



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: 20px; margin: 0 auto;">4</div>	Date: 2/2/2026 Time In: 1:29 PM Time Out: 2:55 AM
Establishment: RED GINGER	Address: 1301 S GILBERT ST City/State: Iowa City, IA Zip: 52240	Telephone: 9179698176
License/Permit#: 174496 - Food Service Establishment License	Permit Holder: JINGWEI JIANG Inspection Reason: Routine	Est. Type: Restaurants 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 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 OUT, (*) 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) OUT, (*), R 16. Food contact surfaces: cleaned and sanitized OUT, (*) 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 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 IN 35. Approved thawing methods IN 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored OUT, (*) 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/O 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 IN 49. Non-food contact surfaces clean IN 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 IN 54. Garbage and refuse properly disposed; facilities maintained IN 55. Physical facilities installed, maintained, and clean IN 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
8.	2-301.15	PF	Observation: A food employee was seen washing their hands in the sushi department service sink. Corrected by: The employee and the person in charge were informed about the proper handwashing procedure and directed to use a designated handwashing sink.	COS
15.	3-302.11(A)(1)	P	Observation: Raw eggs are stored above sauce container in the walk-in cooler. Corrected by: The person in charge arranged storage so eggs are stored below ready-to-eat food.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The quaternary ammonium (quat) sanitizer solution in both the kitchen and sushi department buckets tested at 0 ppm. Corrected by: The person in charge remade the sanitizer solutions, which subsequently tested within acceptable concentration parameters.	COS
22.	3-501.16(A)(2)	P	Observation: Multiple juice and milk containers requiring refrigeration were stored in the display-door lowboy cooler located across from the sushi department handwashing sink, which had internal temperatures above 41°F. Corrected by: The person in charge voluntarily discarded the affected items.	COS

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
37.	3-302.12	C	Observation: Squeeze bottles containing sauces were not labeled with the names of the sauces.	2/13/2026
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 had cloth stored in sanitizer between uses.	COS
47.	4-401.11(A)(B), 4-402.11, 4-402.12, 4-501.11	C	Observation: The display-door lowboy cooler located across from the sushi department handwashing sink was unable to maintain temperatures at or below 41°F. No time/temperature control for safety (TCS) foods should be stored in this unit until it is repaired or replaced.	2/13/2026
47.	4-201.11	C	Observation: Absorbent towels were used as food-contact liners in containers holding raw fish in the sushi department.	2/13/2026

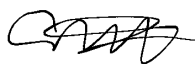
Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 2/13/2026 to verify corrections have been made.

Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violation #22. See the official letter for compliance details.

The following guidance documents have been issued:

Document Name	Description
DIA_15FoodSeparatedAndProtectedEnglish	15 Food Separated and Protected English
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed



Sunny Dong
Person In Charge



Ahmed Mohammed
Inspector