



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	12 4	Date: 2/10/2025 Time In: 12:10 PM Time Out: 2:30 PM
Establishment: HOKKAIDO RAMEN HOUSE	Address: 201 E 9TH ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 237547 - Food Service Establishment License	Permit Holder: HOKKAIDO CORALVILLE INC	Inspection Reason: Routine	Est. Type: 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 OUT 2. Certified Food Protection Manager OUT Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting OUT, R 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 IN 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/A 13. Food in good condition, safe, and unadulterated OUT, (*) 14. Required records available; shellstock tags, parasite destruction N/A Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) OUT, (*) 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 IN 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 OUT 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 OUT 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 OUT, (*) 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 OUT, (*) 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
1.	2-102.11(A)(B)(C)(1) & (C)(4-16)	PF	Observation: Persons in charge are not CFPM certified. Persons in charge were unable to answer questions about reheating, cooking, and cooling temperatures of foods in the restaurant. Describing the relationship between the prevention of foodborne illness and the management and control of the as related to handwashing procedures. Explaining correct procedures for cleaning and sanitizing utensils and food contact surfaces.	2/20/2025
2.	2-102.12(A)	C	Observation: The facility is found in violation of Code 2-102.11 (or 2-103.11) of the 2017 Food Code and all employees designated as the person in charge are not certified food protection managers.	2/20/2025
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreement available at the time of inspection.	2/20/2025
5.	2-501.11	PF	Observation: Establishment does not have a written site-specific procedure for the cleanup of diarrhea and vomiting.	2/20/2025
10.	5-205.11	PF	Observation: Hand washing sink next to ware washing area had a metal pan of water stored within the sink basin. Corrected by: Person in charge removed metal pan to allow for easy access of handwashing sink.	COS
10.	5-205.11	PF	Observation: Hand washing sink in back prep area had food utensil's stored in the basin of the sink. Corrected by: Person in charge removed utensils from basin of handwashing sink.	COS
10.	6-301.12	PF	Observation: All handwashing sinks within the kitchen and back prep area lacked paper towels. Corrected by: Person in charge placed paper towels at all hand sinks.	COS
13.	3-101.11	P	Observation: Lemons and limes within walk-in cooler were visibly adulterated. Corrected by: Person in charge voluntary discarded adulterated foods.	COS
15.	3-302.11(A)(1)	P	Observation: Raw shell eggs stored above ready to eat ramen broth within walk in cooler. Corrected by: Person in charge moved raw shell eggs below ready to eat ramen broth to prevent contamination.	COS
15.	3-302.11(A)(1)	P	Observation: Raw chicken stored above ready to eat house made sauces within walk in cooler. Corrected by: Person in charge moved raw chicken below ready to eat sauces to prevent contamination.	COS
16.	4-601.11(A)	PF	Observation: Blade of can opener used 24 hours prior was visibly dirty. Corrected by: Person in charge moved can opener to dishwasher to be washed, rinsed, and sanitized.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Chlorine sanitizer solution within kitchen tested at 0PPM. Corrected by: Person in charge remade sanitizer solution and tested at the correct PPM.	COS
22.	3-501.16(A)(2)	P	Observation: Cooked rice not used for time as a public control held at an ambient temperature of 47.5 degrees on prep line. According to person in charge rice had only been out for 1 hour. Corrected by: Person in charge moved rice back to fridge for proper cold holding between uses.	COS
23.	3-501.17	PF	Observation: Multiple containers of house made sauces made over 24 hours prior lacked label with date item was made.	2/20/2025
24.	3-501.19(B)(1)(3)(4) & (C)(1)(4)(5)	P	Observation: Cooked sushi rice lacked label with time item was made and label for when rice should be discarded.	2/20/2025
24.	3-501.19(A)	PF	Observation: Approved written time as a public health control procedures for sushi rice is not available on site.	2/20/2025
28.	7-204.11	P	Observation: Chlorine sanitizer solution in bar area tested >200ppm. Corrected by: Person in charge remade sanitizer solution and tested at the correct PPM.	COS
28.	7-202.12(A)(B)	P	Observation: Pesticides not labeled for food service present in establishment Corrected by: Employee voluntarily discarded pesticides.	COS

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35.	3-501.12 & 3-501.13(D-E)	C	Observation: Thawing tuna held in vacuum seal within sushi low boy cooler. Corrected by: Thawing tuna was removed from vacuum seal.	COS
36.	4-204.112(A)-(D)	C	Observation: Both low boy coolers on prep line lack ambient air thermometers.	2/20/2025
37.	3-302.12	C	Observation: Multiple containers of house made and commercial sauces on prep line and sushi area lacked label with common name.	2/20/2025
37.	3-302.12	C	Observation: Bulk containers of flour, sugar, and rice within dry storage area lacked label with common name.	2/20/2025
41.	3-304.14	C	Observation: Sanitizer bucket in kitchen was stored on the floor. Corrected by: Person in charge moved sanitizer bucket 6 inches of the ground to prevent contamination	COS
41.	3-304.14	C	Observation: Visibly dirty wiping rags stored on cutting board in kitchen between uses. Corrected by: Person in charge moved dirty rags to sanitizer bucket for storage between uses.	COS
43.	3-304.12	C	Observation: Knives stored in gap between prep tables and worktables between uses. Corrected by: Employee moved knives moved to be stored on clean portion of worktable.	COS
43.	3-304.12	C	Observation: Scoops without designated handles stored in bulk sauce bins within walk in cooler. Corrected by: Person in charge removed scoops without designated handles from bulk sauce container's.	COS
47.	4-501.12	C	Observation: Cutting boards throughout kitchen have deep grooves and staining. Have boards resurfaced or replaced.	2/20/2025
48.	4-501.14, 4-501.15, 4-501.16, 4-501.18	C	Observation: Excessive debris builds up on the interior surfaces of dish machine within bar area.	2/20/2025
55.	6-501.113	C	Observation: Tools and unused equipment stored on shelves with food ingredients. Have items moved to storage in designated area away from food and food preparation.	2/20/2025
55.	6-501.12, 6-501.13	C	Observation: Excessive debris buildup on walls of kitchen, and grill vents.	2/20/2025
56.	6-403.11, 6-501.110	C	Observation: Employee phone stored on prep line. Corrected by: Person in charge moved phone to designated area to prevent contamination.	COS
57.	Iowa Code Section 137F	C	Observation: Previous inspection report not posted for public viewing at time of inspection.	2/20/2025

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 2/20/2025 to verify corrections have been made.

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

#3: Employee health reporting agreements will be verifiable and held on site for review.

#5: Written procedures for the clean-up of vomit and diarrheal incidents will be verifiable and held on site for review.

#10: Person in charge agrees to ensure handwashing sinks are maintained and easily accessible.

#23: Employees will be retrained on appropriate date marking procedures for house made foods.

The person in charge agrees to the following:

1) All employees designated as the person in charge will be certified food protection managers by 8/10/2025.

2) Register all employees designated as the person in charge for a certified food protection manager course or exam by 2/20/2025.


3) Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided. All future employees designated as the person in charge will be a certified food protection manager.

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

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English

DIA_10HandWashing SinksSuppliedAndAcc essible	10 Hand washing sinks properly supplied and accessible
DIA_13FoodInGoodC onditionSafeAndUnad ulterated	13 Food in Good Condition Safe and Unadulterated
DIA_15FoodSeparate dAndProtectedEnglis h	15 Food Separated and Protected English
DIA_16FoodContactS urfacesCleanedAndS anitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_1PersonInCharg eDemonstrationOfKn owledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_22ProperColdHol dingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatema rkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureC ontrolForSafetyDefinit ion	23 Temperature Control For Safety Definition
DIA_24TimeAsAPubli cHealthControl	24 Time as a Public Health Control
DIA_28ToxicSubstan cesIdentifiedStoredAn dUsed	28 Toxic substances identified stored and used
DIA_2CertifiedFoodPr otectionManager	2 Certified Food Protection Manager
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate
DIA_3ReportTheseFB ISymptomsPosterW_ Spanish	3 Report these FBI Symptoms Poster w_Spanish
DIA_48TestStrips	48 Test Strips
DIA_5ProceduresFor RespondingToVomitA ndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Zoey Chen
Person In Charge



Laura Sneller
Inspector