



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	3	Date: 1/28/2025 Time In: 10:25 AM Time Out: 11:15 AM	
	No. Of Repeat Factor/Intervention Violations	2		
Establishment: STATION II, THE	Address: 620 MEADE DR	City/State: North Liberty, IA	Zip: 52317	Telephone: 3196658516
License/Permit#: 114784 - Food Service Establishment License, 114785 - Retail Food Establishment License	Permit Holder: THE STATION LLC	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 3 (Medium), Risk Level 1 (Very Low)

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	15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*), R
1. Person in charge present, demonstrates knowledge, and performs duties		IN
2. Certified Food Protection Manager		IN
Employee Health	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		OUT
4. Proper use of exclusions and restrictions		IN
5. Procedures for responding to vomiting and diarrheal events		IN
Good Hygienic Practices	Potentially Hazardous Food Time/Temperature Control for Safety	
6. Proper eating, tasting, drinking, or tobacco use	18. Proper cooking time and temperatures	IN
7. No discharge from eyes, nose, and mouth	19. Proper reheating procedures of hot holding	N/O
Control of Hands as a Vehicle of Contamination	20. Proper cooling time and temperatures	N/O
8. Hands clean and properly washed	21. Proper hot holding temperatures	IN
9. No bare hand contact with ready to eat foods	22. Proper cold holding temperatures	IN
10. Hand washing sinks properly supplied and accessible	23. Proper date marking and disposition	OUT, (*), R
Approved Source	24. Time as a public health control: procedures and records	N/A
11. Foods obtained from an approved source		
12. Foods received at proper temperatures	Consumer Advisory	
13. Food in good condition, safe, and unadulterated	25. Consumer advisory provided for raw or undercooked foods	N/A
14. Required records available; shellstock tags, parasite destruction		
Protection from Contamination	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

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	Proper Use of Utensils	
30. Pasteurized eggs used where required	43. In use utensils: properly stored	
31. Water and ice from approved source	44. Utensils, equipment, and linens: properly stored dried and handled	
32. Variance obtained for specialized processing methods	45. Single-use/single service articles: properly stored and used	
Food Temperature Control	46. Slash-resistant and cloth glove use	
33. Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	
35. Approved thawing methods	48. Warewashing facilities: installed, maintained, and used; test strips	
36. Thermometers provided and accurate	49. Non-food contact surfaces clean	
Food Identification	Physical Facilities	
37. Food properly labeled; original container	50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination	51. Plumbing installed; proper backflow devices	IN
38. Insects, rodents, and animals not present/outer openings protected	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	55. Physical facilities installed, maintained, and clean	OUT, (*)
42. Washing fruits and vegetables	56. Adequate ventilation and lighting; designated areas used	IN
	57. Licensing; posting licenses and reports; smoking	IN

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 employee health forms on site at time of inspection.	2/7/2025
15.	3-302.11(A)(1)	P	Observation: Raw chicken stored above pizza in 2 door cooler within kitchen. Corrected by: Person in charge moved raw chicken below pizza to prevent contamination.	COS
23.	3-501.17	PF	Observation: Multiple containers of commercial sauces lacked label with date item was opened. Corrected by: Person in charge labeled sauce containers with date item was opened.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Bulk storage container of chicken breading within kitchen lacked label with common name. Corrected by: Person in charge labeled container with common name.	COS
41.	3-304.14	C	Observation: Dirty wiping cloth was stored on pizza cutting board. Corrected by: Person in charge moved dirty wiping cloth to sanitizer bucket for storage between uses.	COS
55.	6-501.16	C	Observation: Drying mop stored in basin of mop sink. Corrected by: Person in charge inverted mop to allow for proper drying.	COS

Inspection Published Comment:

Routine inspection conducted. A letter of correction has been issued for violation #3. See letter for compliance details.

The following guidance documents have been issued:

Document Name	Description
3 Employee Health Reporting Agreement English	3 Employee Health Reporting Agreement English
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_3ReportTheseFBI SymptomsPosterW_Spanish	3 Report these FBI Symptoms Poster w_Spanish



Mary Paig
Person In Charge



Laura Sneller
Inspector