



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: 8/14/2024 Time In: 12:24 PM Time Out: 1:16 PM
Establishment: OLD 218 TAP	Address: 108 E MAIN ST	City/State: HILLS, IA	Zip: 52235 Telephone: 3196792277
License/Permit#: 43911 - Food Service Establishment License	Permit Holder: DANIEL ZWICK & BRIAN BAHNDORF	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 OUT, (*) 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 N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition OUT, R 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A 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
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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 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/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 OUT 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 OUT 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
2.	2-102.12(A)	C	Observation: The facility does not employ a certified food protection manager.	8/24/2024
8.	2-301.14	P	Observation: A food employee didn't wash his hands before wearing gloves and handling food. Observation: A food employee was observed touching doors and dirty containers and then handling food preparation without first washing their hands. Corrected by: The inspector discussed with the person in charge the appropriate hand washing procedure and the employee followed the procedure.	COS
10.	6-301.14	C	Observation: The kitchen hand sink lacks the proper hand washing signage. Corrected by: The Inspector provided temporary signage to be posted on the hand sink.	COS
15.	3-302.11(A)(2)	P	Observation: Observation: Raw eggs are stored above raw pork steak in the walk-in cooler. Corrected by: The person in charge arranged storage so eggs are stored below pork.	8/17/2024
22.	3-501.16(A)(2)	P	Observation: Cheese in low boy refrigeration unit was stored at 49 degrees. Corrected by: The person in charge voluntarily discarded the item.	COS
23.	3-501.18	P	Observation: Chipotle house-made sauces held beyond the 7-day limit for house-made foods. Corrected by: The person in charge voluntarily discarded the item.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked the open date marking. Several containers of prepared foods and sauces lacked date marking.	8/24/2024

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-303.12	C	Observation: Several boxes and buckets of food are stored on the floor of the walk-in cooler and freezer.	8/24/2024
39.	3-305.11	C	Observation: Multiple containers of food in the walk-in cooler lacked lids to protect them from environmental contamination	8/24/2024
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on the kitchen and the bar tables between use.	8/24/2024
47.	4-501.12	C	Observation: Excessive scratching, scoring, and discoloring on the kitchen cutting board across of the grill prevents effective sanitization. The person in charge agreed to resurface or replace the boards.	8/24/2024
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation. Corrected by: Sanitizer provided at the correct concentration to the kitchen for use.	COS
48.	4-204.115, 4-204.116, 4-204.117	PF	Observation: No test strips were available at the time of inspection for high heat machine.	8/24/2024
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for quaternary sanitizer.	8/24/2024
49.	4-601.11(B)(C), 4-602.13	C	Observation: The exterior of the blender and the ice machine has an excessive buildup of dust and debris.	8/24/2024
55.	6-501.12, 6-501.13	C	Observation: Debris build-up on shelves and inside of cooler units. Debris build-up on shelves above the low-boy cooler. Dust builds up on the ceiling Hood/vents above the main prep line. Food and debris build-up under the main prep line.	8/24/2024
56.	6-305.11	C	Observation: An employee's cell phone was observed above the prep table.	8/24/2024

Inspection Published Comment:
 This on-site visit is routine. A physical recheck will occur on or after 8/24/2024 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 02/14/2025.
 ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 8/24/2024.
 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.

#5 Discussion with management about adding detail to bodily fluid clean-up procedures.

Long-Term Corrective Actions:
 The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:
#23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.

Follow-up will be completed on or after 8/24/2024 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_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_2CertifiedFoodProtectionManager	2 Certified Food Protection Manager
DIA_48TestStrips	48 Test Strips
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed



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 Person In Charge



Ahmed Mohammed
 Inspector