



## Food Establishment Inspection Report

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| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | <b>No. Of Risk Factor/Intervention Violations</b><br><br><b>No. Of Repeat Factor/Intervention Violations</b> | 1<br><br>0                                 | Date: 6/14/2024<br>Time In: 4:13 PM<br>Time Out: 4:18 PM                |
| <b>Establishment: COLONIAL LANES SNACK BAR</b>   | <b>Address: 2253 OLD HIGHWAY 218 S</b>   | <b>City/State: IOWA CITY, IA</b>           | <b>Zip: 52246</b><br><br><b>Telephone: 3193381573</b>                   |
| <b>License/Permit#: 42486 - Food Service Establishment License</b>                       | <b>Permit Holder: PERSHELL CORP.</b>   | <b>Inspection Reason: Physical Recheck</b> | <b>Est. Type: Other</b><br><br><b>Risk Category: Risk Level 2 (Low)</b> |

### 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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| <b>Supervision</b><br>1. Person in charge present, demonstrates knowledge, and performs duties <span style="float: right;">N/O</span><br>2. Certified Food Protection Manager <span style="float: right;">OUT</span><br><b>Employee Health</b><br>3. Management, food employee and conditional employee knowledge, responsibilities and reporting <span style="float: right;">IN</span><br>4. Proper use of exclusions and restrictions <span style="float: right;">N/O</span><br>5. Procedures for responding to vomiting and diarrheal events <span style="float: right;">IN</span><br><b>Good Hygienic Practices</b><br>6. Proper eating, tasting, drinking, or tobacco use <span style="float: right;">N/O</span><br>7. No discharge from eyes, nose, and mouth <span style="float: right;">N/O</span><br><b>Control of Hands as a Vehicle of Contamination</b><br>8. Hands clean and properly washed <span style="float: right;">N/O</span><br>9. No bare hand contact with ready to eat foods <span style="float: right;">N/O</span><br>10. Hand washing sinks properly supplied and accessible <span style="float: right;">N/O</span><br><b>Approved Source</b><br>11. Foods obtained from an approved source <span style="float: right;">N/O</span><br>12. Foods received at proper temperatures <span style="float: right;">N/O</span><br>13. Food in good condition, safe, and unadulterated <span style="float: right;">N/O</span><br>14. Required records available; shellstock tags, parasite destruction <span style="float: right;">N/O</span><br><b>Protection from Contamination</b> | 15. Food separated and protected (Cross Contamination and Environmental) <span style="float: right;">N/O</span><br>16. Food contact surfaces: cleaned and sanitized <span style="float: right;">N/O</span><br>17. Proper disposition of returned, previously served, reconditioned, and unsafe food <span style="float: right;">N/O</span><br><b>Potentially Hazardous Food Time/Temperature Control for Safety</b><br>18. Proper cooking time and temperatures <span style="float: right;">N/O</span><br>19. Proper reheating procedures of hot holding <span style="float: right;">N/O</span><br>20. Proper cooling time and temperatures <span style="float: right;">N/O</span><br>21. Proper hot holding temperatures <span style="float: right;">N/O</span><br>22. Proper cold holding temperatures <span style="float: right;">N/O</span><br>23. Proper date marking and disposition <span style="float: right;">N/O</span><br>24. Time as a public health control: procedures and records <span style="float: right;">N/O</span><br><b>Consumer Advisory</b><br>25. Consumer advisory provided for raw or undercooked foods <span style="float: right;">N/O</span><br><b>Highly Susceptible Populations</b><br>26. Pasteurized foods used; prohibited foods not offered <span style="float: right;">N/O</span><br><b>Food/Color Additives and Toxic Substances</b><br>27. Food additives: approved, properly stored, and used <span style="float: right;">N/O</span><br>28. Toxic substances properly identified, stored and used <span style="float: right;">N/O</span><br><b>Conformance with Approved Procedures</b><br>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan <span style="float: right;">N/O</span> |
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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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| <b>Safe Food and Water</b><br>30. Pasteurized eggs used where required <span style="float: right;">N/O</span><br>31. Water and ice from approved source <span style="float: right;">N/O</span><br>32. Variance obtained for specialized processing methods <span style="float: right;">N/O</span><br><b>Food Temperature Control</b><br>33. Proper cooling methods used; adequate equipment for temperature control <span style="float: right;">N/O</span><br>34. Plant food properly cooked for hot holding <span style="float: right;">N/O</span><br>35. Approved thawing methods <span style="float: right;">N/O</span><br>36. Thermometers provided and accurate <span style="float: right;">N/O</span><br><b>Food Identification</b><br>37. Food properly labeled; original container <span style="float: right;">N/O</span><br><b>Prevention of Food Contamination</b><br>38. Insects, rodents, and animals not present/outer openings protected <span style="float: right;">N/O</span><br>39. Contamination prevented during food preparation, storage and display <span style="float: right;">N/O</span><br>40. Personal cleanliness <span style="float: right;">N/O</span><br>41. Wiping cloths: properly used and stored <span style="float: right;">N/O</span><br>42. Washing fruits and vegetables <span style="float: right;">N/O</span> | <b>Proper Use of Utensils</b><br>43. In use utensils: properly stored <span style="float: right;">N/O</span><br>44. Utensils, equipment, and linens: properly stored dried and handled <span style="float: right;">N/O</span><br>45. Single-use/single service articles: properly stored and used <span style="float: right;">N/O</span><br>46. Slash-resistant and cloth glove use <span style="float: right;">N/O</span><br><b>Utensils, Equipment, and Vending</b><br>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used <span style="float: right;">N/O</span><br>48. Warewashing facilities: installed, maintained, and used; test strips <span style="float: right;">N/O</span><br>49. Non-food contact surfaces clean <span style="float: right;">N/O</span><br><b>Physical Facilities</b><br>50. Hot and Cold water available; adequate pressure <span style="float: right;">N/O</span><br>51. Plumbing installed; proper backflow devices <span style="float: right;">N/O</span><br>52. Sewage and waste water properly disposed <span style="float: right;">N/O</span><br>53. Toilet facilities; properly constructed, supplied, and cleaned <span style="float: right;">N/O</span><br>54. Garbage and refuse properly disposed; facilities maintained <span style="float: right;">N/O</span><br>55. Physical facilities installed, maintained, and clean <span style="float: right;">N/O</span><br>56. Adequate ventilation and lighting; designated areas used <span style="float: right;">N/O</span><br>57. Licensing; posting licenses and reports; smoking <span style="float: right;">N/O</span> |
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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: The facility does not employ a certified food protection manager. | 6/24/2024       |

**GOOD RETAIL PRACTICES**

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|-------------|-------------------|----------------|---------|-----------------|
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**Inspection Published Comment:**

A second physical Recheck inspection switched to a letter of correction.

**Discussions with management over the phone:**

Item #2 The person in charge agrees to meet CFPM requirements no later than 11/19/24 and send the inspector a CFPM certificate of completion upon course and exam completion.

A response to the Letter of Correction has been received and is attached to this report.

Item #2 The person in charge provided the inspector with proof of CFPM course registration from the course provider.

Item #3 The person in charge provided the inspector with a verifiable health reporting agreement.

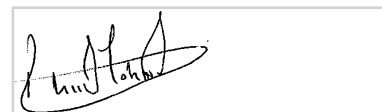
Item #5 Establishment has provided the inspector with a completed Site-specific written procedure for bodily fluid cleanup.

Follow-up will be completed on or after 6/24/2024 by Physical Recheck.

The following guidance documents have been issued:



Holli Rodrick  
Person In Charge



Ahmed Mohammed  
Inspector