



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	7 4	Date: 2/10/2025 Time In: 10:45 AM Time Out: 1:40 PM
Establishment: BASTA	Address: 121 E IOWA AVE	City/State: IOWA CITY, IA	Zip: 52240
License/Permit#: 43671 - Food Service Establishment License	Permit Holder: JIMMY JACK MAC, INC.	Inspection Reason: Routine	Est. Type: Restaurants 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 OUT, R 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 OUT, (*) 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible OUT, (*), R 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 IN Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*) 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 IN 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 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 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.

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 N/O 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 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 IN 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 IN 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
5.	2-501.11	PF	Observation: Establishment does not have facility specific plans for responding to vomiting and diarrheal events.	2/20/2025
8.	2-301.14	P	Observation: An employee operating the dish machine did not wash his hands when going from dirty to clean dishes. Corrected by: Person in charge instructed this employee to wash his hands when switching from dirty to clean dishes. The incorrectly handled dishes were washed again.	COS
10.	5-205.11	PF	Observation: The drain is disconnected from the hand sink near the clean dishes in the dish pit area. Corrected by: Person in charge attached the pipe back to the hand sink. The hand sink now drains properly.	COS
15.	3-302.11(A)(1)	P	Observation: Raw beef steaks stored on over ready to eat pastas and salads. Corrected by: Person in charge removed the beef steaks from this location and stored them properly.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Rear kitchen dish machine cannot turn the irreversible temperature test strip black (>160 degrees). Front bar dish machine cannot turn the irreversible temperature test strip black (>160 degrees). Corrected by: Person in charge called EMS. EMS arrived on site and adjusted the machines until the reached temperatures greater than 160 for proper sanitation.	COS
22.	3-501.16(A)(2)	P	Observation: Wild rice for garnishing the soup of the day near the bread ovens is stored on the table at 58 degrees. Corrected by: Person in charge voluntarily discarded this item.	COS
23.	3-501.18	P	Observation: Beet salad 1/15, house made balsamic dressing 1/30 held past 7 days. Corrected by: Person in charge voluntarily discarded these products.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
43.	3-304.12	C	Observation: On the main upstairs prep line, a knife is stored wedged between the prep cutting board and a cooler next to it. Corrected by: Person in charge removed the knife and cleaned it. The knife was stored properly afterward.	COS
43.	3-304.12	C	Observation: At the bar, spoons and mixing utensils are stored in soda water. Corrected by: Person in charge removed these items, cleaned and sanitized them. They were then stored in a clean dry location.	COS
48.	4-204.115, 4-204.116, 4-204.117	PF	Observation: Establishment does not have high heat test strips for mechanical dish washing.	COS

Inspection Published Comment:
This is a Routine inspection.

A Physical recheck will occur on or after 2/20/2025 to verify corrections have been made.

Follow-up will be completed on or after 2/20/2025 by Physical Recheck.

The following guidance documents have been issued:



Ryan Harbaugh
Person In Charge



Tim James
Inspector