



## Food Establishment Inspection Report

Johnson County Public Health  <b>855 S Dubuque ST STE 113</b> <b>Iowa City, IA 52240-0083</b>	<b>No. Of Risk Factor/Intervention Violations</b> <div style="border: 1px solid black; text-align: center; width: 20px; margin: 0 auto;">2</div>	<b>Date: 3/25/2025</b> <b>Time In: 11:58 AM</b> <b>Time Out: 1:40 PM</b>
<b>Establishment: FOOD &amp; NUTRITION SERVICES DEPT.</b>	<b>Address: 200 HAWKINS DR</b>	<b>City/State: IOWA CITY, IA</b>
<b>License/Permit#:</b> <b>44618 - Food Service Establishment License</b>	<b>Permit Holder: UNIVERSITY OF IOWA HOSPITALS &amp; CLINICS</b>	<b>Est. Type: Restaurants</b> <b>Risk Category: Risk Level 4 (High)</b>

### 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

<b>Supervision</b>		
1. Person in charge present, demonstrates knowledge, and performs duties	IN	
2. Certified Food Protection Manager	IN	
<b>Employee Health</b>		
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	IN	
<b>Good Hygienic Practices</b>		
6. Proper eating, tasting, drinking, or tobacco use	N/O	
7. No discharge from eyes, nose, and mouth	IN	
<b>Control of Hands as a Vehicle of Contamination</b>		
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	IN	
<b>Approved Source</b>		
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	
<b>Protection from Contamination</b>		
15. Food separated and protected (Cross Contamination and Environmental)	IN	
16. Food contact surfaces: cleaned and sanitized	IN	
17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN	
<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>		
18. Proper cooking time and temperatures	IN	
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	OUT, (*), R	
23. Proper date marking and disposition	IN	
24. Time as a public health control: procedures and records	IN	
<b>Consumer Advisory</b>		
25. Consumer advisory provided for raw or undercooked foods	IN	
<b>Highly Susceptible Populations</b>		
26. Pasteurized foods used; prohibited foods not offered	N/A	
<b>Food/Color Additives and Toxic Substances</b>		
27. Food additives: approved, properly stored, and used	N/A	
28. Toxic substances properly identified, stored and used	IN	
<b>Conformance with Approved Procedures</b>		
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.

<b>Safe Food and Water</b>		
30. Pasteurized eggs used where required	IN	
31. Water and ice from approved source	IN	
32. Variance obtained for specialized processing methods	N/A	
<b>Food Temperature Control</b>		
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	
<b>Food Identification</b>		
37. Food properly labeled; original container	IN	
<b>Prevention of Food Contamination</b>		
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	N/A	
<b>Proper Use of Utensils</b>		
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/O	
<b>Utensils, Equipment, and Vending</b>		
47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT	
48. Warewashing facilities: installed, maintained, and used; test strips	IN	
49. Non-food contact surfaces clean	IN	
<b>Physical Facilities</b>		
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	

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
8.	2-301.14	P	Observation: A dishwashing employee in the main kitchen failed to wash their hands before putting on gloves and handling dishes.  Corrected by: The inspector informed the person in charge about the proper handwashing procedure, after which the employee adhered to the correct protocol.	COS
22.	3-501.16(A)(2)	P	Observation: The reach-in cooler at Melrose Deli contained chicken tarragon salad and chicken pico pasta stored at 52°F and 48°F, respectively.  Observation: A deli fried chicken container in the cold bar of the SFCH was stored at 58°F.  Corrected by: The person in charge voluntarily discarded the items.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
47.	4-401.11(A) (B), 4.402.11, 4-402.12, 4-501.11	C	Observation: The reach-in cooler at the Melrose Deli is unable to maintain a temperature below 41°F. No temperature-controlled for safety (TCS) foods should be stored in the cooler until it is repaired or replaced.	4/4/2025

**Inspection Published Comment:**

This on-site visit is routine. The person in charge agreed to have the violation corrected by the assigned date.

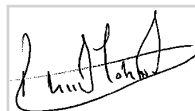
**Long-Term Corrective Actions:**

The following item is a repeat risk factor violation. The person in charge stated they will implement the following long-term corrective actions:

#22. The person in charge agreed to train all kitchen staff on the proper cold holding of house-made food items.

The following guidance documents have been issued:

Document Name	Description
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed


Douglas Robertson  
Person In Charge

Ahmed Mohammed  
Inspector