



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 0	Date: 10/23/2025 Time In: 3:00 PM Time Out: 4:11 PM
Establishment: WIG AND PEN EAST	Address: 363 N 1ST AVE	City/State: Iowa City, IA
License/Permit#: 235200 - Food Service Establishment License	Permit Holder: JC ROSE INC	Inspection Reason: Routine
Zip: 52245		Telephone: 3193512327
Est. Type:		Risk Category: Risk Level 3 (Medium)

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 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events IN Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed IN 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible IN Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized IN 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures N/O 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures N/O 21. Proper hot holding temperatures N/A 22. Proper cold holding temperatures IN 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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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 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods N/A Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding N/A 35. Approved thawing methods N/O 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected OUT 39. Contamination prevented during food preparation, storage and display OUT 40. Personal cleanliness OUT 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/A Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used OUT 48. Warewashing facilities: installed, maintained, and used; test strips OUT, (*) 49. Non-food contact surfaces clean OUT Physical Facilities 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices IN 52. Sewage and waste water properly disposed IN 53. Toilet facilities; properly constructed, supplied, and cleaned OUT 54. Garbage and refuse properly disposed; facilities maintained IN 55. Physical facilities installed, maintained, and clean OUT 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking IN
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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
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GOOD RETAIL PRACTICES

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

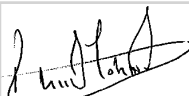
Item Number	Violation of Code	Priority Level	Comment	Correct By Date
38.	6-202.15	C	Observation: The receiving door was propped open during the inspection, allowing potential entry of pests and contaminants.	11/2/2025
39.	3-303.12	C	Observation: Several boxes and buckets of food are stored on the floor of the walk-in cooler.	11/2/2025
40.	2-303.11	C	Observation: A food employee was observed wearing a wristwatch while preparing food.	11/2/2025
47.	4-101.19	C	Observation: Single-use aluminum foil was used as a liner on a container where tongs were stored between uses.	11/2/2025
47.	4-202.11	P	Observation: Excessive food debris was observed accumulating on the interior surfaces of the lowboy cooler.	10/26/2025
48.	4-302.14, 4-501.116	PF	Observation: Quaternary sanitizer test strips were deteriorated and need replacement	COS
48.	4-303.11		Observation: No sanitizer is available in the kitchen during active food preparation. Corrected by: Sanitizer was provided at the correct concentration in the kitchen for use.	COS
49.	4-601.11(B)(C), 4-602.13	C	Observation: The shelving units inside the walk-in cooler had an excessive buildup of dust and debris on their surfaces, posing a potential contamination risk.	11/2/2025
53.	5-203.12, IAC 481-31	C	Observation: The unisex restroom door was not self-closing, which could lead to cross-contamination of hands.	11/2/2025
55.	6-501.12, 6-501.13	C	Observation: Ceiling tiles and vents above the food preparation area had visible dust and smoke buildup. The handwashing sink also had debris accumulation.	11/2/2025
55.	6-501.15	PF	Observation: Several ceiling tiles in the kitchen were in disrepair, and one tile near the walk-in cooler was missing.	11/2/2025
55.	6-201.11-13, 6-201.15-18	C	Observation: Debris buildup was observed on the floor of the walk-in cooler.	11/2/2025
55.	6-201.11-13, 6-201.15-18	C	Observation: A hole was observed in the wall above the three-compartment sink.	11/2/2025

Inspection Published Comment:

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

The following guidance documents have been issued:

Document Name	Description
DIA_48TestStrips	48 Test Strips



Ahmed Mohammed
Inspector

Gwyn Charlton
Person In Charge