



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	3	Date: 7/23/2024 Time In: 9:35 AM Time Out: 10:45 AM	
	No. Of Repeat Factor/Intervention Violations	2		
Establishment: NEW PIONEER BAKE HOUSE & KITCHEN	Address: 1650 JORDAN ST	City/State: North Liberty, IA	Zip: 52317	Telephone: 3192486400
License/Permit#: 78830 - Food Service Establishment License	Permit Holder: NEW PIONEER COOPERATIVE SOCIETY	Inspection Reason: Routine	Est. Type: Restaurants	Risk Category: Risk Level 3 (Medium)

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

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	Proper Use of Utensils
30. Pasteurized eggs used where required N/A	43. In use utensils: properly stored OUT, (*)
31. Water and ice from approved source IN	44. Utensils, equipment, and linens: properly stored dried and handled IN
32. Variance obtained for specialized processing methods N/A	45. Single-use/single service articles: properly stored and used IN
Food Temperature Control	46. Slash-resistant and cloth glove use N/A
33. Proper cooling methods used; adequate equipment for temperature control IN	Utensils, Equipment, and Vending
34. Plant food properly cooked for hot holding N/A	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN
35. Approved thawing methods IN	48. Warewashing facilities: installed, maintained, and used; test strips IN
36. Thermometers provided and accurate IN	49. Non-food contact surfaces clean IN
Food Identification	Physical Facilities
37. Food properly labeled; original container IN	50. Hot and Cold water available; adequate pressure IN
Prevention of Food Contamination	51. Plumbing installed; proper backflow devices IN
38. Insects, rodents, and animals not present/outer openings protected IN	52. Sewage and waste water properly disposed IN
39. Contamination prevented during food preparation, storage and display IN	53. Toilet facilities; properly constructed, supplied, and cleaned IN
40. Personal cleanliness IN	54. Garbage and refuse properly disposed; facilities maintained IN
41. Wiping cloths: properly used and stored OUT, (*)	55. Physical facilities installed, maintained, and clean OUT
42. Washing fruits and vegetables IN	56. Adequate ventilation and lighting; designated areas used OUT, (*)
	57. Licensing; posting licenses and reports; smoking IN

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
13.	3-101.11	P	Observation: Pumpkin filling within bakery fridge was visibly adulterated. Corrected by: Person in charge voluntarily discarded pumpkin filling.	COS
16.	4-601.11(A)	PF	Observation: Blade of can opener was visibility dirty. Corrected by: Person in charge moved can opener to dishwasher to be washed, rinsed, and sanitized.	COS
23.	3-501.18	P	Observation: House made apple filling 5/16 and pumpkin filling 7/2 held past 7 day limit. corrected by: Person in charge voluntary discarded outdated items.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: Visibly dirty wiping rag stored on prep table within kitchen. Corrected by: Person in charge discarded dirty wiping cloth.	COS
43.	3-304.12	C	Observation: Scoop handles within bulk containers or ingredients were stored in contact with food. Corrected by: Person in charge replaced scoops with handles not in contact with food.	COS
55.	6-501.16	C	Observation: Mop stored in basin of mop bucket.	8/2/2024
56.	6-403.11, 6-501.110	C	Observation: Employee personal items were stored within prep cooler. Corrected by: Person in charge moved personal items to a designated location to prevent contamination. Observation: Tool box stored on bakery prep table. Corrected by: Person in charge moved tool box to a designated area to prevent contamination.	COS

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

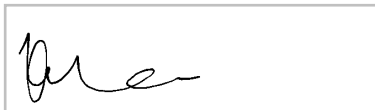
The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#16: The person in charge agrees to ensure that equipment in storage is cleaned and maintained.

#23: Employees will be retrained on appropriate date marking procedures for house made items.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

The following guidance documents have been issued:



Matt Steigerwald
Person In Charge



Laura Sneller
Inspector