



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: 8/14/2024 Time In: 10:55 AM Time Out: 12:55 PM	
	No. Of Repeat Factor/Intervention Violations	2		
Establishment: REDS ALEHOUSE	Address: 405 N DUBUQUE ST	City/State: NORTH LIBERTY, IA	Zip: 52317	Telephone: 3193314545
License/Permit#: 44786 - Food Service Establishment License	Permit Holder: CHRISMA, INC.	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

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

<p><b>Safe Food and Water</b></p> <p>30. Pasteurized eggs used where required N/A</p> <p>31. Water and ice from approved source IN</p> <p>32. Variance obtained for specialized processing methods N/A</p> <p><b>Food Temperature Control</b></p> <p>33. Proper cooling methods used; adequate equipment for temperature control IN</p> <p>34. Plant food properly cooked for hot holding IN</p> <p>35. Approved thawing methods OUT, (*)</p> <p>36. Thermometers provided and accurate OUT, (*)</p> <p><b>Food Identification</b></p> <p>37. Food properly labeled; original container OUT, (*)</p> <p><b>Prevention of Food Contamination</b></p> <p>38. Insects, rodents, and animals not present/outer openings protected OUT, (*)</p> <p>39. Contamination prevented during food preparation, storage and display OUT</p> <p>40. Personal cleanliness OUT</p> <p>41. Wiping cloths: properly used and stored IN</p> <p>42. Washing fruits and vegetables IN</p>	<p><b>Proper Use of Utensils</b></p> <p>43. In use utensils: properly stored IN</p> <p>44. Utensils, equipment, and linens: properly stored dried and handled IN</p> <p>45. Single-use/single service articles: properly stored and used IN</p> <p>46. Slash-resistant and cloth glove use N/A</p> <p><b>Utensils, Equipment, and Vending</b></p> <p>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT</p> <p>48. Warewashing facilities: installed, maintained, and used; test strips OUT</p> <p>49. Non-food contact surfaces clean IN</p> <p><b>Physical Facilities</b></p> <p>50. Hot and Cold water available; adequate pressure IN</p> <p>51. Plumbing installed; proper backflow devices IN</p> <p>52. Sewage and waste water properly disposed IN</p> <p>53. Toilet facilities; properly constructed, supplied, and cleaned IN</p> <p>54. Garbage and refuse properly disposed; facilities maintained IN</p> <p>55. Physical facilities installed, maintained, and clean OUT</p> <p>56. Adequate ventilation and lighting; designated areas used OUT</p> <p>57. Licensing; posting licenses and reports; smoking IN</p>
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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	<p>Observation: Scrub rag stored in basin of hand sink along prep line.</p> <p>Corrected by: Person in charge moved rag to different location to prevent contamination.</p> <p>Observation: Spoons and knife stored in basin and edge of hand sink in back prep area.</p> <p>Corrected by: Person in charge moved items to different area to prevent contamination.</p>	COS
10.	6-301.14	C	<p>Observation: Hand washing sink in dishwashing area lacked a handwashing reminder signage.</p> <p>Corrected by: Inspector provided a temporary handwashing sign to person in charge until a new sign can be placed.</p>	COS
18.	3-401.11(A)(3)	P	<p>Observation: Chicken was cooked to a internal temperature of 155 degrees.</p> <p>Corrected by: Employee placed chicken back on stove top and cooked to an internal temperature of at least 165 degrees.</p>	COS
23.	3-501.18	P	<p>Observation: Multiple house made sauces BBQ (7/31), Teriyaki (8/6), Cajun (8/5), and Guinness glaze (7/19) held past 7 day limit for in house made foods.</p> <p>Corrected by: Person in charge voluntary discarded outdated sauces.</p>	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		<p>Observation: Thawing salmon held in vacuum seal.</p> <p>Corrected by: Packages of thawing salmon were removed from vacuum seal</p>	COS
36.	4-204.112(A)-(D)	C	<p>Observation: Low boy cooler across from fryer lacked ambient air thermometer.</p> <p>Corrected by: Person in charge placed ambient air thermometer within cooler.</p>	COS
37.	3-302.12	C	<p>Observation: Bulk containers of flour lacked label with common name.</p> <p>Corrected by: Person in charge labeled containers with common name.</p>	COS
38.	6-202.13	C	<p>Observation: Hanging fly trap was above food preparation areas in the kitchen.</p> <p>Corrected by: Person in charge had fly trap discarded. New traps to be placed in areas away from food preparation, food storage and clean equipment.</p>	COS
39.	3-305.11	C	<p>Observation: Packages of food stored on floor within walk in cooler and freezer.</p>	8/24/2024
40.	2-303.11	C	<p>Observation: Employee involved in active food prep was observed wearing a watch.</p>	8/24/2024
47.	4-101.11(A)	P	<p>Observation: Peppers stored in original metal containers after opening.</p> <p>Corrected by: Person in charge placed peppers in food safe container for storage.</p>	COS
47.	4-501.12	C	<p>Observation: Cutting boards throughout kitchen have deep grooves and staining. Have boards resurfaced or replaced.</p>	8/24/2024
48.	4-302.13	C	<p>Observation: No high heat test strips on site for high heat dishwashing machine.</p>	8/24/2024
48.	4-302.14, 4-501.116	PF	<p>Observation: Quaternary test strips are expired.</p>	8/24/2024
55.	6-501.16	C	<p>Observation: Drying mop stored within basin of mop sink.</p>	8/24/2024
56.	6-202.11	C	<p>Observation: Lights located in back kitchen prep area lacked a protective covering.</p>	8/24/2024

**Inspection Published Comment:**

Routine inspection conducted. A physical re-check will be conducted on or around (8/24/2024) to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #10 & #23. See official letter for compliance details.

Follow-up will be completed on or after 8/17/2024 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_18ProperCookingTimeAndTemperature	18 Proper Cooking Time and Temperature
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_48TestStrips	48 Test Strips



Claire Yetley  
Person In Charge



Laura Sneller  
Inspector