



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 4	Date: 7/12/2024 Time In: 11:50 AM Time Out: 1:15 PM
Establishment: SAIGON'S CORNER	Address: 201 S CLINTON ST	City/State: Iowa City, IA	Zip: 52240
License/Permit#: 179513 - Food Service Establishment License	Permit Holder: QUYNH PHAN	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 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 OUT, (*) 10. Hand washing sinks properly supplied and accessible OUT, (*), R 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) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*), R 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 N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures OUT, (*), R 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 OUT, R 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 IN Conformance with Approved Procedures 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 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 N/O 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 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 IN 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 IN 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 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
9.	3-301.11(B)(D)(E)	P	Observation: Employee observed plating lettuces to be readily consumed by a customer with bare hands. Corrected by: Person in charge voluntarily discarded the lettuce and remade the plate using gloves.	COS
10.	5-205.11	PF	Observation: Rear hand sink has a sponge, serving spatula and steel wool inside the sink basin. Corrected by: Person in charge removed these items from the hand sink.	COS
16.	4-501.112	PF	Observation: High temperature dish machine is not producing temperatures high enough to sanitize. Corrected by: Person in charge set up the three basin sink with quaternary sanitizer at an appropriate concentration for the wash, rinse sanitize process. The dish machine requires service prior to use.	COS
22.	3-501.16(A)(2)	P	Observation: Beef broth from 7/11 held in the walk in cooler at 44 degrees on 7/12. Corrected by: Person in charge voluntarily discarded three buckets of beef broth.	COS
25.	3-603.11	PF	Observation: Current menus do not disclose what menu items are served raw or undercooked.	7/22/2024

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: Multiple wet cloths stored throughout this establishment. Corrected by: Person in charge removed these cloths for cleaning and replaced them with clean cloths.	COS
48.	4-303.11		Observation: There is no sanitizer available on the main cook line. Corrected by: Person in charge made sanitizer up for the main cook line.	COS
48.	4-302.14, 4-501.116	PF	Observation: Establishment does not have chlorine based test strips.	7/22/2024

Inspection Published Comment:

This is an illness complaint visit. A Routine inspection was also conducted at this time.

Complainant states that they became ill after eating at this establishment.

Complaint is Unverifiable.

Follow-up will be completed on or after 7/22/2024 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_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_25ConsumerAdvisory	25 Consumer Advisory
DIA_48TestStrips	48 Test Strips
DIA_9NoBareHandContactWithRTEFoods	9 No Bare Hand Contact With RTE Foods

A rectangular box containing a handwritten signature in black ink. The signature is cursive and appears to read 'Sebastian Li'.

Sebastian Li
Person In Charge

A rectangular box containing a handwritten signature in black ink. The signature is cursive and appears to read 'Tim James'.

Tim James
Inspector