



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	4 3	Date: 10/2/2024 Time In: 12:15 PM Time Out: 3:15 PM
Establishment: HUDSON'S SOUTHSIDE TAP	Address: 482 HIGHWAY 1 W	City/State: Iowa City, IA	Zip: 52246
Telephone: 3194991058	License/Permit#: 93507 - Food Service Establishment License	Permit Holder: MCQUIGGAN'S LLC	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 IN 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 IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 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 OUT, R 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/O Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*), R 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 IN 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 OUT 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 OUT 41. Wiping cloths: properly used and stored OUT 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored OUT 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 IN 48. Warewashing facilities: installed, maintained, and used; test strips OUT 49. Non-food contact surfaces clean IN 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 IN 56. Adequate ventilation and lighting; designated areas used IN 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
10.	6-301.14	C	Observation: The kitchen and the bar hand sink lack the proper hand washing signage. Corrected by: The Inspector provided temporary signage to be posted on the hand sinks.	COS
10.	6-301.11	PF	Observation: The hand sink on the cookline was missing soap. Corrected by: Soap was provided.	COS
10.	5-202.12(A)	PF	Observation: No hot water was available at the time of inspection. The person in charge set up temporary reservoirs of hot water by the hand-washing sinks.	10/12/2024
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 person in charge contacted the service company to repair the unit. The 3-bay sink will be utilized until the dish machine is functioning.	COS
22.	3-501.16(A)(2)	P	Observation: Green goddess sauce (51F) and honey mustard (53) were not being held at proper temperatures at the to-go station. Corrected by: The person in charge voluntarily discarded the items.	COS
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces lacked date marking. Corrected by: The person in charge had foods labeled with preparation and open dates.	COS
23.	3-501.18	P	Observation: Cooked Ground beef held beyond the 7-day limit for house-made foods. Corrected by: The person in charge voluntarily discarded the looked ground beef.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bottles of sauces lacked labels with the common food names.	10/12/2024
39.	3-303.12	C	Observation: Several buckets of food are stored on the floor of the walk-in cooler and by the dry storage shelf.	10/12/2024
40.	2-402.11	C	Observation: A food employee was observed with no form of effective hair restraints.	10/12/2024
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on tables between use.	10/12/2024
43.	3-304.12	C	Observation: Grilling equipment is stored over an absorbent dirty rag between uses. Corrected by: The person in charge switches the grilling equipment. The grilling equipment is then stored on a non-absorbant surface. Observation: Bowls were used as scoops for the bulk ingredient bins.	10/12/2024
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for the quaternary sanitizer.	10/12/2024
48.	4-303.11		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

Inspection Published Comment:
 This on-site visit is routine. A physical recheck will occur on or after 10/12/2024 to verify corrections have been made.

Due to a malfunctioning water heater, the facility did not have any hot running water during the inspection. The person in charge set up temporary hot water reservoirs by the hand-washing stations. The facility will use the same approach until the water heater is replaced tomorrow.

Long-Term Corrective Actions:
 The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:
 #10. The person in charge agreed to discuss with staff the requirements of the hand washing sinks.
 #16. The person in charge agreed to discuss proper cleaning of equipment before being placed into storage.
 #23. The person in charge agrees to retrain employees on the date marking and shelf life of prepared and opened foods on-site.

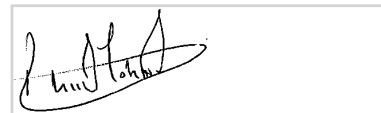
Follow-up will be completed on or after 10/12/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_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_48TestStrips	48 Test Strips



Ursula Fellows
 Person In Charge



Ahmed Mohammed
 Inspector