff.

#22. The person in charge agreed to train all kitchen staff on the proper cold holding of house-made sauces.

Follow-up will be completed on or after 5/16/2024 by Physical Recheck.

**The following guidance documents have been issued:**

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_48TestStrips	48 Test Strips

Amy Kubik-Hasley  
Person In Charge

Ahmed Mohammed  
Inspector