



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: 30px; margin: 0 auto;">1</div>	Date: 2/3/2026 Time In: 12:11 PM Time Out: 1:12 PM
	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 30px; margin: 0 auto;">1</div>	
Establishment: FUJISAN SUSHI	Address: 200 Hawkins DR	City/State: Iowa City, IA
	Zip: 52242	Telephone: 5624042590
License/Permit#: 234765 - Food Service Establishment License, 234766 - Retail Food Establishment License	Permit Holder: FUJI FOOD PRODUCTS INC.	Inspection Reason: Routine
	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 4 (High), Risk Level 5 (Very 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			
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	IN		
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	IN		
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	N/O
		20. Proper cooling time and temperatures	N/O
		21. Proper hot holding temperatures	IN
		22. Proper cold holding temperatures	OUT, (*), R
		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	IN
		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	IN

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	IN		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	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
Food Identification			Physical Facilities	
37. Food properly labeled; original container	IN		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	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
22.	3-501.16(A)(2)	P	Observation: Two ready-to-eat sushi containers were stored in the sushi display cooler in the main cafeteria area with internal temperatures of 47°F and 49°F. Corrected by: Per the time-control sticker, the items had been stored for less than 1 hour. The person in charge returned the items to the main walk-in cooler for rapid cooling.	COS
22.	3-501.16(A)(2)	P	Observation: A container of cooked crab was stored in the walk-in cooler with an internal temperature of 52°F. Corrected by: The person in charge voluntarily discarded the item.	COS

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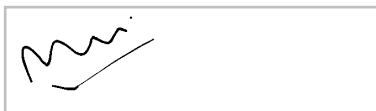
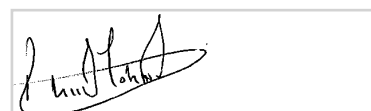
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Inspection Published Comment:

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

The following guidance documents have been issued:

Document Name	Description
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures


Muan Sangi
Person In Charge

Ahmed Mohammed
Inspector