



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	9 6	Date: 9/30/2024 Time In: 11:21 AM Time Out: 1:35 PM
Establishment: UNCLE SANG'S SUSHI & KITCHEN	Address: 122 E MAIN ST	City/State: Solon, IA	Zip: 52333
License/Permit#: 229144 - Food Service Establishment License	Permit Holder: UNCLE SANG'S SUSHI & KITCHEN	Inspection Reason: Routine	Est. Type: 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 OUT, R 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events OUT 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/A 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction OUT Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*), R 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 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 OUT, R 24. Time as a public health control: procedures and records OUT, (*), R 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 OUT, (*) 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 OUT, (*) 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 OUT, (*) 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/A Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT, (*) 48. Warewashing facilities: installed, maintained, and used; test strips IN 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 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
3.	2-103.11(O)	PF	Observation: No verifiable employee health forms on site at time of inspection.	10/10/2024
5.	2-501.11	PF	Observation: No site specific procedure on site for the clean up of vomit and diarrheal events at time of inspection.	10/10/2024
10.	5-205.11	PF	Observation: Metal container stored in basin of handwashing sink within kitchen. Corrected by: Person in charge removed metal containers from handwashing sink to prevent contamination. Observation: Dirty sponge stored on faucet of hand washing sink within sushi area. Corrected by: Person in charge removed sponge from hand sink to prevent contamination.	COS
14.	3-402.11	P	Observation: No parasite destruction letters on site for raw fish at time of inspection.	10/3/2024
15.	3-302.11(A)(1)	P	Observation: Raw chicken stored on top of ready to eat foods within stand up fridge in kitchen. Corrected by: Person in charge moved raw chicken to bottom shelf to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Knives in storage were visibly dirty to sight.	10/10/2024
23.	3-501.17	PF	Observation: Multiple house made sauces made over 24 hours prior lacked label with date item was made.	10/10/2024
23.	3-501.18	P	Observation: Multiple house made sauces Sesame dressing (9/21), & tempura sauce (9/20) held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntary discarded outdated sauces.	COS
24.	3-501.19(B) (2)&(C)(2-3)	PF	Observation: Cooked sushi rice lacked label with time item was made and label for when rice should be discarded per approved procedures. Corrected by: Person in charge labeled sushi rice with time the item was made and when it should be discarded.	COS
28.	7-204.11	P	Observation: Quat sanitizer solution tested above 400ppm. Corrected by: Person in charge diluted sanitizer solution and tested at the correct PPM.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.12 & 3-501.13(D-E)	C	Observation: Vacuum sealed raw tuna was not opened prior to thawing. Corrected by: Person in charge opened and removed tuna from vacuum sealed packaging.	COS
37.	3-302.12	C	Observation: Multiple bottles of house made sauces within Pepsi cooler in sushi area lacked label with common name.	10/10/2024
39.	3-305.11	C	Observation: Container of ginger was stored on ground within sushi area. Corrected by: Person in charge moved ginger container 6 inches off the ground to prevent contamination.	COS
40.	2-303.11	C	Observation: Employee on food prep line was observed wearing a wrist watch.	10/10/2024
40.	2-402.11	C	Observation: Employee on food prep line was observed without an effective hair restraint.	10/10/2024
41.	3-304.14	C	Observation: Dirty wiping cloth stored on prep counter within kitchen. Corrected by: Person in charge moved dirty cloth to sanitizer bucket for storage between uses.	COS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
43.	3-304.12	C	<p>Observation: Scoop in bulk seasoning bin does not have a dedicated handle.</p> <p>Corrected by: Scoops without a dedicated handle were removed from foods and replaced with scoops having a handle.</p> <p>Observation: Rice scoop handle stored in contact with rice.</p> <p>Corrected by: Person in charge removed scoop from rice to prevent contamination.</p> <p>Observation: Knives stored in gap between prep tables and worktables between uses.</p> <p>Corrected by: Knives moved to clean portion of worktable for storage between uses.</p>	COS
44.	4-903.11(A)(B)(D)	C	<p>Observation: Clean cutting board stored on ground next to white stand up fridge in kitchen.</p> <p>Corrected by: Person in charge brought cutting board to dishwashing area to be washed, rinsed, and sanitized.</p>	COS
47.	4-101.11(B-E)	C	<p>Observation: Non-food grade plastic bags with ink lettering were used to store noodles and raw fish.</p> <p>Corrected by: Person in charge removed food items from plastic bags and placed food in a food safe container for storage.</p> <p>Observation: Oyster sauce stored in original #10 can within white stand up fridge in kitchen.</p> <p>Corrected by: Person in charge removed oyster sauce from #10 can and placed in a food safe container.</p>	COS
56.	6-403.11, 6-501.110	C	<p>Observation: Playing cards and electric fly swatter stored on metal shelf next to food storage containers.</p> <p>Corrected by: Person in charge moved items to a designated area to prevent contamination.</p>	COS
57.	Iowa Code Section 137F	C	Observation: Previous inspection report not posted for public viewing at time of inspection.	10/10/2024

Inspection Published Comment:

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

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#3: Employee health reporting agreements will be verifiable and held on site for review.

#10: Employees will ensure Hand washing sinks are maintained for hand washing only.

#15: Employees will ensure that coolers are maintained to store raw proteins correctly.

#16: Employees will ensure utensils in storage are clean.

#23: Employees will be retained on appropriate date marking procedures for in house prepared foods and sauces.

#24: Employees will ensure cooked sushi rice is labeled with time the rice was made and labeled with time the rice will be discarded.

#35: Employees will ensure that raw items in vacuum sealed packages are removed from packages before thawing.

#41: Person in charge agrees to store in use wiping clothes in sanitizer buckets between uses.

#47: Person in charge agrees to not store food in original #10 cans after opening.

#56: Person in charge agrees to ensure all employee personal items are stored in designated areas to prevent contamination.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

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

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_14ParasiteDestructionRequirements	14 Parasite Destruction Requirements
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized

DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_24TimeAsAPublicHealthControl	24 Time as a Public Health Control
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_36ThermometersProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Emmett Carmichael
Person In Charge



Laura Sneller
Inspector