



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	2	Date: 7/25/2024 Time In: 1:00 PM Time Out: 2:30 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: WALKER HOMESTEAD FARM AND WINERY INC.	Address: 3867 JAMES AVE SW	City/State: Iowa City, IA	Zip: 52246	Telephone: 3193514791
License/Permit#: 224655 - Food Service Establishment License	Permit Holder: WALKER HOMESTEAD FARM AND WINERY 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	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
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 IN
4. Proper use of exclusions and restrictions IN	19. Proper reheating procedures of hot holding N/O
5. Procedures for responding to vomiting and diarrheal events IN	20. Proper cooling time and temperatures N/O
Good Hygienic Practices	21. Proper hot holding temperatures N/O
6. Proper eating, tasting, drinking, or tobacco use N/O	22. Proper cold holding temperatures IN
7. No discharge from eyes, nose, and mouth IN	23. Proper date marking and disposition IN
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 IN
10. Hand washing sinks properly supplied and accessible OUT	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/O	27. Food additives: approved, properly stored, and used N/A
13. Food in good condition, safe, and unadulterated IN	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 IN

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 IN
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/O	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 IN	55. Physical facilities installed, maintained, and clean IN
42. Washing fruits and vegetables IN	56. Adequate ventilation and lighting; designated areas used IN
	57. Licensing; posting licenses and reports; smoking OUT

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.	5-202.12(A)	PF	Observation: During the inspection, the bar's and the utensils washing area hand-washing sinks were out of order. The person in charge stated that a service request was submitted for the hand-washing sinks.	8/4/2024
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Sanitizer was tested at 0 ppm on a low-temperature chemical dish machine. The person in charge stated that a service request was submitted for the unit.	7/28/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
57.	IAC 481-30 (8-304.11)	C	Observation: The current Food Inspection Report is not posted.	8/4/2024

Inspection Published Comment:

This on-site visit is routine.

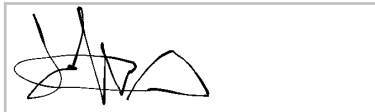
A physical recheck will occur on or after 7/28/2024 to verify corrections have been made.

Discussions with management:

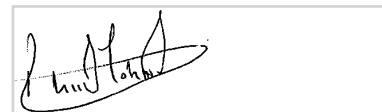
#5, 2017 Food Code 2-501.11 requires written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. This facility currently has procedures in place that are not written. Guidance documents have been provided to help the facility write procedures specific to this location. The manager agrees to implement a written procedure by 8/4/24.

Follow-up will be completed on or after 8/4/2024 by Physical Recheck.

The following guidance documents have been issued:



Jeffrey Sills
Person In Charge



Ahmed Mohammed
Inspector