

**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	2	Date: 9/16/2025 Time In: 11:11 AM Time Out: 12:36 PM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: ISLAND VYBZ RASTARANT	Address: 382 HIGHWAY 1 W	City/State: Iowa City, IA	Zip: 52240	Telephone: 3195414771
License/Permit#: 243280 - Food Service Establishment License	Permit Holder: ISLAND VYBZ RASTARANT	Inspection Reason: Routine	Est. Type:	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	IN
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	OUT, (*)
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	IN	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	OUT	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	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
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The chlorine buckets' sanitizer solution tested low at 10 ppm. Corrected by: The person in charge remade the sanitizer, which was then tested and found to be within the proper parameters.	COS
21.	3-501.16(A)(1)	P	Observation: House-made pork in the hot holding unit was at 112°F. Corrected by: The employee reheated the sauce rapidly to above 165°F before returning it to hot holding.	COS

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Squeeze bottles containing sauces were not labeled with the names of the sauces.	9/26/2025
57.	IAC 481-30 (8-304.11)	C	Observation: The posted license is expired.	9/26/2025
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	9/26/2025

Inspection Published Comment:

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

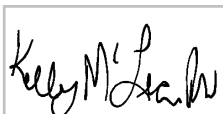
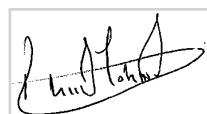
Discussions with management:

#19. Discussion with management about the reheating procedures with the 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_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures


Kelly McLean
Person In Charge

Ahmed Mohammed
Inspector