



## Food Establishment Inspection Report

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|--|---|---|
| Johnson County Public Health<br><br><b>855 S Dubuque ST STE 113</b><br><b>Iowa City, IA 52240-0083</b> | <b>No. Of Risk Factor/Intervention Violations</b><br><div style="text-align: right; font-weight: bold;">0</div> | <b>Date: 4/28/2025</b><br><b>Time In: 10:10 AM</b><br><b>Time Out: 10:40 AM</b> |
| <b>Establishment: GRANT WOOD ELEMENTARY</b>  | <b>Address: 1930 LAKESIDE DR</b>  | <b>City/State: IOWA CITY, IA</b>  |
| <b>License/Permit#: 43293 - Food Service Establishment License</b>                                     | <b>Permit Holder: IOWA CITY COMMUNITY SCHOOL DISTRICT</b>   | <b>Inspection Reason: Routine</b>   |
| <b>Zip: 52240</b>  |   | <b>Telephone: 3196881000</b>  |
| <b>Est. Type: Institutions</b>   |   | <b>Risk Category: Risk Level 3 (Medium)</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                             | IN  |  |
| 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   | IN  |  |
| 9. No bare hand contact with ready to eat foods  | IN  |  |
| 10. Hand washing sinks properly supplied and accessible  | IN  |  |
| <b>Approved Source</b>   |     |  |
| 11. Foods obtained from an approved source   | IN  |  |
| 12. Foods received at proper temperatures  | IN  |  |
| 13. Food in good condition, safe, and unadulterated  | IN  |  |
| 14. Required records available; shellstock tags, parasite destruction                                | N/A |  |
| <b>Protection from Contamination</b>   |     |  |
| 15. Food separated and protected (Cross Contamination and Environmental)                             | IN  |  |
| 16. Food contact surfaces: cleaned and sanitized   | IN  |  |
| 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   | N/A |  |
| 19. Proper reheating procedures of hot holding   | N/A |  |
| 20. Proper cooling time and temperatures   | N/A |  |
| 21. Proper hot holding temperatures  | IN  |  |
| 22. Proper cold holding temperatures   | IN  |  |
| 23. Proper date marking and disposition  | IN  |  |
| 24. Time as a public health control: procedures and records  | N/A |  |
| <b>Consumer Advisory</b>   |     |  |
| 25. Consumer advisory provided for raw or undercooked foods  | N/A |  |
| <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  | IN  |  |
| <b>Conformance with Approved Procedures</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/A |  |
| 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                              | N/A |  | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | IN  |  |
| 35. Approved thawing methods  | N/A |  | 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   | N/A |  | 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 |
|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

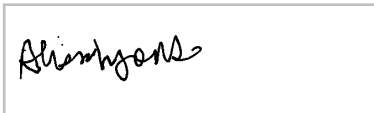
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|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

Inspection Published Comment:  
This is a Routine inspection.

The following guidance documents have been issued:



Alissa Lyons  
Person In Charge



Tim James  
Inspector