

**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	1	Date: 5/8/2025 Time In: 1:46 PM Time Out: 2:10 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: DEFY IOWA CITY	Address: 851 HIGHWAY 6 E	City/State: Iowa City, IA	Zip: 52240	Telephone: 3195196309
License/Permit#: 254696 - Food Service Establishment License	Permit Holder: LION TAMER, LLC	Inspection Reason: Pre-Opening	Est. Type:	Risk Category: Risk Level 1 (Very Low)

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		N/O	
2. Certified Food Protection Manager		N/A	
Employee Health			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		IN	
4. Proper use of exclusions and restrictions		N/O	
5. Procedures for responding to vomiting and diarrheal events		IN	
Good Hygienic Practices			
6. Proper eating, tasting, drinking, or tobacco use		N/O	
7. No discharge from eyes, nose, and mouth		IN	
Control of Hands as a Vehicle of Contamination			
8. Hands clean and properly washed		N/O	
9. No bare hand contact with ready to eat foods		N/A	
10. Hand washing sinks properly supplied and accessible		OUT	
Approved Source			
11. Foods obtained from an approved source		N/O	
12. Foods received at proper temperatures		N/O	
13. Food in good condition, safe, and unadulterated		N/O	
14. Required records available; shellstock tags, parasite destruction		N/O	
Protection from Contamination			
15. Food separated and protected (Cross Contamination and Environmental)		N/O	
16. Food contact surfaces: cleaned and sanitized		IN	
17. Proper disposition of returned, previously served, reconditioned, and unsafe food		N/O	
Potentially Hazardous Food Time/Temperature Control for Safety			
18. Proper cooking time and temperatures		N/A	
19. Proper reheating procedures of hot holding		N/A	
20. Proper cooling time and temperatures		N/A	
21. Proper hot holding temperatures		N/A	
22. Proper cold holding temperatures		N/O	
23. Proper date marking and disposition		N/O	
24. Time as a public health control: procedures and records		N/A	
Consumer Advisory			
25. Consumer advisory provided for raw or undercooked foods		N/A	
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		N/O	
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				Proper Use of Utensils			
30. Pasteurized eggs used where required		N/A		43. In use utensils: properly stored		N/O	
31. Water and ice from approved source		IN		44. Utensils, equipment, and linens: properly stored dried and handled		N/O	
32. Variance obtained for specialized processing methods		N/A		45. Single-use/single service articles: properly stored and used		N/O	
Food Temperature Control				46. Slash-resistant and cloth glove use		N/A	
33. Proper cooling methods used; adequate equipment for temperature control		N/O		Utensils, Equipment, and Vending			
34. Plant food properly cooked for hot holding		N/A		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		N/O	
35. Approved thawing methods		N/A		48. Warewashing facilities: installed, maintained, and used; test strips		OUT	
36. Thermometers provided and accurate		N/O		49. Non-food contact surfaces clean		N/O	
Food Identification				Physical Facilities			
37. Food properly labeled; original container		N/O		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		N/O		52. Sewage and waste water properly disposed		N/O	
39. Contamination prevented during food preparation, storage and display		N/O		53. Toilet facilities; properly constructed, supplied, and cleaned		IN	
40. Personal cleanliness		N/O		54. Garbage and refuse properly disposed; facilities maintained		IN	
41. Wiping cloths: properly used and stored		N/O		55. Physical facilities installed, maintained, and clean		IN	
42. Washing fruits and vegetables		N/A		56. Adequate ventilation and lighting; designated areas used		IN	
				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
10.	5-203.11(A), 5-204.11	PF	Observation: A designated hand-washing sink, as indicated on the floor plan submitted with the food license application dated 2/24/2025, was not installed as represented.	5/18/2025

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
48.	4-301.12	PF	Observation: The 3-compartment sink indicated on the floor plan submitted with the food license application dated 2/24/2025 was not installed as represented.	5/18/2025


**Inspection Published Comment:
License Not Approved**

The food service license is not approved at this time due to a Risk Factor Violation. The person in charge has agreed to correct items #10 and #48 to bring the establishment into compliance with Food Code requirements.


It is the responsibility of the person in charge to contact the inspector to schedule a follow-up pre-opening inspection for license approval.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_48TestStrips	48 Test Strips



Caitlyn Massae
Person In Charge



Ahmed Mohammed
Inspector