



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	6 1	Date: 7/18/2024 Time In: 2:26 PM Time Out: 3:03 PM
Establishment: BIG GROVE BREWERY IOWA CITY	Address: 1225 S GILBERT ST	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 124742 - Food Service Establishment License	Permit Holder: BIG GROVE IOWA CITY LLC	Inspection Reason: Routine	Est. Type: Restaurants
			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

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 IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 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/O 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 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 IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures OUT, (*) 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN 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, (*), R 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 IN 35. Approved thawing methods IN 36. Thermometers provided and accurate IN 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 OUT 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 OUT 44. Utensils, equipment, and linens: properly stored dried and handled OUT 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/O Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 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 IN 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: The facility does not employ a certified food protection manager.	7/28/2024
10.	6-301.14	C	Observation: The bar and two of the kitchen hand sinks lack the appropriate hand-washing signage.	7/28/2024
15.	3-302.11(A)(1)	P	Observation: Raw bacon is stored above cooked chicken in the walk-in cooler.	7/21/2024
21.	3-501.16(A)(1)	P	Observation: Fondue sauce on the hot holding unit was at 122F. Corrected by: Employee reheated the sauce rapidly to above 165F before returning to hot holding.	COS
22.	3-501.16(B)	P	Observation: Raw shell eggs in flat on the prep table at the time of visit. Corrected by: The person in charge returned raw shell eggs to cold holding.	COS
28.	7-204.11	P	Observation: The bar chemical dish machine sanitizer tested too strong. The person in charge stated that a service request was submitted. The kitchen dish machine will be used until the bar dish machine is serviced.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-303.12	C	Observation: Several boxes of food are stored on the floor of the walk-in freezer.	7/28/2024
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on tables between use.	7/28/2024
43.	3-304.12	C	Observation: Numerous bowls are used as a scoop for food in the to-go area.	7/28/2024
44.	4-901.11	C	Observation: Ice buckets were not stored in a self-drying position.	7/28/2024
47.	4-501.12	C	Observation: Excessive scratching, scoring, and discoloring on multiple of the kitchen cutting boards prevents effective sanitization. The person in charge agreed to resurface or replace the boards.	7/28/2024
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for high heat machine.	7/28/2024
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	7/28/2024

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 7/28/2024 to verify corrections have been made.

Discussions with management:

#2 The person in charge agrees to the following:

- i. A minimum of one employee will be a Certified Food Protection Manager no later than 01/18/24.
- ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 7/28/2024.
- iii. 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.

Long-Term Corrective Actions:

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

#28. The person in charge agrees to retrain employees on chemical substance setting, labeling, storing, and use.

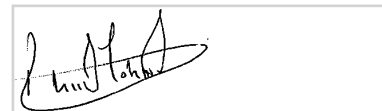
Follow-up will be completed on or after 7/21/2024 by Physical Recheck.

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_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_48TestStrips	48 Test Strips



Karley Hester
Person In Charge



Ahmed Mohammed
Inspector