



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<b>No. Of Risk Factor/Intervention Violations</b> <b>No. Of Repeat Factor/Intervention Violations</b>	<b>10</b>  <b>7</b>	Date: 6/26/2024 Time In: 12:17 PM Time Out: 3:00 PM
<b>Establishment: RED GINGER</b>	<b>Address: 1301 S GILBERT ST</b>	<b>City/State: Iowa City, IA</b>	<b>Zip: 52240</b>
<b>License/Permit#: 174496 - Food Service Establishment License</b>	<b>Permit Holder: JINGWEI JIANG</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type: Restaurants</b>
<b>Telephone: 9179698176</b> <b>Risk Category: Risk Level 4 (High)</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**

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

<b>Safe Food and Water</b> 30. Pasteurized eggs used where required <span style="float: right;">N/A</span> 31. Water and ice from approved source <span style="float: right;">IN</span> 32. Variance obtained for specialized processing methods <span style="float: right;">N/A</span> <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control <span style="float: right;">IN</span> 34. Plant food properly cooked for hot holding <span style="float: right;">IN</span> 35. Approved thawing methods <span style="float: right;">IN</span> 36. Thermometers provided and accurate <span style="float: right;">IN</span> <b>Food Identification</b> 37. Food properly labeled; original container <span style="float: right;">IN</span> <b>Prevention of Food Contamination</b> 38. Insects, rodents, and animals not present/outer openings protected <span style="float: right;">IN</span> 39. Contamination prevented during food preparation, storage and display <span style="float: right;">OUT</span> 40. Personal cleanliness <span style="float: right;">IN</span> 41. Wiping cloths: properly used and stored <span style="float: right;">OUT</span> 42. Washing fruits and vegetables <span style="float: right;">IN</span>	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored <span style="float: right;">IN</span> 44. Utensils, equipment, and linens: properly stored dried and handled <span style="float: right;">IN</span> 45. Single-use/single service articles: properly stored and used <span style="float: right;">IN</span> 46. Slash-resistant and cloth glove use <span style="float: right;">IN</span> <b>Utensils, Equipment, and Vending</b> 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used <span style="float: right;">OUT, (*)</span> 48. Warewashing facilities: installed, maintained, and used; test strips <span style="float: right;">OUT</span> 49. Non-food contact surfaces clean <span style="float: right;">IN</span> <b>Physical Facilities</b> 50. Hot and Cold water available; adequate pressure <span style="float: right;">IN</span> 51. Plumbing installed; proper backflow devices <span style="float: right;">IN</span> 52. Sewage and waste water properly disposed <span style="float: right;">IN</span> 53. Toilet facilities; properly constructed, supplied, and cleaned <span style="float: right;">IN</span> 54. Garbage and refuse properly disposed; facilities maintained <span style="float: right;">IN</span> 55. Physical facilities installed, maintained, and clean <span style="float: right;">IN</span> 56. Adequate ventilation and lighting; designated areas used <span style="float: right;">OUT</span> 57. Licensing; posting licenses and reports; smoking <span style="float: right;">OUT</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
1.	2-103.11(A)-(N) & (P)	PF	Observation: The person in charge was not able to ensure that: <ul style="list-style-type: none"> <li>• Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing.</li> <li>• Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, PH, temperature, and exposure time for chemical sanitizing.</li> <li>• Employees are properly trained in food safety.</li> <li>• Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with law, to the person in charge.</li> <li>• Employees are properly cooking time/temperature control for safety food through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated.</li> <li>• Consumers who order raw or partially cooked ready-to eat foods of animal origin are informed food is not cooked sufficiently to ensure its safety.</li> </ul>	7/6/2024
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	7/6/2024
6.	2-401.11	C	Observation: Employee drink stored with no tight-fitting lid on the prep table.	7/6/2024
8.	2-301.14	P	Observation: A food employee didn't wash his hands before wearing gloves and handling food.  Corrected by: The inspector discussed with the person in charge the appropriate hand washing procedure and the employee followed the procedure.	COS
14.	3-402.11	P	Observation: Parasite destruction logs provided by the sushi fish distributor were unavailable onsite.	6/29/2024
15.	3-302.11(A)(1)	P	Observation: Raw shrimp, eggs, and fish are stored above ready-to-eat food in the walk-in cooler.	6/29/2024
22.	3-501.16(A)(2)	P	Observation: homemade mayo sauce (66.7) and homemade spicy mala sauce (69.5) were not being held at proper temperatures at the to-go station.  Corrected by: The person in charge stated sauces were in the unit for less than one hour. The person in charge returned the items to the main refrigeration unit for cooling.	COS
23.	3-501.17	PF	Observation: All of the open commercial containers lacked the open date marking.  All of the containers of prepared foods and sauces lacked date marking.	7/6/2024
24.	3-501.19(B)(2)&(C)(2-3)	PF	Observation: The sushi rice was held under time as public health control lacked stickers noting discard times.  Corrected by: The person in charge put a sticker on the rice container.	COS
25.	3-603.11	PF	Observation: The menu lacks a reminder statement of items that may be served raw or undercooked. The menu contains the disclosure.	7/6/2024

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-303.12	C	Observation: Several boxes and buckets of food are stored on the floor of the walk-in cooler and freezer.	7/6/2024
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on the kitchen and the sushi bar tables between use.	7/6/2024
47.	4-201.11	C	Observation: An absorbent towel was observed over the sushi rice stored in the hot-holding unit.  Corrected by: The towel discarded.	COS
48.	4-303.11		No sanitizer was set up during service at the kitchen prep lines.  Corrected by: the staff made up new sanitizer at the correct concentrations.	COS
48.	4-302.14, 4-501.116	PF	Observation: No chlorine sanitizer solution test strips were available.	7/6/2024

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
56.	6-305.11	C	Observation: An employee's cell phone and charger were observed by the microwave in the kitchen.	7/6/2024
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	7/6/2024

**Inspection Published Comment:**

This on-site visit is routine. A physical recheck will occur on or after 7/6/2024 to verify corrections have been made.

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

#14 The person in charge agrees to ensure that the Parasite destruction logs are available for audit at any time.

#23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.


#24 The person in charge agrees to retrain employees on time as a public health control procedure for the sushi rice.

Per the Johnson County Public Health Policy on Repeat Risk Factor violations, a Warning letter has been issued for violations no: #1,#3, #6, and #8. See the official letter for compliance details.


Follow-up will be completed on or after 7/6/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_14ParasiteDestructionRequirements	14 Parasite Destruction Requirements
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_24TimeAsAPublicHealthControl	24 Time as a Public Health Control
DIA_25ConsumerAdvisory	25 Consumer Advisory
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed



Erric Chen  
Person In Charge



Ahmed Mohammed  
Inspector