



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	<b>No. Of Risk Factor/Intervention Violations</b> 4	<b>No. Of Repeat Factor/Intervention Violations</b> 2	Date: 8/14/2024 Time In: 2:40 PM Time Out: 3:42 PM
<b>Establishment: SHAKESPEARE'S</b>	<b>Address: 819 S 1ST AVE</b>	<b>City/State: IOWA CITY, IA</b>	<b>Zip: 52245</b>
<b>License/Permit#: 43752 - Food Service Establishment License</b>	<b>Permit Holder: QUZER INC.</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type: Restaurants</b>
<b>Telephone: 3193377275</b> <b>Risk Category: Risk Level 4 (High)</b>			

### 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> 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 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 <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth IN <b>Control of Hands as a Vehicle of Contamination</b> 8. Hands clean and properly washed IN 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible IN <b>Approved Source</b> 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 <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*) 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 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 <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods N/A <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/A <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used OUT, (*), R <b>Conformance with Approved Procedures</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> 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 <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control OUT 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods OUT, (*) 36. Thermometers provided and accurate IN <b>Food Identification</b> 37. Food properly labeled; original container IN <b>Prevention of Food Contamination</b> 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	<b>Proper Use of Utensils</b> 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 <b>Utensils, Equipment, and Vending</b> 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 <b>Physical Facilities</b> 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
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Sanitizer tested at 0 ppm on the low temp chemical dish machine.  Corrected by: The unit had been serviced. The unit sanitizer was tested at the correct concentration.	COS
22.	3-501.16(A)(2)	P	Observation: Lettuce (46.8), cheese (51) tomatoes (48), and several containers of prepared sauces were not being held at proper temperatures at the to-go station and the low boy cooler by the hot holding unit.  Corrected by: The person in charge voluntarily discarded all the items.	COS
23.	3-501.18	P	Observation: Multiple house-made sauces held beyond the 7-day limit for house-made foods.  Corrected by: The person in charge voluntarily discarded items.	COS
28.	7-204.11	P	Observation: The kitchen sanitizer bucket tested too strong.  Corrected by: The person in charge remade the sanitizer and tested it within the parameters.	COS

### 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
33.	4-301.11	PF	Observation: The one-door cooler by the hot holding unit cannot be maintained below 41 degrees—no temperature control for safety foods to be stored in the cooler until repaired or replaced.	8/24/2024
35.	3-501.12 & 3-501.13(D-E)	C	Observation: Thawing vacuum-sealed fish stored under vacuum seal.  Corrected by: Fish had been thawing for less than 2 hours, Vacuum seal was broken on packages to allow air to be exchanged.	COS
39.	3-303.12	C	Observation: Several buckets of food are stored on the floor of the walk-in cooler.  Corrected by: The person in charge moved buckets to the shelving unit off the ground.	COS
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on tables between use.	8/24/2024
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available for quaternary sanitizer at the time of inspection.  Corrected by: The test strips provided.	COS

#### Inspection Published Comment:

This on-site visit is routine. The person in charge agreed to have the violation corrected by the assigned date.

#### Long-Term Corrective Actions:

The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:

#28. The person in charge agrees to retrain employees on chemical substance concentration, labeling, storing, and use.

#23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.

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

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition

DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_33CoolingMethods	33 Cooling Methods
DIA_48TestStrips	48 Test Strips



Susan Spalj  
Person In Charge



Ahmed Mohammed  
Inspector