



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: 10:00 AM Time Out: 11:50 AM
Establishment: MONICA'S	Address: 303 2ND ST	City/State: CORALVILLE, IA	Zip: 52241
License/Permit#: 42797 - Food Service Establishment License	Permit Holder: IOWA CITY WESTSIDE CAFE, INC.	Inspection Reason: Routine	Est. Type: Restaurants
			Telephone: 3193387400 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, (*) 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 N/A 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 OUT, (*), R 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 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 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 IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 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 OUT, (*) 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 OUT 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
10.	6-301.14	C	Observation: Bar handwashing sink lacked handwashing reminder signage. Corrected by: Inspector provided person in charge with temporary handwashing sign.	COS
15.	3-302.11(A)(1)	P	Observation: Raw shrimp, raw chicken & raw tilapia stored above ready to eat food within low boy kitchen cooler. Corrected by: Person in charge moved raw foods below ready to eat foods to prevent contamination.	COS
15.	3-302.11(A)(2)	P	Observation: Raw chicken stored above raw beef in walk in fridge. Corrected by: Person in charge moved raw chicken below raw beef to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Blade of meat slicer was visibly dirty to sight. According to person in charge meat slicer was last used 24 hours prior.	12/20/2024
16.	4-601.11(A)	PF	Observation: Blade of can opener was dirty to sight. According to person in charge can opener was last used 24 hours prior.	12/20/2024
20.	3-501.14(A)	P	Observation: Multiple trays of cooked lasagna within walk in fridge made 12/9 temped at 51 degrees. Food did not cool correctly within the required time limit. Corrected by: Person in charge voluntary discarded item.	COS
20.	3-501.14(A)	P	Observation: Cooked mashed potatoes within walk in fridge made 12/9 temped at 46 degrees. Food did not cool correctly within the required time limit. Corrected by: Person in charge voluntary discarded item.	COS
23.	3-501.18	P	Observation: House made bruschetta (12/2) and copper tarter sauce (11/22) held past 7 day limit for in house prepared foods. Corrected by: Person in charge voluntary discarded outdated bruschetta and copper tarter sauce.	COS
23.	3-501.17	PF	Observation: Multiple containers of house made sauces made over 24 hour prior lacked label with date item was made. Corrected by: Person in charge labeled sauces with date item was made.	COS
23.	3-501.17	PF	Observation: House made bruschetta and salsa made over 24 hours prior lacked label with date item was made. Corrected by: Employees labeled bruschetta and salsa with date item was made.	COS
28.	7-201.11	P	Observation: Sanitizer spray bottle hanging on wire shelf above food utensils and equipment. Corrected by: Employee moved sanitizer spray bottle to different area to prevent contamination.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Shrimp and chicken thawing on ice at room temperature. Corrected by: Person in charge moved thawing shrimp and chicken to prep sink and placed under running water for proper thawing.	COS
35.	3-501.12 & 3-501.13(D-E)	C	Observation: Multiple packages of thawing tilapia within low boy cooler and walk in fridge held in vacuum seal.	12/20/2024
37.	3-302.12	C	Observation: Multiple bottles of sauces in squeeze bottles within top prep coolers lacked label with common name. Corrected by: Employees labeled sauces with common name.	COS
43.	3-304.12	C	Observation: Scoop handle in bulk yeast container was soiled in contact with food. Corrected by: Person in charge removed scoop in contact with food.	COS
47.	4-101.11(B-E)	C	Observation: Bacon storage container was lined with an absorbent rag. Corrected by: Person in charge removed absorbent rag from bacon container.	COS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-501.17, 4-501.19, 4-501.110	PF	Observation: Chlorine sanitizer solution within dishwasher tested above 200PPM. Corrected by: Person in charge contacted ECOLAB. ECOLAB corrected sanitizer level and dishwasher tested at the correct PPM level.	COS
55.	6-501.12, 6-501.13	C	Observation: Heavy debris buildup around vents, wire racks above grill line, and on walls throughout kitchen.	12/20/2024

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 12/20/2024 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 #16,#20,#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.


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

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 12/20/2024 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_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_48TestStrips	48 Test Strips



Sal Hnesh
Person In Charge



Laura Sneller
Inspector