



## 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	6  4	Date: 12/10/2024 Time In: 12:45 PM Time Out: 2:45 PM
Establishment: IOWA CITY BICKFORD COTTAGE	Address: 3500 LOWER WEST BRANCH RD	City/State: IOWA CITY, IA	Zip: 52240 Telephone: 3193513200
License/Permit#: 44337 - Food Service Establishment License	Permit Holder: NHI BICKFORD RE, LLC	Inspection Reason: Routine	Est. Type: Institutions 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

<b>Supervision</b> 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN <b>Employee Health</b> 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, R <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/O 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) OUT, (*), R 16. Food contact surfaces: cleaned and sanitized OUT, (*), R 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 N/O 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures OUT, (*) 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 IN <b>Food/Color Additives and Toxic Substances</b> 27. Food additives: approved, properly stored, and used N/A 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 IN 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 IN 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 N/A <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 OUT <b>Physical Facilities</b> 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 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 health reporting agreements are available for audit at the time of inspection.	12/20/2024
5.	2-501.11	PF	Observation: No site-specific written procedures for bodily fluid cleanup.	12/20/2024
10.	6-301.14	C	Observation: The kitchen hand sink lacks the proper handwashing signage. Corrected by: The Inspector provided temporary signage to be posted on the hand sink.	COS
15.	3-302.11(A)(2)	P	Observation: Raw ground meat stored above raw steaks. Corrected by: The person in charge stored the meat in the proper order.	COS
16.	4-601.11(A)	PF	Observation: Debris built up on the blade of the tabletop can opener. Per the person in charge, the can opener has not been used that day. Corrected by: Can opener sent to be washed, rinsed, and sanitized before being put back into storage.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The quat sanitizer solution in the three-compartment sink tested low. Corrected by: The person in charge remade the sanitizer. The sanitizer was tested within the parameters.	COS
21.	3-501.16(A)(1)	P	Observation: Turkey and meatballs on the hot holding unit were at 119F and 97F, respectively. Corrected by: Food items are voluntarily discarded.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-302.14, 4-501.116	PF	Observation: No test strips are available at the time of inspection for quaternary sanitizer.	12/20/2024
49.	4-601.11(B)(C), 4-602.13	C	Observation: The exterior of the dish machine has excessive buildup of dust and debris on the top surfaces.	12/20/2024
57.	IAC 481-30 (8-304.11)	C	Observation: Posted license is expired.	12/20/2024
57.	Iowa Code Section 137F	C	Observation: The current Food Inspection Report is not posted.	12/20/2024

#### Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 12/20/2024 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:

#3. The person in charge agrees to ensure employees are reviewed and sign the employee health reporting agreement.

#5. The inspector discussed Food Code changes to procedures of bodily fluid cleanup. The inspector provided guidance on creating site-specific written procedures, and the person in charge agreed to send the inspector a copy of the establishment bodily fluid cleanup procedure on or before 12/20/2024.

#10. The person in charge agreed to discuss with staff the requirements of the handwashing sink.

#16. The person in charge agreed to discuss proper cleaning of equipment before being placed into storage.

Follow-up will be completed on or after 12/20/2024 by Physical Recheck.

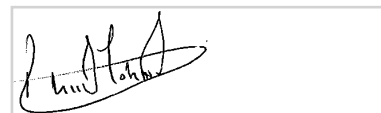
The following guidance documents have been issued:

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_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Ashley Ballard  
Person In Charge



Ahmed Mohammed  
Inspector