



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	2	Date: 8/13/2024 Time In: 11:00 AM Time Out: 12:15 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: RONALD MCDONALD HOUSE CHARITIES OF EASTERN IOWA AND WESTERN ILLINOIS	Address: 730 HAWKINS DR	City/State: Iowa City, IA	Zip: 52246	Telephone: 3193563939
License/Permit#: 223257 - Food Service Establishment License	Permit Holder: RONALD MCDONALD HOUSE CHARITIES OF EASTERN IOWA AND WESTERN ILLINOIS	Inspection Reason: Routine	Est. Type:	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

<b>Supervision</b>	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*)
1. Person in charge present, demonstrates knowledge, and performs duties IN	16. Food contact surfaces: cleaned and sanitized IN
2. Certified Food Protection Manager IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN
<b>Employee Health</b>	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>
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/O
5. Procedures for responding to vomiting and diarrheal events IN	20. Proper cooling time and temperatures N/O
<b>Good Hygienic Practices</b>	21. Proper hot holding temperatures N/O
6. Proper eating, tasting, drinking, or tobacco use N/O	22. Proper cold holding temperatures N/O
7. No discharge from eyes, nose, and mouth IN	23. Proper date marking and disposition OUT, (*)
<b>Control of Hands as a Vehicle of Contamination</b>	24. Time as a public health control: procedures and records N/A
8. Hands clean and properly washed N/O	<b>Consumer Advisory</b>
9. No bare hand contact with ready to eat foods N/O	25. Consumer advisory provided for raw or undercooked foods N/A
10. Hand washing sinks properly supplied and accessible IN	<b>Highly Susceptible Populations</b>
<b>Approved Source</b>	26. Pasteurized foods used; prohibited foods not offered N/A
11. Foods obtained from an approved source IN	<b>Food/Color Additives and Toxic Substances</b>
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	<b>Conformance with Approved Procedures</b>
<b>Protection from Contamination</b>	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.

<b>Safe Food and Water</b>	<b>Proper Use of Utensils</b>
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
<b>Food Temperature Control</b>	46. Slash-resistant and cloth glove use N/O
33. Proper cooling methods used; adequate equipment for temperature control IN	<b>Utensils, Equipment, and Vending</b>
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 N/O	48. Warewashing facilities: installed, maintained, and used; test strips IN
36. Thermometers provided and accurate IN	49. Non-food contact surfaces clean IN
<b>Food Identification</b>	<b>Physical Facilities</b>
37. Food properly labeled; original container IN	50. Hot and Cold water available; adequate pressure IN
<b>Prevention of Food Contamination</b>	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
15.	3-302.11(A)(1)	P	Observation: Raw eggs are stored above ready-to-eat food in the two-door cooler. Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.	COS
23.	3-501.17	PF	Observation: Several Open commercial containers lacked the open date marking. Corrected by: The person in charge had foods labeled with open dates.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	8/23/2024

**Inspection Published Comment:**

This on-site visit is routine. No food service production was observed on this day. The person in charge agreed to have the violation corrected by the assigned date.

**Discussions with management:**

#19. Discussion with management about the reheating procedures with the person in charge. The person in charge will monitor reheating foods to ensure that foods are reheated above 165F within 2 hours.

#20. Discuss with management about the methods to cool in-house-made food that was being batch-made quickly. Cooling guidance documents were issued.

#35. Discussion with management about the thawing methods of food items for preparation, including in walk-in cooler or under cold running water.

**The following guidance documents have been issued:**

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition



Michaela Recker  
Person In Charge



Ahmed Mohammed  
Inspector