

**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	4	Date: 9/17/2025 Time In: 10:35 AM Time Out: 11:24 AM	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: PASTA BARONCINI	Address: 535 SOUTHGATE AVE	City/State: Iowa City, IA	Zip: 52240	Telephone: 3193213290
License/Permit#: 115210 - Food Service Establishment License	Permit Holder: PASTA BARONCINI LLC	Inspection Reason: Routine	Est. Type: Other	Risk Category: Risk Level 2 (Low)

**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	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	IN	20. Proper cooling time and temperatures	N/O
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	N/O
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
<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	OUT, (*)	<b>Consumer Advisory</b>	
9. No bare hand contact with ready to eat foods	OUT, (*)	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	IN	<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	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	OUT

**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	N/O	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
<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	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	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
8.	2-301.14	P	Observation: A food employee was observed wiping hands on a soiled towel and then handling food without first washing.  Corrected by: The inspector reviewed proper handwashing procedures with the person in charge, and the employee complied by washing hands correctly.	COS
9.	3-301.11(B)(D)(E)	P	Observation: A food employee was observed handling ready-to-eat tiramisu dessert 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
28.	7-204.11	P	Observation: All of the kitchen spray bottles of sanitizer tested above the acceptable concentration, exceeding 200 ppm.  Corrective Action: The Person in Charge (PIC) promptly prepared a new sanitizer solution and verified that it tested within the proper concentration range.	COS
29.	3-502.12(B)(3), (D)(2)(h), (E)(3), (F)(1)	PF	Observation: Reduced oxygen packaged pre-cooked meatballs, chicken, and eggplant were observed onsite without an approved variance and HACCP plan.  Corrected by: The person in charge stated the packaging had been done less than 48 hours prior. The vacuum seals on the packages were broken to allow air exchange.	9/27/2025

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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 discarded the wiping cloths.	COS

**Inspection Published Comment:**

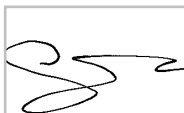
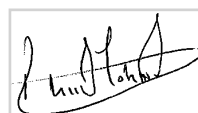
This on-site visit is routine. No further action is needed.

**Discussions with Management:**

#29 Management was informed that reduced oxygen packaging requires an approved variance and a HACCP plan to ensure food safety. The person in charge agreed to discontinue vacuum packaging until the required approvals are obtained and to ensure that all packaging practices comply with regulatory requirements.

The following guidance documents have been issued:

Document Name	Description
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_29ComplianceVarianceandSpecialProcesses	29 Compliance with Variance and Special Processes
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed
DIA_9NoBareHandContactWithRTEFoods	9 No Bare Hand Contact With RTE Foods


Gianluca Baroncini  
Person In Charge

Ahmed Mohammed  
Inspector

