



### Food Establishment Inspection Report

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| 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> | 1<br><br>0                                 | <b>Date: 12/10/2024</b><br><b>Time In: 1:57 PM</b><br><b>Time Out: 3:15 PM</b> |
| <b>Establishment: VALERIE'S FRENCH COOKING</b>   | <b>Address: 1509 MUSCATINE AVE</b>   | <b>City/State: Iowa City, IA</b>           | <b>Zip: 52240</b>  |
| <b>License/Permit#: 117844 - Food Service Establishment License</b>                      | <b>Permit Holder: VALERIE MARTIN</b>   | <b>Inspection Reason: Physical Recheck</b> | <b>Est. Type: Restaurants</b><br><b>Risk Category: Risk Level 3 (Medium)</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**

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| <b>Supervision</b><br>1. Person in charge present, demonstrates knowledge, and performs duties      N/O<br>2. Certified Food Protection Manager      OUT<br><b>Employee Health</b><br>3. Management, food employee and conditional employee knowledge, responsibilities and reporting      N/O<br>4. Proper use of exclusions and restrictions      N/O<br>5. Procedures for responding to vomiting and diarrheal events      N/O<br><b>Good Hygienic Practices</b><br>6. Proper eating, tasting, drinking, or tobacco use      N/O<br>7. No discharge from eyes, nose, and mouth      N/O<br><b>Control of Hands as a Vehicle of Contamination</b><br>8. Hands clean and properly washed      N/O<br>9. No bare hand contact with ready to eat foods      N/O<br>10. Hand washing sinks properly supplied and accessible      N/O<br><b>Approved Source</b><br>11. Foods obtained from an approved source      N/O<br>12. Foods received at proper temperatures      N/O<br>13. Food in good condition, safe, and unadulterated      N/O<br>14. Required records available; shellstock tags, parasite destruction      N/O<br><b>Protection from Contamination</b> | 15. Food separated and protected (Cross Contamination and Environmental)      N/O<br>16. Food contact surfaces: cleaned and sanitized      N/O<br>17. Proper disposition of returned, previously served, reconditioned, and unsafe food      N/O<br><b>Potentially Hazardous Food Time/Temperature Control for Safety</b><br>18. Proper cooking time and temperatures      N/O<br>19. Proper reheating procedures of hot holding      N/O<br>20. Proper cooling time and temperatures      N/O<br>21. Proper hot holding temperatures      N/O<br>22. Proper cold holding temperatures      N/O<br>23. Proper date marking and disposition      N/O<br>24. Time as a public health control: procedures and records      N/O<br><b>Consumer Advisory</b><br>25. Consumer advisory provided for raw or undercooked foods      N/O<br><b>Highly Susceptible Populations</b><br>26. Pasteurized foods used; prohibited foods not offered      N/O<br><b>Food/Color Additives and Toxic Substances</b><br>27. Food additives: approved, properly stored, and used      N/O<br>28. Toxic substances properly identified, stored and used      N/O<br><b>Conformance with Approved Procedures</b><br>29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan      N/O |
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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.

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| <b>Safe Food and Water</b><br>30. Pasteurized eggs used where required      N/O<br>31. Water and ice from approved source      N/O<br>32. Variance obtained for specialized processing methods      N/O<br><b>Food Temperature Control</b><br>33. Proper cooling methods used; adequate equipment for temperature control      N/O<br>34. Plant food properly cooked for hot holding      N/O<br>35. Approved thawing methods      N/O<br>36. Thermometers provided and accurate      N/O<br><b>Food Identification</b><br>37. Food properly labeled; original container      N/O<br><b>Prevention of Food Contamination</b><br>38. Insects, rodents, and animals not present/outer openings protected      N/O<br>39. Contamination prevented during food preparation, storage and display      N/O<br>40. Personal cleanliness      N/O<br>41. Wiping cloths: properly used and stored      N/O<br>42. Washing fruits and vegetables      N/O | <b>Proper Use of Utensils</b><br>43. In use utensils: properly stored      N/O<br>44. Utensils, equipment, and linens: properly stored dried and handled      N/O<br>45. Single-use/single service articles: properly stored and used      N/O<br>46. Slash-resistant and cloth glove use      N/O<br><b>Utensils, Equipment, and Vending</b><br>47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used      N/O<br>48. Warewashing facilities: installed, maintained, and used; test strips      N/O<br>49. Non-food contact surfaces clean      N/O<br><b>Physical Facilities</b><br>50. Hot and Cold water available; adequate pressure      N/O<br>51. Plumbing installed; proper backflow devices      N/O<br>52. Sewage and waste water properly disposed      N/O<br>53. Toilet facilities; properly constructed, supplied, and cleaned      N/O<br>54. Garbage and refuse properly disposed; facilities maintained      N/O<br>55. Physical facilities installed, maintained, and clean      N/O<br>56. Adequate ventilation and lighting; designated areas used      N/O<br>57. Licensing; posting licenses and reports; smoking      N/O |
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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 |
|-------------|-------------------|----------------|---|-----------------|
| 2.          | 2-102.12(A)       | C              | Observation: The facility does not employ a certified food protection manager. The employee is registered for a CFPM course on 6/13/2024. | 12/20/2024      |

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|-------------|-------------------|----------------|---------|-----------------|

**Inspection Published Comment:**

A physical Recheck inspection was conducted. The person in charge agreed to have the violation corrected by the assigned date.

Per the Johnson County Public Health Policy on Repeat Risk Factor violations, a Warning letter has been issued for violation no: #2. See the official letter for compliance details.


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_2CertifiedFoodProtectionManager | 2 Certified Food Protection Manager |



Valerie Martin  
Person In Charge



Ahmed Mohammed  
Inspector