



### 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>	1  0	Date: 9/24/2024 Time In: 1:48 PM Time Out: 2:40 PM
<b>Establishment: RODNEY'S JAMAICAN JERK &amp; BBQ</b>	<b>Address: JOHNSON COUNTY</b>	<b>City/State: Iowa City, IA</b>	<b>Zip: 52240</b>  <b>Telephone: 3193339848</b>
<b>License/Permit#: 157138 - Mobile Food Unit License</b>	<b>Permit Holder: RICHARD RODNEY</b>	<b>Inspection Reason: Physical Recheck</b>	<b>Est. Type: MobileFoodUnit</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 N/O 2. Certified Food Protection Manager N/O <b>Employee Health</b> 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions N/O 5. Procedures for responding to vomiting and diarrheal events N/O <b>Good Hygienic Practices</b> 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth N/O <b>Control of Hands as a Vehicle of Contamination</b> 8. Hands clean and properly washed N/O 9. No bare hand contact with ready to eat foods N/O 10. Hand washing sinks properly supplied and accessible OUT <b>Approved Source</b> 11. Foods obtained from an approved source N/O 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated N/O 14. Required records available; shellstock tags, parasite destruction N/O <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) N/O 16. Food contact surfaces: cleaned and sanitized N/O 17. Proper disposition of returned, previously served, reconditioned, and unsafe food N/O <b>Potentially Hazardous Food Time/Temperature Control for Safety</b> 18. Proper cooking time and temperatures N/O 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures IN 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records N/O <b>Consumer Advisory</b> 25. Consumer advisory provided for raw or undercooked foods N/O <b>Highly Susceptible Populations</b> 26. Pasteurized foods used; prohibited foods not offered N/O <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/O 28. Toxic substances properly identified, stored and used N/O <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/O
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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/O 31. Water and ice from approved source N/O 32. Variance obtained for specialized processing methods N/O <b>Food Temperature Control</b> 33. Proper cooling methods used; adequate equipment for temperature control N/O 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods N/O 36. Thermometers provided and accurate IN <b>Food Identification</b> 37. Food properly labeled; original container N/O <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 N/O 40. Personal cleanliness N/O 41. Wiping cloths: properly used and stored N/O 42. Washing fruits and vegetables N/O	<b>Proper Use of Utensils</b> 43. In use utensils: properly stored N/O 44. Utensils, equipment, and linens: properly stored dried and handled N/O 45. Single-use/single service articles: properly stored and used N/O 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 N/O 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean N/O <b>Physical Facilities</b> 50. Hot and Cold water available; adequate pressure OUT 51. Plumbing installed; proper backflow devices OUT 52. Sewage and waste water properly disposed N/O 53. Toilet facilities; properly constructed, supplied, and cleaned N/O 54. Garbage and refuse properly disposed; facilities maintained N/O 55. Physical facilities installed, maintained, and clean N/O 56. Adequate ventilation and lighting; designated areas used N/O 57. Licensing; posting licenses and reports; smoking N/O
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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.	5-202.12(A)	PF	Observation: No hot water is available for the hand-washing sink during the inspection.	10/6/2024

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
50.	5-103.11, 5-103.12	PF	Observation: No hot water was available at the time of inspection.	10/6/2024
51.	5-205.15(B)	C	Observation: A leak was observed on the hot water pipe below the water heater.	10/6/2024

**Inspection Published Comment:**

A physical Recheck inspection was conducted. A second physical Recheck will occur on or after 10/06/24 to verify corrections have been made.

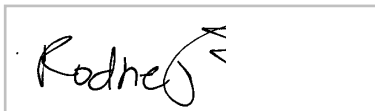
**Corrections observed during this inspection included:**

- Item #3 Verifiable health reporting agreements are available for audit during inspection.
- Item #10 The kitchen hand-washing sink is accessible and supplied with soap and paper towels.
- Item #22 The establishment uses proper cold holding temp of house and commercially made food (below 41 F).
- Item #23 All the containers of prepared foods and sauces have the date marking of preparation date.
- Item #36 The establishment has a working thin-tipped probe thermometer to take the temperature of cooked, cooling, cold, and hot-holding foods.
- Item #38: The hole in the wall between the grill and the commercial electric food has been closed.
- Item #48 Chlorine test strips were available in the kitchen during the inspection.


Management will implement a Standard Operating Procedure (SOP) for the violation #10. The inspector and the manager completed the SOP to be implemented and followed up on a follow-up inspection on 9/30/2024 The inspector provided a copy of the SOP to PIC.

Follow-up will be completed on or after 10/6/2024 by Physical Recheck.

The following guidance documents have been issued:



Richard Rodnui  
Person In Charge



Ahmed Mohammed  
Inspector