



## 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>  <b>No. Of Repeat Factor/Intervention Violations</b>	<b>3</b>  <b>0</b>	<b>Date: 10/3/2024</b> <b>Time In: 10:40 AM</b> <b>Time Out: 12:50 PM</b>
<b>Establishment: JERSEY MIKE'S SUBS</b>	<b>Address: 3268 CROSSPARK RD</b>	<b>City/State: Coralville, IA</b>	<b>Zip: 52241</b>
<b>License/Permit#: 204482 - Food Service Establishment License</b>	<b>Permit Holder: ARON LEES</b>	<b>Inspection Reason: Routine</b>	<b>Est. Type: Restaurants</b>
			<b>Telephone: 310-428-6031</b>  <b>Risk Category: Risk Level 3 (Medium)</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 OUT, (*) 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 IN 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 OUT <b>Approved Source</b> 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures N/A 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 IN 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures IN 23. Proper date marking and disposition IN 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 IN 28. Toxic substances properly identified, stored and used IN <b>Conformance with Approved Procedures</b> 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.

<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 IN 34. Plant food properly cooked for hot holding N/A 35. Approved thawing methods IN 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 IN 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 IN <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 OUT 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 OUT
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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
1.	8-304.11	PF	Observation: Establishment operating at time of visit without hot water. A procedure was not in place and approved for the continuity of operations without hot water.  Corrected by: Inspector worked with person in charge to create a hot water SOP document. Person in charge contacted a plumber to fix water heater.  A procedure was put into place and submitted to JCPH for future events involving the loss of hot water.	COS
10.	5-202.12(A)	PF	Observation: Handwashing sinks, prep sinks, and 3 bay sinks are unable to provided hot water.	10/13/2024
16.	4-601.11(A)	PF	Observation: Knife in storage was visibility soiled.  Corrected by: Person in charge brought dirty knife to 3 bay sink to be washed, rinsed, & sanitized.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
41.	3-304.14	C	Observation: Visibly dirty wiping cloth was stored on prep counter next to slicer.  Corrected by: Person in charge moved dirty cloth to sanitizer bucket for storage between uses.	COS
48.	4-302.14, 4-501.116	PF	Observation: Quaternary test strips on site are expired.	10/13/2024
50.	5-103.11, 5-103.12	PF	Observation: Hot water not available onsite.	10/13/2024
55.	6-501.16	C	Observation: Drying mop stored in the basin of mop sink.  Corrected by: Person in charge hung up mop to allow for proper drying.	COS
56.	6-403.11, 6-501.110	C	Observation: Employee drink was stored on shelf on top of food within walk in fridge.  Corrected by: Person in charge moved employee drink to a designated area to prevent contamination.	COS
57.	Iowa Code Section 137F	C	Observation: Only 1 page of previous inspection report was posted for public viewing.	10/13/2024

#### Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around (10/13/2024) to verify corrections have been made.

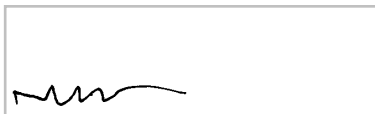
At time of inspection person in charge stated that the hot water heater is not functioning and has been scheduled to be repaired.

Per food code 8-404.11 in the event of the loss or interruption of water or hot water a pre-approved procedure submitted to regulatory authority may be implemented during the interruption.

Establishment does not have a pre-approved procedure in place. Inspector worked with the general manager to create a SOP document for the interruption of hot water. Facility is scheduled to have plumber come out tomorrow to repair water heater. Hot water SOP document is attached to the report.

Follow-up will be completed on or after 10/13/2024 by Physical Recheck.

The following guidance documents have been issued:



Michael Wakeland  
Person In Charge



Laura Sneller  
Inspector

