



## 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;">6</div>	<b>Date: 9/2/2025</b> <b>Time In: 11:40 AM</b> <b>Time Out: 12:40 PM</b>
	<b>No. Of Repeat Factor/Intervention Violations</b> <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">4</div>	
<b>Establishment: FUJI GRILL</b>	<b>Address: 3286 CROSSPARK RD</b>	<b>City/State: Coralville, IA</b>
	<b>Zip: 52241</b>	<b>Telephone: 3196002061</b>
<b>License/Permit#: 237877 - Food Service Establishment License</b>	<b>Permit Holder: XIAO LIN</b>	<b>Inspection Reason: Routine</b>
	<b>Est. Type:</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>		15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*), R
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	OUT	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	OUT	20. Proper cooling time and temperatures	N/O
<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	IN
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	OUT, R
<b>Control of Hands as a Vehicle of Contamination</b>		24. Time as a public health control: procedures and records	N/A
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, (*), R
14. Required records available; shellstock tags, parasite destruction	N/A	<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	OUT, (*)
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	OUT
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	IN
35. Approved thawing methods	N/O	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	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
3.	2-103.11(O)	PF	Observation: No verifiable employee health forms on site at time of inspection.	9/12/2025
5.	2-501.11	PF	Observation: No written site specific clean up procedure on site for vomit and diarrheal events.	9/12/2025
10.	5-205.11	PF	Observation: Bulk container of plastic wrap stored on top of handwashing sink in kitchen.  Corrected by: Employee moved plastic wrap container to different area to allow easy access to handwashing sink.	COS
15.	3-302.11(A)(1)	P	Observation: Bowl of raw beef stored on top of container filled with ready to eat sauce within low boy kitchen cooler.  Corrected by: Employee moved raw beef below ready to eat sauce to prevent contamination.	COS
23.	3-501.17	PF	Observation: Multiple containers of house made sauces throughout coolers lacked labels with date item was made.	9/12/2025
28.	7-102.11	PF	Observation: Multi purpose spray bottle of degreaser by dish washing area lacked label with common name.  Corrected by: Person in charge labeled bottle with common name.	COS

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
43.	3-304.12	C	Observation: Multiple containers of bulk ingredients (flour, sauce, rice, sugar) had scoops without designated handles stored in contact with food.  Corrected by: Person in charge removed scoops without designated handles from food storage containers.	COS
44.	4-901.11	C	Observation: Multiple pots and pans were stacked wet preventing items from air drying.	9/12/2025
57.	Iowa Code Section 137F	C	Observation: Only the first page of the most recent routine inspection is posted for public viewing. Post all pages of the report when received and in a location that customers are able to read.	9/12/2025

**Inspection Published Comment:**

Routine inspection conducted. A physical re-check will be conducted on or around (9/12/2025) to verify corrections have been made.

The following items are Repeat Risk factor violations. The manager stated they will implement the following long-term corrective actions.

#10: Employees will ensure that no items are stored in front or on top of handwashing sinks.

#15: Employees will ensure that coolers are maintained to store raw proteins correctly.


#23: Person in charge will retrain employees on proper date marking of foods prepared onsite.

#28: The person in charge agrees to ensure that chemicals in multiuse spray bottles are labeled with common name.

Per Johnson County Public Health policy on Repeat Risk Factor Violations items found out of compliance for a third consecutive routine inspection will result in the issue of a Warning Letter.

Follow-up will be completed on or after 9/12/2025 by Physical Recheck.

The following guidance documents have been issued:


Xiao Ming Lin  
Person In Charge

Laura Sneller  
Inspector

