



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: 1/31/2025 Time In: 4:38 PM Time Out: 6:40 PM
Establishment: RAMEN BELLY, LLC.	Address: 1010 MARTIN ST	City/State: Iowa City, IA	Zip: 52245
License/Permit#: 198872 - Food Service Establishment License	Permit Holder: JOHN LIEU	Inspection Reason: Routine	Est. Type: Restaurants
Telephone: 3193218238 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 OUT, R 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 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/O 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, (*) 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 N/O 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures IN 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, (*), R 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 IN 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 OUT 39. Contamination prevented during food preparation, storage and display OUT 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 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 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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	2/10/2025
10.	5-205.11	PF	Observation: Single-use food containers are stored on the rim of the kitchen handwashing sink. Corrected by: The person in charge removed the food container.	COS
10.	5-205.11	PF	Observation: During the inspection, the bar hand sink was used as a dump sink. Corrected by: An employee removed debris and sanitized the sink. The person in charge spoke with employees regarding hand sink use.	COS
10.	6-301.14	C	Observation: The facilities hand sink lacks the proper handwashing signage. Corrected by: The Inspector provided temporary signage to be posted on the hand sink.	COS
15.	3-302.11(A)(1)	P	Observation: Raw beef is stored above ready-to-eat beef in the lowboy cooler across from the dishwashing machine. Corrected by: The person in charge arranged storage so raw beef is stored below ready-to-eat food.	COS
16.	4-601.11(A)	PF	Observation: The interior of the ice machine contained debris buildup.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Sanitizer tested at 0 ppm on the low-temperature chemical dish machine. The 3-bay sink will be utilized until the dish machine is fixed	2/3/2025
23.	3-501.17	PF	Observation: Several containers of prepared foods and sauces lacked date marking.	2/10/2025
28.	7-204.11	P	Observation: The bar spray bottle sanitizer tested too strong. Corrected by: The person in charge remade the sanitizer and tested it within the parameters.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multiple bottles of sauces lacked labels with the common food names.	2/10/2025
38.	6-202.15	C	Observation: The garage receiving door propped open while food containers were stored on the ground.	2/10/2025
39.	3-303.12	C	Observation: Several boxes and buckets of food are stored on the floor of the grage.	2/10/2025
47.	4-101.11(B-E)	C	Observation: Absorbent cardboard is used as liners in the garage 2-door freezer.	2/10/2025
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation. Corrected by: Sanitizer was provided at the correct concentration in the kitchen for use	COS

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/10/2025 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:

#3. The person in charge agrees to ensure employees are reviewed and sign the employee health reporting agreement.

#16. The person in charge agreed to train all kitchen staff on the sanitizer requirements for each food operation section of the store.

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

#28. The person in charge agrees to retrain employees on chemical sanitizer making, testing, and use.

Follow-up will be completed on or after 2/10/2025 by Physical Recheck.

The following guidance documents have been issued:



John Lieu
Person In Charge



Ahmed Mohammed
Inspector