



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	5 0	Date: 7/25/2024 Time In: 11:15 AM Time Out: 12:45 PM
Establishment: IZUMI SUSHI & HIBACHI	Address: 395 BEAVER CREEK CENTER	City/State: North Liberty, IA	Zip: 52317 Telephone: 3194591578
License/Permit#: 242486 - Food Service Establishment License	Permit Holder: IZUMI NL INC.	Inspection Reason: Routine	Est. Type: 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 IN 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 IN 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/A 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction IN Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*) 16. Food contact surfaces: cleaned and sanitized OUT, (*) 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 IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT, (*) 24. Time as a public health control: procedures and records IN 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, (*) 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 N/A 35. Approved thawing methods OUT, (*) 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 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 IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/A 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 OUT, (*) 57. Licensing; posting licenses and reports; smoking IN
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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
10.	5-205.11	PF	Observation: Sponges stored on edge of bar hand sink and edge of dishwashing area hand sink. Corrected by: Person in charge discarded sponges to prevent contamination.	COS
15.	3-302.11(A)(1)	P	Observation: Raw eggs stored above ready to eat produce within walk in fridge. Corrected by: Person in charge moved raw eggs to bottom shelf to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Knives in storage were visibility dirty to sight. According to person in charge knives were used over 24 hours prior. Corrected by: Person in charge brought knives to dishwashing area to be washed, rinsed, and sanitized.	COS
23.	3-501.17	PF	Observation: Multiple containers of house made sauces lacked label with date item was made. Corrected by: Person in charge labeled sauces with date item was made. Observation: Multiple commercial containers of sauces lacked label with date item was opened. Corrected by: Person in charge labeled sauces with date item was opened.	COS
28.	7-204.11	P	Observation: Quaternary sanitizer solution tested above 400PPM. Corrected by: Person in charge diluted solution and contacted EMS to fix sanitization levels.	COS

GOOD RETAIL PRACTICES


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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Thawing shrimp and scallops stored in basin of prep sink in still water. Corrected by: Person in charge turned on water faucet to allow for proper thawing.	COS
37.	3-302.12	C	Observation: Multiple containers of house made sauces and ingredients lacked label with common name.	8/4/2024
41.	3-304.14	C	Observation: Sanitizer bucket stored on floor within sushi prep area. Corrected by: Person in charge moved sanitizer bucket 6 inches off the ground to prevent contamination.	COS
43.	3-304.12	C	Observation: In use knives stored in-between prep tables between uses. Corrected by: Person in charge moved knives to clean portion of prep table for storage. Observation: Bowls without dedicated handles stored within bulk containers of ingredients. Corrected by: Person in charge removed bowls without dedicated handles. Observation: In use utensils stored in sill water between uses. Corrected by: Person in charge discarded water and moved utensils to clean area of work table for storage.	COS
47.	4-101.11(A)	P	Observation: Paper towels used as liners for storage of food in prep coolers. Liners and covers shall be made of non-absorbent, durable, and cleanable materials.	7/28/2024
48.	4-302.14, 4-501.116	PF	Observation: Establishment does not have Quaternary test strips on site.	8/4/2024
56.	6-403.11, 6-501.110	C	Observation: Personal employee food stored above food used for establishment within walk in fridge. Corrected by: Person in charge moved personal food to bottom shelf to prevent contamination. Observation: Tylenol was stored on prep shelf above prep area within kitchen. Corrected by: Person in charge moved Tylenol to a designated area.	COS

Inspection Published Comment:
Routine inspection conducted. Have remaining violations corrected by date noted.

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_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_48TestStrips	48 Test Strips



Mike Wong
 Person In Charge



Laura Sneller
 Inspector