



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	0	Date: 3/20/2025 Time In: 9:49 AM Time Out: 9:52 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: WIG & PEN PIZZA PUB	Address: 1220 HIGHWAY 6 W	City/State: Iowa City, IA	Zip: 52246	Telephone: 3193542767
License/Permit#: 42690 - Food Service Establishment License	Permit Holder: GFP, INC	Inspection Reason: Follow Up-Letter of Correction	Est. Type: Restaurants	Risk Category: Risk Level 3 (Medium)

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)	N/O
1. Person in charge present, demonstrates knowledge, and performs duties		N/O
2. Certified Food Protection Manager	16. Food contact surfaces: cleaned and sanitized	N/O
Employee Health	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	Potentially Hazardous Food Time/Temperature Control for Safety	
4. Proper use of exclusions and restrictions	18. Proper cooking time and temperatures	IN
5. Procedures for responding to vomiting and diarrheal events	19. Proper reheating procedures of hot holding	N/O
Good Hygienic Practices	20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	21. Proper hot holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	22. Proper cold holding temperatures	N/O
Control of Hands as a Vehicle of Contamination	23. Proper date marking and disposition	N/O
8. Hands clean and properly washed	24. Time as a public health control: procedures and records	N/O
9. No bare hand contact with ready to eat foods	Consumer Advisory	
10. Hand washing sinks properly supplied and accessible	25. Consumer advisory provided for raw or undercooked foods	N/O
Approved Source	Highly Susceptible Populations	
11. Foods obtained from an approved source	26. Pasteurized foods used; prohibited foods not offered	N/O
12. Foods received at proper temperatures	Food/Color Additives and Toxic Substances	
13. Food in good condition, safe, and unadulterated	27. Food additives: approved, properly stored, and used	N/O
14. Required records available; shellstock tags, parasite destruction	28. Toxic substances properly identified, stored and used	N/O
Protection from Contamination	Conformance with Approved Procedures	
	29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O

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

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
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Inspection Published Comment:

A response to the Letter of Correction has been received and is attached to this report.

Item #18: The establishment has submitted a completed non-continuous cooking procedure for the chicken breast to the inspector, who has reviewed and approved it.

The following guidance documents have been issued:



Chris Qurrey
Person In Charge



Ahmed Mohammed
Inspector