



## Food Establishment Inspection Report

Johnson County Public Health  <b>855 S Dubuque ST STE 113</b> <b>Iowa City, IA 52240-0083</b>	<b>No. Of Risk Factor/Intervention Violations</b> <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">3</div>	<b>Date:</b> 5/2/2025 <b>Time In:</b> 11:53 AM <b>Time Out:</b> 1:30 PM
	<b>No. Of Repeat Factor/Intervention Violations</b> <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">1</div>	
<b>Establishment:</b> Oyama Sushi	<b>Address:</b> 1853 Lower Muscatine Rd	<b>City/State:</b> Iowa City, IA
	<b>Zip:</b> 52240	<b>Telephone:</b>
<b>License/Permit#:</b> 238792 - Food Service Establishment License	<b>Permit Holder:</b> Oyama Sushi Wang's Inc	<b>Inspection Reason:</b> Routine
	<b>Est. Type:</b>	<b>Risk Category:</b> 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

<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	IN
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	IN	22. Proper cold holding temperatures	OUT, (*)
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	IN
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	OUT, (*), R	<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	OUT, (*)
14. Required records available; shellstock tags, parasite destruction	IN	<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	OUT
35. Approved thawing methods	OUT, (*)	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	OUT	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	OUT, (*)	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	OUT

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.	5-205.11	PF	Observation: Wiping cloths is stored on the rim of the main kitchen's hand-washing sink.  Corrected by: The person in charge removed the wiping cloths.	COS
22.	3-501.16(A)(2)	P	Observation: Shrimp (51°F) and pre-cooked pork (46.2°F) were observed stored in the kitchen's low-boy refrigeration unit at temperatures above the required 41°F or below for cold holding.  Corrected by: The person in charge stated that the items had been in the cooler since the previous day. The items were voluntarily discarded to prevent any potential food safety risk.	COS
22.	3-501.16(A)(2)	P	Observation: Cooked chicken (44°F), raw chicken (46°F), pork (44.3°F), and shrimp (43.4°F) were observed in the low-boy refrigeration unit at temperatures above the required cold-holding temperature of 41°F or below.  Corrected by: The person in charge stated that the items had been in the cooler for less than two hours. The items were returned to the main refrigeration unit to ensure proper cooling.	COS
28.	7-204.11	P	Observation: The sushi bar bucket sanitizer concentration exceeded 200 PPM, making it too strong for safe use.  Corrected by: The person in charge remade the sanitizer and verified that it was within the proper concentration parameters.	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)		Thawing vacuum-sealed fish stored under vacuum seal.  Corrected by: Fish had been thawing for less than 2 hours, Vacuum seal was broken on packages to allow air to be exchanged.	COS
40.	2-402.11	C	Observation: A food employee was observed with no form of effective hair restraints.	5/12/2025
41.	3-304.14	C	Observation: Wet wiping cloths used to sanitize surfaces were stored on tables between use.  Corrected by: The person in charge had the cloth stored in sanitizer between uses.	COS
47.	4-201.11	C	Observation: Absorbent towels used as food contact liners in containers of cooked chicken.  Corrected by: The towels were removed.	COS
47.	4-401.11(A) (B), 4-402.11, 4-402.12, 4-501.11	C	bservation: The left side of the kitchen's low-boy cooler, located across from the flat-top grill, was unable to maintain a temperature below 41°F. No temperature-controlled for safety (TCS) foods should be stored in this unit until it is capable of maintaining proper cold-holding temperatures.  Corrected by: The person in charge readjusted the cooler settings. After adjustment, the internal temperature was measured at 36°F.	COS
47.	4-501.12	C	Observation: Excessive scratching, scoring, and discoloring on the kitchen cutting board prevent effective sanitization. The person in charge agreed to resurface or replace the boards.	5/12/2025
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	5/12/2025

**Inspection Published Comment:**


This on-site visit is routine. A physical recheck will occur on or after 5/12/2025 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 with staff the requirements of nothing being stored in the basin of the handwashing sink. The person in charge agreed to discuss handwashing sink requirements with the staff.

The following guidance documents have been issued:

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

Wang Zhao  
Person In Charge

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

Ahmed Mohammed  
Inspector