



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: 20px; margin: 0 auto;">4</div>	Date: 4/30/2025 Time In: 12:09 PM Time Out: 12:45 PM
	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 20px; margin: 0 auto;">2</div>	
Establishment: ZIO JOHNNO'S	Address: 342 HIGHWAY 1 W	City/State: Iowa City, IA
	Zip: 52246	Telephone: 3193732400
License/Permit#: 183996 - Food Service Establishment License	Permit Holder: ELI KHAIRALLAH	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, (*), R
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/A
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	OUT, (*)
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	OUT, (*)
Good Hygienic Practices		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use	N/O	22. Proper cold holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	IN
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	OUT, (*), R	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	IN	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	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	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	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
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	OUT	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
9.	3-301.11(B)(D)(E)	P	Observation: A food employee was observed handling a ready-to-eat bacon sandwich with bare hands. Corrected by: The inspector addressed the issue with the employee, emphasizing proper food handling practices. The contaminated food was voluntarily discarded.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Low-temp dish machine tested at 0 ppm sanitizer—none detected during operation. Corrected by: Sanitizer container was empty; person in charge replaced it. Machine retested at 50 ppm.	COS
19.	3-403.11(B)	P	Observation: Alfredo sauce was reheated to 152.3°F by the person in charge. Corrected by: Sauce was reheated in the microwave to above 165°F within 2 hours. Inspector verified temperature before hot holding.	COS
20.	3-501.14(A)	P	Observation: Observation: Pans of in-house cooked pasta were temped at 50.4°F, 48.2°F, 42.8°F, and 53.8°F, not cooling to 41°F or below within the required 6 hours. Manager stated trays were placed on 4/25 and 4/29 to cool. Corrected by: Manager voluntarily discarded the pasta trays.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39.	3-303.12	C	Observation: Several boxes of food are stored on the floor of the walk-in cooler.	5/10/2025

Inspection Published Comment:

This on-site visit is routine. The person in charge agreed to have the violation corrected by the assigned date.

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 provide training to all kitchen staff on proper sanitizer concentration and usage requirements.

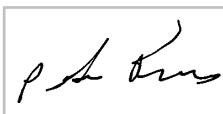
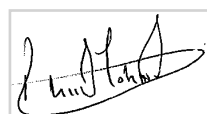
Discussions with management:

#19. Discussion with management about the reheating procedures with person in charge. The person in charge will monitor reheating foods to ensure that foods are reheated above 165°F within 2 hours.

#20. Discuss with management about the methods to cool in-house-made food that was being batch-made quickly. Cooling guidance documents were issued.

The following guidance documents have been issued:

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_19ProperReheatingForHotHolding	19 Proper Reheating For Hot Holding
DIA_20ProperCoolingTimeAndTemperature	20 Proper Cooling Time and Temperature
DIA_9NoBareHandContactWithRTEFoods	9 No Bare Hand Contact With RTE Foods


Pedro Ramirez
Person In Charge

Ahmed Mohammed
Inspector

