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Food Establishment Inspection Report									
Johnson County Public Health	No. Of Risk Factor/Intervention	Date: 1/24/2025 Time In: 7:48 AM Time Out:7:52 AM							
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Interver								
Establishment: DAWG HOUSE, THE	Address: 125 S AUGUSTA AVE	City/State: OXFORD, IA	Zip: 52322		Telephone: 3198284379				
License/Permit#: 44038 - Food Service Establishment License	Permit Holder: DEBORAH RANSHAW	Inspection Reason: Follow Up-Letter of Correction	Est. Type:	Other	Risk Category: Risk Level 1 (Very Low)				

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Supervision		15. Food separated and protected (Cross Contamination and	N/C		
Person in charge present, demonstrates knowledge, and		Environmental)  16. Food contact surfaces: cleaned and sanitized			
performs duties  2. Certified Food Protection Manager	N/O	Proper disposition of returned, previously served, reconditioned, and	N/C		
Employee Health	unsafe food				
Management, food employee and conditional employee N/O knowledge, responsibilities and reporting		Potentially Hazardous Food Time/Temperature Control for Safety			
		18. Proper cooking time and temperatures	N/C		
Proper use of exclusions and restrictions	N/O	19. Proper reheating procedures of hot holding	N/C		
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/0		
Good Hygienic Practices	21. Proper hot holding temperatures				
Proper eating, tasting, drinking, or tobacco use	N/O	22. Proper cold holding temperatures	N/0		
7. No discharge from eyes, nose, and mouth	N/O	23. Proper date marking and disposition	N/0		
Control of Hands as a Vehicle of Contamination	24. Time as a public health control: procedures and records				
Hands clean and properly washed	N/O	Consumer Advisory			
No bare hand contact with ready to eat foods	N/O	25. Consumer advisory provided for raw or undercooked foods	N/0		
10. Hand washing sinks properly supplied and accessible	N/O	Highly Susceptible Populations			
Approved Source	26. Pasteurized foods used; prohibited foods not offered N/O				
11. Foods obtained from an approved source	N/O	Food/Color Additives and Toxic Substances			
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/		
13. Food in good condition, safe, and unadulterated		28. Toxic substances properly identified, stored and used	N/		
14. Required records available; shellstock tags, parasite destruction	N/O	Conformance with Approved Procedures			
Protection from Contamination	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/			
	OD DET	AIL PRACTICES			
Good Retail Practices are preventative measures to		ne addition of pathogens, chemicals, and physical objects into foods.			
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Safe Food and Water	control th	ne addition of pathogens, chemicals, and physical objects into foods.  Proper Use of Utensils	N/		
Safe Food and Water 30. Pasteurized eggs used where required		ne addition of pathogens, chemicals, and physical objects into foods.  Proper Use of Utensils  43. In use utensils: properly stored	_		
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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					
		FOODB	ORNE ILLNESS	RISK FACTORS AND PUBLIC HEA	LTH INTERVENTIONS					
Item Number	Violation of Code	Priority Level		Comment		Correct By Date				
	Good	Retail Practices are	e preventative meas	GOOD RETAIL PRACTICES ures to control the addition of pathogens, or	hemicals, and physical objects into foods.					
Item Number	Violation of Code	Priority Level		Comment		Correct By Date				
	Inspection Published Comment: Response to Letter of Correction has been received and is attached to this report.									
#5. Written procedures for the clean-up of vomit and diarrheal incidents were provided.										
The following guidance documents have been issued:										
					Lauranelle					
		Ranshaw n In Charge			Laura Sneller Inspector					