



## Food Establishment Inspection Report

|  |  |                                      |  |
|--|--|--------------------------------------|--|
| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | <b>No. Of Risk Factor/Intervention Violations</b><br><br><b>No. Of Repeat Factor/Intervention Violations</b> | 4<br><br>2                           | Date: 11/27/2024<br>Time In: 11:50 AM<br>Time Out: 1:20 PM |
| <b>Establishment: MICKY'S IRISH PUB NORTH LIBERTY</b>                                    | <b>Address: 720 PACHA PKWY</b>   | <b>City/State: North Liberty, IA</b> | <b>Zip: 52317</b>  |
| <b>License/Permit#: 218293 - Food Service Establishment License</b>                      | <b>Permit Holder: UTAH GET ME TWO LLC</b>  | <b>Inspection Reason: Routine</b>    | <b>Est. Type: Restaurants</b>                              |
|  |  |                                      | <b>Telephone: 3193386860</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><br>1. Person in charge present, demonstrates knowledge, and performs duties IN<br>2. Certified Food Protection Manager IN<br><b>Employee Health</b><br>3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN<br>4. Proper use of exclusions and restrictions IN<br>5. Procedures for responding to vomiting and diarrheal events IN<br><b>Good Hygienic Practices</b><br>6. Proper eating, tasting, drinking, or tobacco use IN<br>7. No discharge from eyes, nose, and mouth IN<br><b>Control of Hands as a Vehicle of Contamination</b><br>8. Hands clean and properly washed IN<br>9. No bare hand contact with ready to eat foods IN<br>10. Hand washing sinks properly supplied and accessible OUT, (*), R<br><b>Approved Source</b><br>11. Foods obtained from an approved source IN<br>12. Foods received at proper temperatures N/A<br>13. Food in good condition, safe, and unadulterated IN<br>14. Required records available; shellstock tags, parasite destruction N/A<br><b>Protection from Contamination</b> | 15. Food separated and protected (Cross Contamination and Environmental) IN<br>16. Food contact surfaces: cleaned and sanitized OUT<br>17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN<br><b>Potentially Hazardous Food Time/Temperature Control for Safety</b><br>18. Proper cooking time and temperatures IN<br>19. Proper reheating procedures of hot holding IN<br>20. Proper cooling time and temperatures IN<br>21. Proper hot holding temperatures IN<br>22. Proper cold holding temperatures IN<br>23. Proper date marking and disposition OUT, (*), R<br>24. Time as a public health control: procedures and records N/A<br><b>Consumer Advisory</b><br>25. Consumer advisory provided for raw or undercooked foods IN<br><b>Highly Susceptible Populations</b><br>26. Pasteurized foods used; prohibited foods not offered N/A<br><b>Food/Color Additives and Toxic Substances</b><br>27. Food additives: approved, properly stored, and used N/A<br>28. Toxic substances properly identified, stored and used OUT, (*)<br><b>Conformance with Approved Procedures</b><br>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A |
|--|---|

### 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><br>30. Pasteurized eggs used where required N/A<br>31. Water and ice from approved source IN<br>32. Variance obtained for specialized processing methods N/A<br><b>Food Temperature Control</b><br>33. Proper cooling methods used; adequate equipment for temperature control IN<br>34. Plant food properly cooked for hot holding N/O<br>35. Approved thawing methods OUT, (*)<br>36. Thermometers provided and accurate IN<br><b>Food Identification</b><br>37. Food properly labeled; original container IN<br><b>Prevention of Food Contamination</b><br>38. Insects, rodents, and animals not present/outer openings protected IN<br>39. Contamination prevented during food preparation, storage and display IN<br>40. Personal cleanliness IN<br>41. Wiping cloths: properly used and stored OUT, (*)<br>42. Washing fruits and vegetables IN | <b>Proper Use of Utensils</b><br>43. In use utensils: properly stored OUT, (*)<br>44. Utensils, equipment, and linens: properly stored dried and handled IN<br>45. Single-use/single service articles: properly stored and used IN<br>46. Slash-resistant and cloth glove use N/A<br><b>Utensils, Equipment, and Vending</b><br>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN<br>48. Warewashing facilities: installed, maintained, and used; test strips IN<br>49. Non-food contact surfaces clean IN<br><b>Physical Facilities</b><br>50. Hot and Cold water available; adequate pressure IN<br>51. Plumbing installed; proper backflow devices IN<br>52. Sewage and waste water properly disposed IN<br>53. Toilet facilities; properly constructed, supplied, and cleaned IN<br>54. Garbage and refuse properly disposed; facilities maintained IN<br>55. Physical facilities installed, maintained, and clean OUT<br>56. Adequate ventilation and lighting; designated areas used IN<br>57. Licensing; posting licenses and reports; smoking IN |
|--|--|

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: Trash can stored in front of hand washing sink within kitchen.<br>Corrected by: Person in charge moved trash can to a different area to allow easy access to hand sink.   | COS             |
| 10.         | 6-301.12          | PF             | Observation: Hand sink in bar area lacked paper towels.<br>Corrected by: Person in charge refilled paper towel dispenser.  | COS             |
| 16.         | 4-601.11(A)       | PF             | Observation: Soup ladle in storage had visible food debris on it. Employee brought soup ladle to dishwasher to be washed, rinsed, and sanitized.   | 12/7/2024       |
| 23.         | 3-501.17          | PF             | Observation: Cut tomatoes within top prep cooler prepared over 24 hours prior lacked label with date item was prepared.<br>Corrected by: Person in charge labeled tomatoes with date item was prepared.  | COS             |
| 23.         | 3-501.18          | P              | Observation: Multiple house made sauces Frisco (11/7) Spicy Garlic (11/14) Hot sauce (11/1) and BBQ (11/16) within kitchen low boy cooler held past 7 day limit for in house prepared foods.<br>Corrected by Person in charge voluntarily discarded outdated sauces. | COS             |
| 28.         | 7-102.11          | PF             | Observation: Two multi-purpose spray bottles in bar area filled with cleaning solution lacked label with common name.<br>Corrected by: Person in charge labeled containers with common name.   | COS             |

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

| Item Number | Violation of Code     | Priority Level | Comment   | Correct By Date |
|-------------|-----------------------|----------------|---|-----------------|
| 35.         | 3-501.13(A), (B), (C) |                | Observation: Thawing salmon held in vacuum seal packaging within walk in cooler.<br>Corrected by: Person in charge removed thawing salmon from vacuum seal packaging.                       | COS             |
| 41.         | 3-304.14              | C              | Observation: Dirty wiping cloth stored on prep table next to 3 bay sink.<br>Corrected by: Person in charge moved dirty wiping cloth to sanitizer bucket for storage between uses.           | COS             |
| 43.         | 3-304.12              | C              | Observation: In use utensils stored on handle of hot holding unit within kitchen.<br>Corrected by: Person in charge moved utensils to clean storage of work table for storage between uses. | COS             |
| 55.         | 6-501.11              | C              | Observation: Tile missing from wall above ice machine in kitchen. Wall is no longer water resistant or cleanable  | 12/7/2024       |

**Inspection Published Comment:**

Routine inspection conducted. A physical re-check will be conducted on or around 12/7/2024 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 (#10 & #23). See official letter for compliance details.

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

#23: Person in charge agrees to retrain employees on proper date marking procedures for food items made in house.

#35: Person in charge agrees to ensure food items in reduced oxygen packaging are removed from vacuum seal before thawing.

#41: Person in charge agrees to ensure dirty wiping rags are stored in sanitizer buckets between uses.

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 12/7/2024 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_16FoodContactSurfacesCleanedAndSanitized | 16 Food Contact Surfaces Cleaned and Sanitized         |
| DIA_23ProperDatemarkingAndDisposition        | 23 Proper Datemarking and Disposition                  |
| DIA_23TemperatureControlForSafetyDefinition  | 23 Temperature Control For Safety Definition           |
| DIA_28ToxicSubstancesIdentifiedStoredAndUsed | 28 Toxic substances identified stored and used         |



Nick Medicott  
Person In Charge



Laura Sneller  
Inspector