



## Food Establishment Inspection Report

Johnson County Public Health  <b>855 S Dubuque ST STE 113</b> <b>Iowa City, IA 52240-0083</b>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">No. Of Risk Factor/Intervention Violations</td> <td style="width: 50%; text-align: center;">7</td> </tr> <tr> <td>No. Of Repeat Factor/Intervention Violations</td> <td style="text-align: center;">5</td> </tr> </table>	No. Of Risk Factor/Intervention Violations	7	No. Of Repeat Factor/Intervention Violations	5	Date: 4/17/2025 Time In: 1:43 PM Time Out: 3:00 PM
No. Of Risk Factor/Intervention Violations	7					
No. Of Repeat Factor/Intervention Violations	5					
<b>Establishment: RED GINGER</b>	<b>Address: 1301 S GILBERT ST</b>	<b>City/State: Iowa City, IA</b>	<b>Zip: 52240</b>	<b>Telephone: 9179698176</b>		
<b>License/Permit#: 174496 - Food Service Establishment License</b>	<b>Permit Holder: JINGWEI JIANG</b>	<b>Inspection Reason: Routine</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 OUT, R 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 IN 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, (*), R 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible OUT <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 IN <b>Protection from Contamination</b>	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*) 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 N/O 21. Proper hot holding temperatures IN 22. Proper cold holding temperatures OUT, (*), R 23. Proper date marking and disposition OUT, R 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 OUT, (*), R <b>Conformance with Approved Procedures</b> 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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### 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 N/A 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 OUT, (*) 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 OUT, (*) 42. Washing fruits and vegetables IN	<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 OUT, (*) 49. Non-food contact surfaces clean OUT <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 OUT 56. Adequate ventilation and lighting; designated areas used OUT 57. Licensing; posting licenses and reports; smoking IN
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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

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
1.	2-103.11(A)-(N) & (P)	PF	<p>Observation: The person in charge was not able to ensure that</p> <ul style="list-style-type: none"> <li>- Employees are effectively cleaning their hands by routinely monitoring the employees' handwashing.</li> <li>- Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, PH, temperature, and exposure time for chemical sanitizing.</li> <li>- Employees are properly trained in food safety.</li> <li>- Employees are properly cooking time/temperature-control for safety food through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated.</li> <li>- Food employees and conditional employees are informed in a verifiable manner of their responsibility to report by law to the person in charge.</li> </ul>	4/27/2025
8.	2-301.14	P	<p>Observation: Two food employees didn't wash their hands before wearing gloves and handling food.</p> <p>Corrected by: The inspector discussed with the person in charge the appropriate handwashing procedure, and the employee followed the procedure.</p>	COS
10.	5-205.11	PF	<p>Observation: A leak was observed beneath the handwashing sink located across from the walk-in cooler.</p>	4/27/2025
10.	5-205.11	PF	<p>Observation: The handwashing sink next to the fryer was obstructed by a kitchen utensil placed over a box, making it inaccessible at the time of inspection.</p> <p>Corrected by: The person in charge removed the items from the hand sink.</p>	COS
10.	5-202.12(A)	PF	<p>Observation: The handwashing sink located across from the walk-in cooler was found to be without hot water at the time of inspection.</p>	4/27/2025
16.	4-501.112	PF	<p>Observation: The kitchen high-temperature dish machine was not reaching 160°F as indicated by a high-heat test strip.</p> <p>Correction: The dish machine was serviced and successfully reached above 160°F, as confirmed by a high-heat test strip.</p>	COS
22.	3-501.16(A)(2)	P	<p>Observation: All raw seafood containers and vacuum-sealed fish in the sushi section—specifically in the facility's two low-boy coolers and two display coolers—were measured above 41°F.</p> <p>Corrected By: The Person in Charge (PIC) stated that the items had been in the units for less than four hours. The PIC promptly relocated the affected containers to the main refrigeration unit to ensure they returned to a safe holding temperature.</p>	COS
22.	3-501.16(A)(2)	P	<p>Observation: The main kitchen lowboy refrigeration unit contained raw chicken and raw shrimp containers stored at 45°F and 57°F, respectively.</p> <p>Corrected By: The Person in Charge (PIC) stated that the items had been in the units for less than three hours. The PIC promptly relocated the affected containers to the main refrigeration unit to ensure they returned to a safe holding temperature.</p>	COS
23.	3-501.17	PF	<p>Observation: Several containers of prepared foods stored in the walk-in cooler were observed without required date marking.</p>	4/27/2025
28.	7-204.11	P	<p>Observation: The sushi section bucket sanitizer concentration exceeded 200 PPM, making it too strong for safe use.</p> <p>Corrected by: The person in charge remade the sanitizer and verified that it was within the proper concentration parameters</p>	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		<p>Observation: Thawing vacuum-sealed fish stored under vacuum seal.</p> <p>Corrected by: Fish had been thawing for less than 2 hours. Vacuum seals were broken on packages to allow air to be exchanged.</p>	COS
41.	3-304.14	C	<p>Observation: Sanitizer solution bucket stored on the floor of the sushi section of the facility.</p> <p>Corrected by: The person in charge placed the bucket on a table &gt;6in off of the floor.</p>	COS

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: All of the sushi section coolers of the facility were unable to maintain a temperature below 41°F. No temperature-controlled for safety (TCS) foods should be stored in the coolers until they are repaired or replaced.	4/27/2025
47.	4-201.11	C	Observation: Absorbent paper towels were being used as liners in direct contact with seafood items in multiple containers within the sushi section of the facility. These materials are not approved for use as food contact surfaces.	4/27/2025
47.	4-501.12	C	Observation: Excessive scratching, scoring, and discoloring on the kitchen portable white cutting board prevent effective sanitization. The person in charge agreed to resurface or replace the boards.	4/27/2025
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for chlorine sanitizer. Corrected by: Test strips provided.	COS
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation. Corrected by: Sanitizer was provided at the correct concentration in the kitchen for use.	COS
49.	4-601.11(B)(C), 4-602.13	C	Observation: The shelving units inside the walk-in cooler had an excessive buildup of dust, debris, and rust on their surfaces, posing a potential contamination risk.	4/27/2025
55.	6-501.12, 6-501.13	C	Observation: Food and debris buildup on floors under walk-in freezer shelves.	4/27/2025
56.	6-305.11	C	Observation: An employee's cell phone was observed above the microwave in the kitchen.	4/27/2025

**Inspection Published Comment:**

This on-site visit is routine. A physical recheck will occur on or after 4/27/2025 to verify corrections have been made.

**Long-Term Corrective Actions:**

The following items are repeat risk factor violations. 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.

#28. The person in charge agrees to retrain employees on chemical substance labeling, storing, and use.

A Risk Control Plan has been issued for violations #1, #8, and #23 The inspector provided a copy of a Risk Control Plan to PIC.

Follow-up will be completed on or after 4/27/2025 by Follow Up-Risk Control Plan.

**The following guidance documents have been issued:**

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_14ParasiteDestructionRequirements	14 Parasite Destruction Requirements
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_1PersonInChargeDemonstrationOfKnowledgeDuties	1 Person in Charge Demonstration of Knowledge Duties
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDateMarkingAndDisposition	23 Proper Date marking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_48TestStrips	48 Test Strips
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed

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

Sunny Dong  
Person In Charge

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

Ahmed Mohammed  
Inspector