



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;">5</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">2</div>	Date: 4/29/2025 Time In: 1:53 PM Time Out: 2:33 PM
Establishment: FINKBINE GOLF COURSE CLUBHOUSE	Address: 1380 MELROSE AVE	City/State: Iowa City, IA	Zip: 52246
License/Permit#: 190463 - Food Service Establishment License	Permit Holder: UNIVERSITY OF IOWA	Inspection Reason: Routine	Est. Type: Restaurants 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		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, (*)
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18. Proper cooking time and temperatures	N/O
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
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	IN	22. Proper cold holding temperatures	OUT, (*)
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, (*), R
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	Consumer Advisory	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	IN
10. Hand washing sinks properly supplied and accessible	OUT, R	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
12. Foods received at proper temperatures	IN	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	OUT, (*)
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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	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
Food Temperature Control		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT
35. Approved thawing methods	OUT, (*)	48. Warewashing facilities: installed, maintained, and used; test strips	OUT
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination		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
10.	5-202.12(A)	PF	Observation: All main kitchen handwashing sinks were without hot water during inspection. Corrected by: The person in charge requested maintenance; one of the three sinks was supplied with hot water.	5/9/2025
10.	6-301.12	PF	Observation: The Hawks Nest hand sink was missing hand-drying provisions. Corrected by: Employee refilled towels.	COS
10.	5-205.11	PF	Observation: The main kitchen handwashing sink next to the food warmers was obstructed by a shelving unit, making it inaccessible at the time of inspection. Corrected by: Person in charge removed the shelving unit away from the sink	COS
16.	4-601.11(A)	PF	Observation: Debris built up on the blade of the tabletop can opener and the vegetable dicer. Per the person in charge, both items had not been used that day. Corrected by: Both items were sent to be washed, rinsed, and sanitized before being put back into storage.	COS
22.	3-501.16(A)(2)	P	Observation: Homemade sauce and coleslaw were stored in the service fridge at 49.9°F and 51°F, exceeding the safe cold holding limit of 41°F. Corrected by: PIC stated the items had been in the unit for more than four hours and voluntarily discarded them.	COS
22.	3-501.16(A)(2)	P	Observation: Lettuce, tomato, and cheese on the Hawks Nest salad bar were at 50°F, 48°F, and 48.7°F—above the 41°F cold holding limit. Corrected by: PIC said items were out <2 hours and moved them to the walk-in cooler.	COS
23.	3-501.18	P	Observation: Multiple house-made sauces held beyond the 7-day limit for house-made foods. Corrected by: The person in charge voluntarily discarded items.	COS
28.	7-102.11	PF	Observation: A multi-use spray bottle containing cleaner was observed without a label indicating the common name of its contents. Corrected by: The person in charge labeled the spray bottle with its contents.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Thawing vacuum-sealed fish stored under vacuum seal. Corrected by: The inspector discussed thawing procedures. The fish had been thawing for several days. The person in charge voluntarily discarded vacuum-sealed fish that were improperly thawed.	COS
47.	4-401.11(A) (B), 4-402.11, 4-402.12, 4-501.11	C	Observation: The service cooler near the kitchen's back door is unable to maintain a temperature below 41°F. No temperature-controlled for safety (TCS) foods should be stored in the cooler until it is repaired or replaced.	5/9/2025
48.	4-204.115, 4-204.116, 4-204.117	PF	Observation: No test strips were available at the time of inspection for the high-heat machine.	5/9/2025
48.	4-302.14, 4-501.116	PF	Observation: No test strips were available at the time of inspection for quaternary sanitizer.	5/9/2025

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 5/9/2025 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:

#10. The person in charge agreed to discuss handwashing sink requirements with the staff.

#23. The person in charge agrees to retrain employees on the shelf life of prepared and opened foods on-site.


Follow-up will be completed on or after 5/9/2025 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAcc essible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactS urfacesCleanedAndS anitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHol dingTemperatures	22 Proper Cold Holding Temperatures
DIA_23ProperDatema rkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureC ontrolForSafetyDefinit ion	23 Temperature Control For Safety Definition
DIA_28ToxicSubstan cesIdentifiedStoredAn dUsed	28 Toxic substances identified stored and used
DIA_48TestStrips	48 Test Strips



Rickey McCombs
Person In Charge



Ahmed Mohammed
Inspector