



Food Establishment Inspection Report

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| 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 | 5 2 | Date: 12/17/2024 Time In: 1:17 PM Time Out: 2:00 PM |
| Establishment: WILDWOOD SMOKEHOUSE & SALOON | Address: 4919 WALLEYE DR SE | City/State: Iowa City, IA | Zip: 52240 |
| License/Permit#: 206665 - Food Service Establishment License | Permit Holder: DUCK INN LLC | Inspection Reason: Routine | Est. Type: Restaurants |
| | | | Telephone: 3193331750 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

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| 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 N/O 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 OUT, (*) 10. Hand washing sinks properly supplied and accessible IN Approved Source 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/O Protection from Contamination | 15. Food separated and protected (Cross Contamination and Environmental) OUT, (*), R 16. Food contact surfaces: cleaned and sanitized OUT 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 N/O 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*) 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 N/A 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.

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| 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 IN 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 IN 44. Utensils, equipment, and linens: properly stored dried and handled OUT 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use IN Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 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 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 |
|-------------|-------------------|----------------|---|-----------------|
| 9. | 3-301.11(B)(D)(E) | P | Observation: Food employees have been observed handling bread with bare hands. Corrected by: The inspector discussed bare-hand contact with the employee. Employee washed hands and donned gloves before returning to handle food. Food items are voluntarily discarded. | COS |
| 15. | 3-302.11(A)(2) | P | Observation: Raw eggs are stored above beef steaks in the walk-in cooler. Corrected by: The person in charge arranged storage so eggs are stored below steaks. | COS |
| 16. | 4-601.11(A) | PF | Observation: The interior of the ice machine contained debris buildup. | 12/27/2024 |
| 22. | 3-501.16(A)(2) | P | Observation: Diced tomatoes (44F) and sliced tomatoes (42.9F) were not being held at proper temperatures at the to-go station. Corrected by: The person in charge voluntarily discarded the items. | COS |
| 23. | 3-501.18 | P | Observation: Multiple house-made sauces held beyond the 7-day limit for house-made foods. Corrected by: The person in charge voluntarily discarded items. | COS |

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|-------------|------------------------|----------------|---|-----------------|
| 44. | 4-901.11 | C | Observation: Ice buckets were not stored in a self-drying position. | 12/27/2024 |
| 57. | Iowa Code Section 137F | C | Observation: The current Food Inspection Report is not posted. | 12/27/2024 |

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 12/27/2024 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:

#15. The person in charge agrees to ensure employees are retrained on the storage of raw and ready-to-eat foods.

#23. The person in charge agrees to retrain employees on the shelf life of prepared and opened foods on-site.

Follow-up will be completed on or after 12/27/2024 by Physical Recheck.

The following guidance documents have been issued:

| Document Name | Description |
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| DIA_15FoodSeparatedAndProtectedEnglish | 15 Food Separated and Protected English |
| DIA_16FoodContactSurfacesCleanedAndSanitized | 16 Food Contact Surfaces Cleaned and Sanitized |
| DIA_22ProperColdHoldingTemperatures | 22 Proper Cold Holding Temperatures |
| DIA_23ProperDatemarkingAndDisposition | 23 Proper Datemarking and Disposition |
| DIA_23TemperatureControlForSafetyDefinition | 23 Temperature Control For Safety Definition |
| DIA_9NoBareHandContactWithRTEFoods | 9 No Bare Hand Contact With RTE Foods |



Paul McDermott
Person In Charge



Ahmed Mohammed
Inspector