



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: 50px; margin: 0 auto;">5</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div>	Date: 10/2/2025 Time In: 11:30 AM Time Out: 12:40 PM
Establishment: OX BAR & GRILL	Address: 213 S Augusta AVE	City/State: Oxford, IA	Zip: 52322
License/Permit#: 255022 - Food Service Establishment License	Permit Holder: OX BAR & GRILL	Inspection Reason: Routine	Est. Type:
Telephone: 3193318276 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)	OUT, (*)
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	OUT	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	N/O
Good Hygienic Practices		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
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	OUT
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/A
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	OUT
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	OUT	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
3.	2-103.11(O)	PF	Observation: No verifiable employee health forms on site at time of inspection.	10/12/2025
15.	3-302.11(A)(1)	P	Observation: Raw chicken and raw beef stored above ready to eat sauces, and vegetables. Corrected by: Person in charge moved raw foods below ready to eat foods to prevent contamination.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Quaternary sanitizer solution at 3 bay sink and within sanitizer spray bottles tested low. Corrected by: Person in charge remade sanitizer solution and tested at the correct PPM (200ppm) and contacted chemical supplier for service.	COS
23.	3-501.17	PF	Observation: Multiple commercial bottles of sauces within walk in fridge lacked labels with dates container was opened.	10/12/2025
28.	7-102.11	PF	Observation: Multiuse spray bottles of sanitizers lacked labels with common names.	10/12/2025

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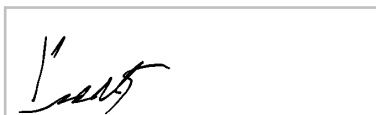
Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Multi-use squeeze bottles of commercial sauces within low boy cooler lacked labels with common name.	10/12/2025
40.	2-402.11	C	Observation: Employees on cook line were observed without effective hair restraints.	10/12/2025
47.	4-101.11(B-E)	C	Observation: Hard shell tacos stored in reused tomato carton cardboard box. Food should be stored in a food safe container.	10/12/2025

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 10/12/2025 to verify corrections have been made.

Follow-up will be completed on or after 10/12/2025 by Physical Recheck.

The following guidance documents have been issued:


Luis Chagala
Person In Charge

Laura Sneller
Inspector