

**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		4	Date: 2/2/2026 Time In: 1:29 PM Time Out: 2:55 AM
	No. Of Repeat Factor/Intervention Violations			
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

<b>Supervision</b>		15. Food separated and protected (Cross Contamination and Environmental)	OUT, (*), R
1. Person in charge present, demonstrates knowledge, and performs duties		16. Food contact surfaces: cleaned and sanitized	OUT, (*)
2. Certified Food Protection Manager		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		18. Proper cooking time and temperatures	N/O
4. Proper use of exclusions and restrictions		19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events		20. Proper cooling time and temperatures	N/O
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	IN
6. Proper eating, tasting, drinking, or tobacco use		22. Proper cold holding temperatures	OUT, (*), R
7. No discharge from eyes, nose, and mouth		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		<b>Consumer Advisory</b>	
9. No bare hand contact with ready to eat foods		25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible		<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		<b>Food/Color Additives and Toxic Substances</b>	
12. Foods received at proper temperatures		27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated		28. Toxic substances properly identified, stored and used	IN
14. Required records available; shellstock tags, parasite destruction		<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>		43. In use utensils: properly stored	IN
30. Pasteurized eggs used where required		44. Utensils, equipment, and linens: properly stored dried and handled	IN
31. Water and ice from approved source		45. Single-use/single service articles: properly stored and used	IN
32. Variance obtained for specialized processing methods		46. Slash-resistant and cloth glove use	N/O
<b>Food Temperature Control</b>		<b>Utensils, Equipment, and Vending</b>	
33. Proper cooling methods used; adequate equipment for temperature control		47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT
34. Plant food properly cooked for hot holding		48. Warewashing facilities: installed, maintained, and used; test strips	IN
35. Approved thawing methods		49. Non-food contact surfaces clean	IN
36. Thermometers provided and accurate		<b>Physical Facilities</b>	
<b>Food Identification</b>		50. Hot and Cold water available; adequate pressure	IN
37. Food properly labeled; original container		51. Plumbing installed; proper backflow devices	IN
<b>Prevention of Food Contamination</b>		52. Sewage and waste water properly disposed	IN
38. Insects, rodents, and animals not present/outer openings protected		53. Toilet facilities: properly constructed, supplied, and cleaned	IN
39. Contamination prevented during food preparation, storage and display		54. Garbage and refuse properly disposed; facilities maintained	IN
40. Personal cleanliness		55. Physical facilities installed, maintained, and clean	IN
41. Wiping cloths: properly used and stored		56. Adequate ventilation and lighting; designated areas used	IN
42. Washing fruits and vegetables		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
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_15FoodSeparateAndProtectedEnglish	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