



## Food Establishment Inspection Report

|                                                                                          |                                              |                            |                                                                                                             |
|------------------------------------------------------------------------------------------|----------------------------------------------|----------------------------|-------------------------------------------------------------------------------------------------------------|
| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations   | 0                          | Date: 12/8/2025<br>Time In: 10:02 AM<br>Time Out: 10:32 AM                                                  |
|                                                                                          | No. Of Repeat Factor/Intervention Violations | 0                          |                                                                                                             |
| Establishment: VSAM LLC                                                                  | Address: 132 GREENFIELD DR                   | City/State: Tiffin, IA     | Zip: 52340                                                                                                  |
| License/Permit#: 243979 - Food Service Establishment License                             | Permit Holder: VSAM LLC                      | Inspection Reason: Routine | Est. Type: <span style="border: 1px solid black; padding: 2px;"> </span> 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

|                                                                                                 |     |                                                                                                      |     |
|-------------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------------|-----|
| <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/A |
| 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/A |
| 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                                                              | 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                                                              | 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                                         | 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                                            | IN  |
| 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                                                           | 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/A | 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                       | OUT |
| 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                                           | 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 |
|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

**GOOD RETAIL PRACTICES**

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|-------------|---------------------|----------------|----------------------------------------------------------------------------|-----------------|
| 48.         | 4-302.14, 4-501.116 | PF             | Observation: No quaternary test strips on site for sanitizer dish machine. | 12/18/2025      |

**Inspection Published Comment:**

Routine inspection conducted. Have remaining violations corrected by dates noted. Facility is a commissary location for licensed mobile food unit and food catering. No food was being prepared at time of inspection.

The following guidance documents have been issued:

| Document Name    | Description    |
|------------------|----------------|
| DIA_48TestStrips | 48 Test Strips |



Sushil Kumar  
Person In Charge



Laura Sneller  
Inspector