



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 4	No. Of Repeat Factor/Intervention Violations 4	Date: 11/1/2024 Time In: 12:20 PM Time Out: 2:00 PM
Establishment: SUSHIYA	Address: 745 COMMUNITY DR	City/State: North Liberty, IA	Zip: 52317
License/Permit#: 79257 - Food Service Establishment License	Permit Holder: SUSHIYA 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/A 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction IN Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*), R 16. Food contact surfaces: cleaned and sanitized IN 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 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 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 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/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
10.	5-205.11	PF	Observation: Hands washing sink within kitchen prep area was used to refill water containers. Hand washing sink next to grill line was used to fill sanitizer bucket. Corrected by: Inspector explained the proper use of hand washing sinks to employees.	COS
10.	6-301.12	PF	Observation: Hand washing sink next to grill line lacked paper towels. Corrected by: Employee refilled paper towel dispenser.	COS
15.	3-302.11(A)(1)	P	Observation: Raw chicken stored above ready to eat food within low boy kitchen cooler. Corrected by: Person in charge moved raw chicken to bottom shelf to prevent contamination. Observation: Raw fish stored above ready to eat shrimp tempura and vegetables within walk in cooler. Corrected by: Employee moved raw fish below ready to eat shrimp tempura and vegetables.	COS
23.	3-501.17	PF	Observation: Multiple bottles of house made sauces made over 24 hours prior lacked label with date item was made.	11/11/2024
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: Employee labeled sushi rice with time item was made and time item is to be discarded.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bulk containers of food ingredients in dry storage lacked label with common name. Corrected by: Person in charge labeled bulk containers with common name.	COS
39.	3-305.11	C	Observation: Several boxes of food in the walk-in freezer are stored on the ground. Corrected by: Person in charge moved boxes at least 6 inches off the ground.	COS
41.	3-304.14	C	Observation: Visibility soiled wiping rags stored on kitchen prep table. Corrected by: Employee moved dirty wiping rags to sanitizer bucket for storage between uses. Observation: Sanitizer bucket stored on floor within kitchen. Corrected by: Employee moved sanitizer bucket at least 6 inches off the floor.	COS
43.	3-304.12	C	Observation: Scoop handles stored in contact with food ingredients in bulk storage containers. Corrected by: Person in charge replaced scoops and placed handles outside contact with food.	COS
47.	4-101.11(A)	P	Observation: Absorbent paper towels used as liners in food container. Duck tape was used as cover for sushi prep table. Liners and covers shall be made of non-absorbent, durable, and cleanable materials Corrected by: Person in charge removed absorbent paper towels and duck tape.	COS
56.	6-403.11, 6-501.110	C	Observation: Employee phone stored on shelf above prep counter. Employee water bottle stored on prep line. Corrected by: Person in charge moved employee items to designated area to prevent contamination.	COS
57.	Iowa Code Section 137F	C	Observation: Most recent inspection report not posted for public viewing.	11/11/2024

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around (11/11/2024) to verify corrections have been made.

Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #23. See official letter for compliance details

Follow-up will be completed on or after 11/11/2024 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_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_24TimeAsAPublicHealthControl	24 Time as a Public Health Control



Sharron Lye
Person In Charge



Laura Sneller
Inspector