

**Food Establishment Inspection Report**

Johnson County Public Health	No. Of Risk Factor/Intervention Violations	3	Date: 4/23/2025
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	2	Time In: 2:39 PM Time Out: 3:20 PM
Establishment: WIG & PEN PIZZA PUB	Address: 1220 HIGHWAY 6 W	City/State: Iowa City, IA	Zip: 52246
License/Permit#: 42690 - Food Service Establishment License	Permit Holder: GFP, INC	Inspection Reason: Routine	Est. Type: Restaurants
		Telephone: 3193542767	
		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

<b>Supervision</b>		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	OUT, (*), R
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
<b>Employee Health</b>		<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	IN
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	OUT, (*)	22. Proper cold holding temperatures	OUT, (*), R
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	IN
<b>Control of Hands as a Vehicle of Contamination</b>		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	<b>Consumer Advisory</b>	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	IN	<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	<b>Food/Color Additives and Toxic Substances</b>	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction	N/A	<b>Conformance with Approved Procedures</b>	
<b>Protection from Contamination</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>		<b>Proper Use of Utensils</b>	
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored	IN
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	IN
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	IN
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	IN	<b>Utensils, Equipment, and Vending</b>	
34. Plant food properly cooked for hot holding	IN	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
<b>Food Identification</b>		<b>Physical Facilities</b>	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	IN
<b>Prevention of Food Contamination</b>		51. Plumbing installed; proper backflow devices	IN
38. Insects, rodents, and animals not present/outer openings protected	IN	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	IN	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	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
6.	2-401.11	C	Observation: An employee drink with no tight-fitting lid is stored on the top of the ice machine by the prep sink.  Corrected by: The person in charge discarded the staff drink.	COS
16.	4-601.11(A)	PF	Observation: The interior of the ice machine contained debris buildup.  Corrected by: The person in charge had the baffle cleaned and sanitized.	COS
16.	4-601.11(A)	PF	Observation: Debris built up on the blade of the tabletop can opener and vegetable dicer. Per the person in charge, the can opener and vegetable dicer had not been used that day.  Corrected by: The can opener and vegetable dicer were sent to be washed, rinsed, and sanitized before being put back into storage.	COS
22.	3-501.16(A)(2)	P	Observation: A container of cheese was observed stored in the lowboy refrigeration unit at a temperature of 43.2°F, which is above the recommended cold holding temperature.  Corrected by: The person in charge (PIC) stated that the container had been in the unit for less than two hours. The PIC promptly relocated the lettuce container to the main refrigeration unit to ensure it returns to a safe holding temperature.	COS

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**Inspection Published Comment:**

This on-site visit is routine. No further action is needed.



**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:

#16. The person in charge agreed to discuss proper cleaning of equipment before being placed into storage.

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

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures


Chris Qurrey  
Person In Charge

Ahmed Mohammed  
Inspector