



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 <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">2</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">2</div>	Date: 3/12/2025 Time In: 2:30 PM Time Out: 4:10 PM
Establishment: VESTA	Address: 849 QUARRY RD	City/State: CORALVILLE, IA	Zip: 52241
License/Permit#: 44605 - Food Service Establishment License	Permit Holder: FRITZ CO	Inspection Reason: Routine	Telephone: 3193383782 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 IN 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 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 IN 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) IN 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 IN 20. Proper cooling time and temperatures N/O 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 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 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 N/O 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 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 IN	Proper Use of Utensils 43. In use utensils: properly stored OUT, (*) 44. Utensils, equipment, and linens: properly stored dried and handled OUT, (*) 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 IN 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 OUT, (*) 57. Licensing; posting licenses and reports; smoking OUT
--	--

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
16.	4-601.11(A)	PF	Observation: Interior of ice machine had debris built up on top upper portion.	3/22/2025
23.	3-501.17	PF	Observation: Multiple commercial containers within walk in cooler lacked label with date item was opened.	3/22/2025
23.	3-501.17	PF	Observation: Sliced tomatoes, stroganoff sauce, cooked elk, and lettuce within top prep kitchen cooler. Made over over 24 hours prior lacked label with date item was made. Corrected by: Employee labeled foods with date item was made.	3/22/2025
23.	3-501.18	P	Observation: Multiple house made sauces in walk in cooler, low boy coolers, and stand up Pepsi fridge: cocaine sauce (3/1), southwest ranch (2/28), chippy sauce (2/5), 1,000 island (2/2), mango aioli (2/13), Mango vinaigrette (2/22), caser (2/16), ranch (1/13), Wasabi (1/30) held past 7 day limit for in house prepared foods. Corrected by: Employee voluntary discarded outdated sauces.	3/15/2025

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Bulk container of powdered sugar next to dry storage shelf lacked label with common name. corrected by: Employee labeled container with common name.	COS
43.	3-304.12	C	Observation: Bar tongs and utensils stored in cup of still water at bar. Corrected by: Employee moved utensils from still water and placed on clean portion of bar for storage between uses.	COS
43.	3-304.12	C	Observation: Spoon handle stored in contact with container of kale within low boy cooler. Corrected by: Employee removed spoon with handle in contact with food.	COS
44.	4-903.11(A)(B)(D)	C	Observation: Pots and Pans were not inverted while in storage to prevent contamination. Corrected by: Employee inverted pots and pans to prevent contamination.	COS
48.	4-303.11		Observation: At time of inspection Quaternary sanitizer was not prepared. Corrected by: Employee made up Quaternary sanitizer and tested at the correct concentration.	COS
56.	6-403.11, 6-501.110	C	Observation: Employee personal speaker stored on shelf next to food equipment . Corrected by: Employee moved speaker to designated area.	COS
57.	Iowa Code Section 137F	C	Observation: Latest inspection report not posted for public viewing.	3/22/2025

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 3/22/2025 to verify corrections have been made.

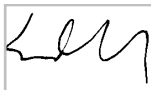
Per Johnson County Public Health policy on repeat Risk Factor Violations out of compliance on three or more routine inspections a Warning Letter has been issued for violation #16,#23,#41,#43. See official letter for compliance details.

Discussions with Management:

#23. At time of future inspections items held onsite without date marking may be discarded.

Follow-up will be completed on or after 3/22/2025 by Physical Recheck.

The following guidance documents have been issued:

A handwritten signature in black ink, appearing to be 'Seth Hersey', enclosed within a rectangular box.

Seth Hersey
Person In Charge

A handwritten signature in blue ink, appearing to be 'Laura Sneller', enclosed within a rectangular box.

Laura Sneller
Inspector