



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	5 3	Date: 11/6/2024 Time In: 12:07 PM Time Out: 1:45 PM
Establishment: STELLA	Address: 1006 MELROSE AVE	City/State: IOWA CITY, IA	Zip: 52246 Telephone: 3198875564
License/Permit#: 43427 - Food Service Establishment License	Permit Holder: THE BURCH 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 N/O 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed OUT, (*), R 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/A Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*) 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 IN 23. Proper date marking and disposition OUT 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 IN 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 IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored OUT, (*) 42. Washing fruits and vegetables IN	Proper Use of Utensils 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 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 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 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
8.	2-301.14	P	Observation: A food employee didn't wash his hands before wearing gloves and handling food. Corrected by: The inspector discussed with the person in charge the appropriate hand washing procedure and the employee followed the procedure.	COS
10.	5-205.11	PF	Observation: The kitchen hand washing sink next to the oven was blocked by dishware and inaccessible. Corrected by: The person in charge removed the dishware from the sink,	COS
10.	6-301.12	PF	Observation: All of the prep kitchen hand sinks were missing hand-drying provisions. Corrected by: Employee refilled towels.	COS
10.	6-301.14	C	Observation: All of the kitchen hand sinks lack proper hand-washing signage. Corrected by: The Inspector provided temporary signage to be posted on the sink.	COS
15.	3-304.15(A)	P	Observation: In addition to handling raw hamburgers and kitchenware, a food worker was seen using single-service gloves to handle plates and transfer ready-to-eat food into them. Corrected by: The inspector discussed glove usage with staff. Employee washed hands and donned gloves before returning to handle food.	COS
16.	4-601.11(A)	PF	Observation: The interior of the ice machines contained debris buildup.	11/16/2024
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces were stored in the low-boy coolers and the walk-in coolers lacked date marking.	11/16/2024

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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 and oils lacked labels with the common food names.	11/16/2024
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on tables between use. Corrected by: The person in charge had cloth stored in sanitizer between uses.	COS

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 11/16/2024 to verify corrections have been made.

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 nothing being stored in the basin of the hand washing sink.

Follow-up will be completed on or after 11/16/2024 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_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_23ProperDateMarkingAndDisposition	23 Proper Date marking and Disposition

DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_8HandsCleanAndPropertyWashed	8 Hands Clean and Property Washed



John Colwell
Person In Charge



Ahmed Mohammed
Inspector