



<b>Food Establishment Inspection Report</b>				
Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations	0	Date: 6/18/2024 Time In: 2:03 PM Time Out: 2:08 PM	
	No. Of Repeat Factor/Intervention Violations	0		
<b>Establishment:</b> NLCBS CONCESSION STAND	<b>Address:</b> 355 E PENN ST	<b>City/State:</b> North Liberty, IA	<b>Zip:</b> 52317	<b>Telephone:</b> 3196212554
<b>License/Permit#:</b> 180132 - Food Service Establishment License	<b>Permit Holder:</b> NORTH LIBERTY CORALVILLE BASEBALL SOFTBALL	<b>Inspection Reason:</b> Follow Up-Letter of Correction	<b>Est. Type:</b> Other	<b>Risk Category:</b> Risk Level 2 (Low)

**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) N/O
1. Person in charge present, demonstrates knowledge, and performs duties N/O	16. Food contact surfaces: cleaned and sanitized N/O
2. Certified Food Protection Manager N/O	17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O
<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 N/O	18. Proper cooking time and temperatures N/O
4. Proper use of exclusions and restrictions N/O	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 N/O
7. No discharge from eyes, nose, and mouth N/O	23. Proper date marking and disposition N/O
<b>Control of Hands as a Vehicle of Contamination</b>	24. Time as a public health control: procedures and records N/O
8. Hands clean and properly washed N/O	<b>Consumer Advisory</b>
9. No bare hand contact with ready to eat foods N/O	25. Consumer advisory provided for raw or undercooked foods N/O
10. Hand washing sinks properly supplied and accessible N/O	<b>Highly Susceptible Populations</b>
<b>Approved Source</b>	26. Pasteurized foods used; prohibited foods not offered N/O
11. Foods obtained from an approved source N/O	<b>Food/Color Additives and Toxic Substances</b>
12. Foods received at proper temperatures N/O	27. Food additives: approved, properly stored, and used N/O
13. Food in good condition, safe, and unadulterated N/O	28. Toxic substances properly identified, stored and used N/O
14. Required records available; shellstock tags, parasite destruction N/O	<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/O

**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/O	43. In use utensils: properly stored N/O
31. Water and ice from approved source N/O	44. Utensils, equipment, and linens: properly stored dried and handled N/O
32. Variance obtained for specialized processing methods N/O	45. Single-use/single service articles: properly stored and used N/O
<b>Food Temperature Control</b>	46. Slash-resistant and cloth glove use N/O
33. Proper cooling methods used; adequate equipment for temperature control N/O	<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 N/O
35. Approved thawing methods N/O	48. Warewashing facilities: installed, maintained, and used; test strips N/O
36. Thermometers provided and accurate N/O	49. Non-food contact surfaces clean N/O
<b>Food Identification</b>	<b>Physical Facilities</b>
37. Food properly labeled; original container N/O	50. Hot and Cold water available; adequate pressure N/O
<b>Prevention of Food Contamination</b>	51. Plumbing installed; proper backflow devices N/O
38. Insects, rodents, and animals not present/outer openings protected N/O	52. Sewage and waste water properly disposed N/O
39. Contamination prevented during food preparation, storage and display N/O	53. Toilet facilities; properly constructed, supplied, and cleaned N/O
40. Personal cleanliness N/O	54. Garbage and refuse properly disposed; facilities maintained N/O
41. Wiping cloths: properly used and stored N/O	55. Physical facilities installed, maintained, and clean N/O
42. Washing fruits and vegetables N/O	56. Adequate ventilation and lighting; designated areas used N/O
	57. Licensing; posting licenses and reports; smoking N/O

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
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**Inspection Published Comment:**  
Response to Letter of Correction has been received and is attached to this report.

#5: A site specific procedure of the clean up of vomit and diarrheal events is available on site.

The following guidance documents have been issued:



Matthew  
Person In Charge



Laura Sneller  
Inspector